

~ THEME MENU CREATIONS ~

Bigfoot BBQ has a diverse portfolio of menu selections from casual to elegant, intimate to extravagant, all creative and unique for all types of budgets, perfect for all your entertaining needs. We are always ready to create a customized menu for your event needs with emphasis on taste, freshness and creativity.

SOUTHERN SPECIALTIES

We love our Southern roots. Even more we are on a quest to revive authentic Southern recipes, adding our own special touch. And we want to share these classics with you and yours.

JAMBALAYA Traditional Louisiana Creole dish made with Andouille sausage, chicken, and shrimp cooked with lots of veggies and rice. Have a favorite Jambalaya ingredient? Just let us know and we'll add it.

GUMBO Louisiana style stew. We start with a dark roux and add crawfish, tomatoes and the rest is our secret. This dish is served over rice. Same goes here. Let us know your favorite Gumbo ingredient and we'll take care of the rest.

RED BEANS AND RICE Slow-cooked comfort. Red beans and rice is an emblematic dish of Louisiana Creole cuisine traditionally made on Mondays with red beans, vegetables, spices and pork bones left over from Sunday dinner, cooked together slowly in a pot and served over rice.

BRUNSWICK STEW This recipe hails from coastal Georgia. We make ours with chicken thighs, smoked pork, potatoes, corn, and a traditional Georgia BBQ Sauce. Tangy, sweet, and hearty!

FRESH MEX

Our signature Southwestern dishes are served with Spanish Rice and Bigfoot BBQ's Roasted Garlic Refried Beans. Great for taco bars OR full plated meals.

MESQUITE SMOKED CHIPOTLE SKIRT STEAK This is a pampered beef recipe if there ever was one. We trim down the skirts nice and lean, then rub them with kosher salt and black pepper. Next we apply a wet rub of puréed chipotle chilies in adobo sauce and we marinate the meat for 24 hours. After that, we smoke the meat over mesquite wood and finish it on the grill. The result is an incredibly flavorful and tender meat. This can be prepared fajita style or a finer cut for tacos.

PORK CARNITAS Slow-braised pork, finished with a tomato, chili and orange sauce.

CABALLERO CHICKEN Smoked shredded chicken breast simmered in our mild but flavorful Red Ranchero sauce. Moist and delicious.

CALABACITAS A Traditional Mexican vegetarian favorite. Zucchini, onion and other fresh veggies skillet cooked with chopped garlic, finished with fresh tomatoes, grilled corn and cheese.

GRILLED QUESADILLAS Char-grilled and made fresh on site with Monterey Jack, Cheddar and Cotija cheeses. You can add our Mexican Smoked Chipotle Skirt Steak, Caballero Chicken, Pork Carnitas or Calabacitas. The medley of meat and melted cheeses make this a succulent treat.

TACO BAR You choose the meat(s) from above and we'll take care of the rest! Served with our fresh fixins': fresh cilantro, radish, jalapeño, Pico de Gallo, onion, Tapatio, guacamole, cheddar cheese or Cotija.

¡CHIPS N SALSA!

SALSA BAR Our fresh Salsa Bar is served with corn tortilla chips with your choice of salsas from our list below.

- **Pico De Gallo** Literally means rooster's beak, this is the classic mild salsa made with chopped tomatoes, onion, cilantro, fresh Serranos, salt and lime.
- **Roasted Green Chili and Jalapeño** The green chilies are flame-broiled and blended with fresh peppers, tomatoes, jalapeño and garlic. This salsa can be made to a medium or hot temp.
- **Mango Habañero** Made with tomatoes, pineapple, mangoes and just enough habaños to keep your guest talking for years to come.
- **Classic Red** A savory mild to medium salsa, perfect for a Salsa Bar or Taco Bar.
- **Guacamole** You name it, we craft it: Avocados, cilantro, fresh lime, onion, tomatoes, jalapeño and garlic. Fresh. Tasty. Flavorful.

Bigfoot BBQ Catering

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THE BLACK TIE-PRIME RIB AND CHICKEN

PRIME RIB Beef... To us, there is nothing more elegant than a table with a full standing rib roast on a cutting board. We keep it simple and let the USDA Choice beef do the rest. We season the meat with sea salt and fresh cracked peppercorns. It's smoked over hickory and finished in the oven.

FIXINS' Tell us how you like it and we can make it happen: Horseradish cream, Au jus or Jambalaya. Why not?

