



Thank you for choosing Surf NJ for your next backyard BBQ. We focus on award winning traditional regional BBQ as well as great flavors from America's storied southwestern region.

Orders can be picked up or delivered with 48 hour notice. Delivery fees applicable based on location, and availability.

Ask about our full service catering, sit back and relax and let us take care of your next party. We will bring the bar to your backyard.

Pricing available upon request.

Please direct all
inquiries to
HopeJays@gmail.com

Minimum catering order \$100

Beer

Budweiser 6 pk	9
Bud Light 6 pk	9
Daura Dam 6pk GF	12
Springdale Kolsch Money 4pk	15
Allagash White 4pk	15
Cigar City Jai Alai 6pk	15
Lord Hobo Glorious	16
Pabst Blue Ribbon 12 pk	27
64 oz Growlers	28
Growler Refills	22

Wine Bottles

Il Giro Pinot Grigio	12
Il Giro Cabernet Sauvignon	12
Finamore Rose	12

Spirits

Tito's Vodka (1L)	39.99
Asbury Park Bourbon (750ml)	49.99
Casamigo's Blanco (1L)	57.99
Four Roses Yellow Label (1L)	27.99
Four Roses Single Barrel (750 ml)	52.99
Don Julio Blanco Tequila	62.00

Large spirit selection available at retail pricing - if you don't see what you're looking for, just ask!



Catering Menu

132 East River Road
Rumson, NJ 07760
(732) 530-6590
www.SurfBBQ.com

Starters

Cornbread (8 pc) Honey Butter	\$25
Onion Rings Spicy Remoulade	\$25
Mac & Cheese (4 lb) Ritz cracker crumbs	\$35
Mixed Green Salad Bowl Charred cucumber vinaigrette	\$35
Street Corn Chipotle mayo, ancho chili powder, cotija Cheese, cilantro	\$35
Caesar Salad Romaine lettuce, caesar dressing, croutons, Parmigiano Reggiano	\$40
Kale Salad Baby Kale, cherry tomato, cotija, carrots, cashew vinaigrette	\$40

Bowls

any combination of 6 \$99

Waikiki Bowls

Sesame crusted ahi tuna, coconut rice, edamame, pineapple, cucumber, seaweed, pickles red onion, ginger vinaigrette, sesame seeds

North Shore Bowls

Smoked Hidden Fjord Salmon, cucumber, quinoa, jalapeño, pickled onion, avocado puree

Baja Bowls

Grilled chicken breast, quinoa, black bean, corn, avocado puree, cotija, pickled red onion, cilantro vinaigrette

Ditch Plains Vegan Bowl

Quinoa, avocado puree, kale, cashew vinaigrette, cucumber, shaved carrots, pickled red onion

Meats & BBQ

Smoked Chicken Wings (30 pcs) Choice of BBQ or Classic Buffalo, blue cheese, carrots	\$55
Pulled Pork (4lbs) 8 Hour Duroc Smoked Pork Shoulder Includes 8 Martins Potato Rolls and Surf BBQ Sauce	\$65
Pulled Oaxaca Chicken (4lbs) Includes 8 Martins Potato Rolls and Salsa Verde	\$60
Grilled Oaxaca Chicken Breast 6 Breasts	\$60
St. Louis Spare Ribs 2 Full Racks, and Surf BBQ Sauce - Approximately 24 Bones	\$60
Chopped Brisket (4lbs) Award winning Texas style Creekstone Farms 16 hour smoked brisket Includes 8 Martins Potato Rolls and Surf BBQ Sauce	\$80
Whole Sliced Brisket (Approx 7-8lbs) Award winning Texas style Creekstone Farms 16 hour smoked brisket. Includes Surf BBQ Sauce \$60 Supplement on BBQ Tailgating Package	\$125
Build Your Own Taco Platter Choice of Shrimp, Chicken or Hanger Steak - Includes 1 dozen tortillas, cabbage slaw, house made guacamole, pico de gallo, and salsa verde - makes 12 tacos.	\$75

No Substitutions - We recommend 8-12 oz of meat per person.

**Our BBQ menu can be ordered a la carte,
ready to serve any of your events.**

Summer Party Catering Package

\$249 Feeds 8

Choose: 3 starters 2 meats.

**Includes: cole slaw, patriot pickles,
chips & salsa, Martin's potato rolls**

Sides

Quart of Cole Slaw	\$15
Quart of Patriot Sour Pickles	\$15
Martin's Potato Rolls (8)	\$5
Chips & Smoked Salsa	\$12

Kids

Kid's Hot Dog Platter	\$18
6 Best Brand Hot Dogs, Martin's Potato Rolls, Potato Chips	
Bell & Evans Chicken Fingers	\$20
10 Fingers, Potato Chips	

Sauces By the Pint

Surf BBQ Sauce	9
Salsa Verde	9
Smoked Salsa	9

No Substitutions