

**BBQ2U MENU****BBQ2U.net (619)-884-3514**

<b><u>A La Carte Menu:</u></b>	<b><u>Build Your BBQ Buffet Menu:</u></b>
<b>Meats:</b>	<b>Main Course Selections:</b>
<ul style="list-style-type: none"> <li>- Smoke Roasted Whole Hogs</li> <li>- Slow Smoked Spare Ribs</li> <li>- Hickory Smoked Prime Rib Beef</li> <li>- Seared and Smoked Tenderloin of Beef</li> <li>- Cowboy Chile-Rubbed Bone-in Rib-Eye Steaks</li> <li>- Grilled Salmon with Ancho Chile-Honey Glazed</li> <li>- Grilled Lobsters</li> </ul>	<ul style="list-style-type: none"> <li>- USDA Choice Tri-Tip</li> <li>- BBQ Chicken Quarters</li> <li>- Texas Style Beef Brisket</li> <li>- Southern Style Pulled Pork</li> <li>- Grilled Sausage (Bratwurst, Kielbasa, Italian or Andouille)</li> <li>- Hamburgers, Hot Dogs</li> <li>- Baby Back Ribs (2.00 additional per person)</li> </ul>
<b>Appetizers:</b>	<b>Side Dishes- (Pick Any 3 Sides)</b>
<ul style="list-style-type: none"> <li>- Petite New Zealand lamb chops</li> <li>- Smoked Stuffed Jalapenos</li> <li>- Spicy Smoked Chicken Wings</li> <li>- Bacon Wrap Meatballs</li> <li>- Grilled Oysters</li> </ul>	<ul style="list-style-type: none"> <li>- Red Herb Potato Salad</li> <li>- Creamy Potato Salad</li> <li>- Creamy Cole Slaw</li> <li>- Macaroni Salad</li> <li>- BBQ Smoked Beans</li> <li>- Cowboy Beans (Frijoles Charros)</li> <li>- Garden Salad w/Italian Dressing</li> <li>- Caesar Salad</li> <li>- Fruit Salad</li> <li>- Pasta Salad</li> <li>- Corn Cobbettes w/butter</li> </ul>
<p>Please feel free to contact us for a price quote for parties under 50. BBQ2U can offer you several different menu options, all guaranteed to result in a great barbecue. From our Build Your BBQ Buffet Menu, to an A la Carte Menu customized for you and guaranteed to satisfy, imagine your BBQ and let us make it happen! BBQ2U's Build your own BBQ Buffet Menu starts at \$19.95 per person for a party of 50 and as low as \$14.25 for a party of 300 or more.</p>	<b>Extra - (Price Per Person)</b>
	<ul style="list-style-type: none"> <li>- Chips &amp; Salsas</li> <li>- Veggies &amp; Ranch Dip</li> <li>- Smoked Chicken Wings</li> <li>- Cookies &amp; Brownies</li> <li>- Assorted Soft Drinks &amp; Water</li> </ul>

**For the ultimate BBQ experience we can also offer the following products****USDA PRIME BEEF:**

Of all the beef produced in the U.S., only 2% is certified prime grade by the USDA. From that small amount, we choose only the top 2% of high prime—you just can't get any better than that.

Our USDA prime beef comes from the very finest corn-fed cattle the Midwest has to offer.

**BERKSHIRE PORK:**

Known as Kurobuta pork in Japan and Berkshire pork elsewhere, this pork looks and tastes like no other pork. Unlike commercial or "white" pork, Berkshire Pork is visibly different in two important ways: The color is darker and richer and the meat is well-marbled, a unique characteristic

From the ancient breed indigenous to the British Isles, Berkshire pork offers a unique taste experience, as well. Its texture is exquisite—supple, yet meaty. Its flavor is lush, distinctive, and abundant. And the marbling yields unparalleled juiciness for pork—the meat glistens when you cut into it.

**WAGYU BEEF:**

Wagyu is a breed of cattle naturally predisposed to produce beef that is densely marbled. In fact, Wagyu beef surpasses USDA marbling standards for prime-grade beef. Often referred to as the "foie gras of beef," Wagyu has an exquisitely tender texture and incomparable, luxurious taste. You may already be familiar with the famed Japanese Kobe beef—the most expensive beef in the world. Wagyu is the same breed stock that yields the famed Kobe beef of Japan.