SINCE 2012

Old SLO BBQ CO.

-Catering Menu-

MEATS (SERVES 4-5)

SALADS (SERVES 8-10)

BLACK ANGUS TRI-TIP 1.4lbs. GF	\$49.95	STRAWBERRY FIELD SALAD GF Dairy Nuts Vegetarian	\$33.95
GRILLED CHICKEN BREAST 1.4lbs. I GF	\$24.95	BBQ CHEF SALAD GF Dairy	\$33.95
PULLED PORK SHOULDER 1.4lbs. GF	\$24.95	CLASSIC CAESAR SALAD GF Dairy Nuts Vegetarian	\$33.95
GRILLED LINGUICA 1.4lbs. GF Dairy	\$23.95	SOUTHWEST QUINOA GF Vegan	\$25.95
PORK SPARE RIBS 20 ribs GF Dairy	\$69.95	APPLE-CUCUMBER SLAW GF Vegetarian	\$19.95
SMOKED SALMON 1.4lbs. GF Dairy	\$79.95		

Prices valid through December 2025.

Disposable plates and utensils available upon request.

All items come with appropriate amount of sauces. Additional sauces may be purchased for \$6 per pint.



BLACK ANGUS TRI-TIP



STRAWBERRY FIELD SALAD



SOUTHWEST QUINOA SALAD

SIDES (SERVES 8-10)

SOURDOUGH GARLIC BREAD Dairy I Vegetarian	\$14.95
SANTA MARIA PINQUITO BEANS GF	\$22.95
COWBOY CORN PIE GF Dairy Vegetarian	\$25.95
FIRE GRILLED VEGGIES GF Vegan	\$29.95

DESSERT (SERVES 16-20)

SALTED CARAMEL BROWNIES Dairy I Vegetarian	\$39.95
APPLE BREAD PUDDING W/RUM SAUCE Dairy Vegetarian	\$49.95
STRAWBERRY SHORTCAKE Dairy Vegetarian	\$49.95

APPETIZERS

Appetizers are available for on-site staffed events only.

JALEPENO CHEDDAR TOTS \$2.25/
Potato based mixture with cheddar cheese and minced jalapeños fried on-site at your event.

GRILLED LINGUICA \$2.25/
Portuguese-style sausage cooked over our red-oak grill, cut into 1inch thick slices, and paired with a trio of mustards.

SOUTHWEST EGG ROLLS
Chicken, corn, black beans, bell peppers, green onions, and
Monterey jack cheese fried on-site in a crunchy egg roll shell and paired with Chipotle Ranch or our Cilantro Lime Cream.

\$2.25/
Serving

STATIONARY APPETIZERS

FRESH CHIPS AND SALSA
Homemade Chips paired with a variety of mild and spicy salsas.

\$3.00/



COWBOY CORN PIE



FIRE ROASTED VEGGIES



JALEPENO CHEDDAR TOTS