

Catering Menu

BBQ Buffet Packages

All catering orders include Hawaiian Rolls & Fixings
(BBQ Sauce, Dijon & Pickles)

TWO ITEM COMBO

Choose TWO meats and THREE sides 21

THREE ITEM COMBO

Choose THREE meats and THREE sides 24

FOUR ITEM COMBO

Choose FOUR meats and THREE sides 28

Meat Choices

SMOKED BBQ CHICKEN

Boneless skinless chicken smoked to perfection with our signature sugar free and gluten free dry rub

ROTISSERIE SMOKED TRI TIP

Seasoned with our signature dry rub and rotisserie slow smoked to perfection

SLOW SMOKED BABY BACK RIBS

Pork ribs slow smoked over apple wood and basted with our signature bbq sauce

SLOW SMOKED PULLED PORK

Pork shoulder is seasoned and smoked for hours for a deep smokey flavor then pulled with a sweet and savory bbq sauce.

BBQ BEEF BRISKET

Slow smoked with a savory blend of spices and bark that every bbq enthusiast will love

Salad Choices

CAESAR SALAD

Fresh romaine lettuce served with freshly grated parmesan cheese, and garlic croutons. Served with a side or our tangy Caesar dressing.

KALE CAESAR SALAD

Fresh chopped kale and romaine lettuce served with freshly grated parmesan cheese, cherry tomatoes, golden raisins, pistachios and garlic croutons. Served with a side or our lemon Caesar dressing.

SPINACH SALAD

Baby spinach, green apples, sliced strawberries, cayenne candied walnuts, dried cranberries and goat cheese tossed with a balsamic raspberry vinaigrette.

VEGAN APPLE SLAW

Thinly sliced red & green cabbage, shredded carrots, green apples and yellow bell peppers seasoned with a light apple cider Dijon vinaigrette.

Side Choices

BBQ BEANS

VEGETARIAN BBQ BEANS

HOMESTYLE MAC N CHEESE

ROASTED SWEET POTATOES

SEASONAL GRILLED VEGGIES

ROASTED BRUSSELS SPROUTS

ROASTED CARROTS WITH DILL

ROASTED CORN ON THE COB

MIXED RAW VEGGIES WITH DIP

HOMESTYLE POTATO SALAD

HOMESTYLE PASTA SALAD

SEASONAL FRUIT SALAD

Desserts

ASSORTED BUTTER COOKIES

SEASONAL BERRY COBBLER A LA MODE

SMOKED PEACH COBBLER A AL MODE



Serving up Southern California's finest rotisserie smoked BBQ!

www.firebreatherbbq.com