

# GOLDEN STEER

## *Steak 'n Rib House*

Dec-09

### PICNIC & BBQ CATER MENU (Package Minimum 30)

#### ENTREES

	Price per person	Tax 10%	Tip 15%	Total
• Smoked ½ Chicken w/ BBQ Sauce	\$15.23	1.75	2.28	\$19.26
• Beef Brisket w/ BBQ Sauce	\$15.59	1.79	2.34	\$19.72
• BBQ Chicken & Baby Back Pork Ribs	\$19.58	2.25	2.94	\$24.77
• Baby Back Ribs – Simply the Best				
Full Rack	\$22.00	2.53	3.30	\$27.83
½ Rack	\$18.17	2.09	2.73	\$22.99
• Broiled 1/3 lb. Hamburgers & Jumbo Hot Dogs with full condiment bar including Cheese, grilled onions & sautéed mushrooms.	\$13.70	1.58	2.06	\$17.34
• Carved Baron of Beef with au jus	\$17.27	1.99	2.59	\$21.85

#### ENTRÉE INCLUDES 5 SELECTIONS FROM BELOW

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| <ul style="list-style-type: none"> <li>•BBQ baked beans</li> <li>•Buttermilk biscuits w/honey</li> <li>•Fresh baked rolls &amp; butter</li> <li>•Chips &amp; dip</li> <li>•Garden tossed salad &amp; dressing</li> <li>•Homestyle potato salad</li> </ul> | <ul style="list-style-type: none"> <li>•Rotini pasta salad</li> <li>•Carrot salad</li> <li>•Macaroni salad</li> <li>•Coleslaw &amp; pineapple dressing</li> <li>•Fresh vegetables &amp; dip</li> <li>•Fresh fruit display</li> </ul> | <ul style="list-style-type: none"> <li>•Corn on the cob</li> <li>•Steer beans (kidney, pinto &amp; black beans in chicken stock with tomato and seasonings)</li> </ul> |
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#### DESSERTS

- Strawberry Shortcake with whipped cream \$3.41
- Homemade Fruit Cobbler (apple or berries) w/ whipped cream \$2.89
- Homemade Steer Chip cookie \$1.37
- Homemade scratch brownies \$2.05
- Chef's Super-moist Carrot or Chocolate cake \$2.89

#### BEVERAGES

- Lemonade \$1.84
- Iced Tea \$1.84
- Coffee \$1.84

Chef will oversee event & cook to perfection with on-site Mobile Barbecue.

All buffets include linen on buffet food tables,

disposable eating ware, (plates, napkins, forks, etc.) food set-up & garbage bags.

Also included: Off-site Service for 3 hours including set-up & breakdown time (1/2 hour each).

Anything over the 3 hours will be charged at \$1.05 per guest, per hour (min. \$30 per hour).

**FOR MORE INFORMATION CALL JIM OR JOHN @ (253) 852-1144.**