LEMON BRANDY CHICKEN Baked chicken breast topped with lemon brandy cream and chives. Tender and decadent.

THE SANTA MARIA-TRI TIP AND CHICKEN

TRI TIP USDA Choice Tri Tip rubbed with our own Santa Maria Cool Cali Dry Rub, grilled to medium. We can carve it on site for a plated meal, or your guests can build a sandwich on a French roll, if that is more your style.

ROSEMARY CHICKEN A simple and freshly prepared chicken dish featuring fresh Rosemary with a classic Lemon-Brandy cream sauce.

CLASSIC MASHED POTATOES Russet potatoes blended with butter and milk to create those perfect, smooth mashed potatoes everyone loves.

RUSTIC GARLIC MASHED POTATOES Mashed red potatoes. Skin on. Chunky. Garlicky.

BAKED POTATOES You pick the potato size, baseball or football and we will set up a bar of toppers, including but not limited to: Bacon, chives, sour cream, Bigfoot Red Chili, green chilies, shaved truffles, cheddar cheese, Pulled Pork, Beef Brisket or sautéed Crawfish Tails.

TWICE BAKED These make a nice hot appetizer or side for plated dinners. Choice from the toppings above.

GREEN BEANS We like to finish ours with a little bacon, sea salt and fresh black pepper. Also available without bacon if preferred.

THE LUAU

WHOLE-ROAST KALUA STYLE PIG Island locals say "Broke da mouth"-- something so delicious it broke your mouth, and this dish is just that and more! It is baked with fresh pineapple slices and has an out of this world smoky taste. This is a simple way of having a traditional Hawaiian Kalua pig without digging a hole in your backyard.

TERI BEEF Seared and glazed with a glistening teriyaki sauce.

SOYU CHICKEN Baked and marinated in fresh ginger and soy sauce.

The Luau is served with the traditional sides: steamed white rice, shredded cabbage, Mac Salad and Tater Salad.

CARVING STATION

Carving Stations are a great way to impress your guests and give them a little control of their portions. They are also versatile in that they can be combined with a few appetizers to "beef up" any party or combined with a few side dishes to make a complete meal.

PRIME RIB Sliced Gold Canyon 28 day dry aged beef.

SLICED BEEF BRISKET USDA Choice Beef rubbed with our own unique blend of seasonings then smoked over Hickory for hours.

PULLED PORK Pic-Nic Shoulder Pork smoked to perfection.

COUNTRY HAM Served with a honey-orange glaze.

TOP SHELF

An elegant sit-down, five course meal. Choose from the options below or let us help you customize your own menu.

First Course; Raw Bar and Standing Appetizers

OYSTERS AND CLAMS Served with cocktail sauce, horseradish, hot sauce, mignonette and lemons. Prepared on site.

JUMBO SHRIMP Poached, chilled and served with a rich dijonnaise sauce.

BEEF TARTARE Shallots, pepper, Worcestershire, horseradish, crème fraîche served on toast points. Prepared on site.

SALMON TARTARE CUCUMBER BITES Simple, light and delicious. Finely minced Wild Atlantic Salmon mixed with red onion and crème fraîche, served over sliced cucumbers. Prepared on site.

TORCHON OF FOIE GRAS Served with fig jam and toast points.

CAVIAR Served with bilini, a potato pancake, and crème fraîche.

Second Course; Seated Appetizers

MUSHROOM RISOTTO This authentic Italian-style dish is creamy and made with fresh mushrooms, herbs and butter, garnished with fresh-shaved truffle.

Third Course; Main Course

SURF AND TURF Lobster tail poached in butter served with Gold Canyon 28 day dry aged Beef, USDA Choice.

POMMES BOURDEILLES Decadent mashed potatoes made with butter and Gruyere cheese.

RATATOUILLE Traditional French Provençal stewed vegetable dish made with garlic, onions, Herbes de Provence, eggplant and bell peppers.

Fourth Course; Dessert

CHOCOLATE BOUCHONS AND WHITE CHOCOLATE MOUSSE CUPS An elegant duet. Named for their shape, bouchon is French for "cork," bouchons are a cross between a brownie and a chocolate cake. It's rich, fudgy, and filled with chocolate chips. After we bake the bouchons, we serve them with a dark chocolate cup with white chocolate mousse.

Fifth Course

JUST BECAUSE Crackers and rustic country bread served with Jamón Ibérico and Serrano Ham, along with a selection of cheeses.