

Carved Meats and Poultry

- **Roasted Turkey** *with Cranberry sauce and gravy*
- **Fried Turkey** *with Cajun Gravy*
- **Honey Glazed Ham** *with Brandy Apple sauce*
- **Herb Crusted Pork Loin** *with Rosemary Au Jus*
- **Pepper and Herb Crusted Beef Tenderloin** *with Whiskey Peppercorn sauce*
- **Roasted prime Rib of Beef Au Jus** *with creamed Horseradish sauce*

Seafood Selections

- **Seafood Gumbo**
- **Shrimp Etouffé**
- **Seafood Jambalaya**
- **Vegetarian Jambalaya**
- **Baked Salmon** *with Mustard and Basil Sauce*
- **Grilled Swordfish** *with Tear Drop Tomato Vinaigrette*
- **Seared Mahi Mahi** *with Pineapple-Mango Salsa*
- **Lobster Ravioli's** *with Lobster Cream Sauce*
- **Seafood Ravioli's** *with Spicy Marinara Sauce*

Specialty Entrees

- **Eggplant parmesan**
- **Chicken Breast Parmesan**
- **Beef Stroganoff**
- **Fajitas – Chicken or Beef**
- **Classic Lasagna**
- **Vegetable Lasagna**
- **Cheese Ravioli's with Creamy Tomato Sauce**

Santa Maria Style BBQ

GREAT MEALS FROM OUR WESTERN STYLE BUCKBOARD GRILL

From grilled USDA Choice tri-tip sirloin to chicken and pork ribs, hot dogs, hamburgers and seafood selections, everything is grilled fresh over the flames and smoke of a Red Oak fire and served piping hot. Fresh garden salad, potato salad, garlic bread and fresh baked cookies round out your meal. We can also deliver a prepared feast to your location

Whether you're expecting 50 guests or 500, indoors or outside, Carvers Santa Maria BBQ goes almost anywhere – to tail-gate parties, the park, the beach, your home or office, even your own back yard.

- **Tri Tip Sirloin**
- **Quarter Chicken**
- **Tri Tip Sirloin - Quarter Chicken Combo**
- **BBQ Baby Back Ribs**
- **Marinated Flank Steak**
- **8oz. Filet Mignon**
- **11oz. New York Strip Steak**
- **Pork Chop**
- **Veal Chop**
- **Grilled Fish**
- **Grilled Chicken Breast**
- **Combination of any two selections**

START YOUR EVENT WITH A PHONE CALL.

Give us a call for more information, to plan your custom menu or receive a price quote on your next party event. Your guests will appreciate the fun flair and flavor of our catering.

OUR CATERING IS ALWAYS A SPECIAL OCCASION

You already know us for our choice steaks as well as our Prime Rib, chicken and seafood entrees – served with the friendly attitude that has helped make our restaurant the popular choice.

Our catering service delivers that same outstanding quality and attentive service to your special event.

**11940 Bernardo Plaza Drive
San Diego, CA 92128
(858) 485-1262**

CARVERS
STEAKS & CHOPS

Cold Appetizers

- **Tomato and Basil Bruschetta** *with Parmesan and herb toast points*
- **Sun Dried Tomato, Prosciutto and Provolone Cheese Bruschetta** *with Parmesan and herb toast points*
- **Toasted Red Pepper, Tarragon, Provolone Cheese and Shrimp Bruschetta** *with Parmesan and herb toast points*
- **The Bruschetta Trio** – *a combination of the items above*
- **Smoked Salmon** *with traditional condiments*
- **Shrimp Cocktail** *with house-made cocktail sauce and lemon squeeze*
- **Asparagus wrapped in Prosciutto**
- **Melons wrapped in Prosciutto**
- **Vegetable Crudités platter**
- **Assorted cheeses and fruit platter**
- **Filet Mignon Carpaccio**

Potatoes, Pastas and Rice

- **Garlic Mashed Potatoes**
- **Potatoes Au Gratin**
- **Sweet Potato Casserole**
- **Penne Pasta with fresh Tomato and Basil**
- **Penne Pasta with Grilled Squash, Zucchini, Red Onions and Roasted Tomato sauce**
- **Wild Rice Pilaf**
- **Corn Bread Stuffing**
- **Herb Risotto with Fresh Parmesan Cheese**
- **New Orleans Beans and Rice**

Hot Appetizers

- **Mini-Cajun Crab Cakes** *with Spicy Remoulade Sauce*
- **Crab Stuffed Mushroom Caps**
- **Stuffed Shrimp LaCosta**
- **Calf Liver Rumaki**
- **Teriyaki Beef Skewers** *with Pineapple Salsa*
- **Teriyaki Chicken Skewers** *with Pineapple Salsa*
- **Buffalo Style Chicken Wings**
- **BBQ Chicken Wings**
- **Classic Cheese Quesadilla with Grilled Chicken**
- **Classic Cheese Quesadilla with Shrimp**
- **Breaded Chicken Tenders** *with Honey Mustard dipping sauce*
- **Swedish Meatballs**
- **BBQ Meatballs** *in sweet homemade sauce*
- **Louisiana BBQ Shrimp**, *a New Orleans tradition*
- **Hot and Spicy BBQ Shrimp**
- **Grilled Imported Brie** *with roasted garlic & pepper relish*
- **Portobello Mushroom** *stuffed with rock shrimp and spinach then topped with melted cheese*
- **Cajun Lamb Chops** *with dipping sauce*
- **Sherried Mushrooms, Onions** *or a combination*

Desserts

- **Raspberry Bread Pudding**
- **White Chocolate Bread Pudding**
- **Turtle Cheesecake**
- **Assorted Pies**
- **Traditional Cookies** (**Chocolate Chip, Oatmeal Raisin, Peanut Butter**)
- **Deluxe Cookies** (**White Chocolate Macadamia Nut, Fudge Brownie, Chocolate Pecan**)

Salads

- **Classic Caesar Salad**
- **Spinach Salad** *with apples glazed almonds and cranberries*
- **Romaine Salad** *with crumbled Bleu cheese, bacon, roasted onions and peppers in a balsamic vinaigrette*
- **Mixed Green Salad** *with choice of dressings*
- **Asian Vegetable Coleslaw**
- **Roasted Vegetable Pasta Salad**
- **Baby Red Potato Salad**
- **Tomato and Cucumber Salad**
- **Southwest Chicken Salad**
- **Orzo Pasta Salad**
- **Classic Cobb Salad** *with grilled chicken, bacon, bleu cheese, tomato, egg and cucumber*
- **Oriental Chicken Salad** *fresh greens tossed with Carrots, Red Pepper, crispy Wontons and zesty Thai dressing*
- **Oriental Shrimp Salad** *fresh greens tossed with Carrots, Red Pepper, crispy Wontons and zesty Thai dressing*
- **Smoked Turkey & Spinach Salad** *with apples, almonds and dried cranberries*
- **Romaine Salad with Grilled Tenderloin Tips** *with Bleu cheese, bacon, roasted onions and peppers in balsamic vinaigrette*
- **Classic Caesar with Grilled Chicken**

Vegetable Selections

- **Vegetable Medley**
- **Sweet Butter Carrots**
- **Steamed Broccoli**
- **Sautéed Asparagus**
- **String Beans**
- **Sweet Corn**
- **Grilled Corn on the Cobb**