

# Menu – Complete Dinners



623.492.9840 – Office  
623.363.4227 - Cell

Packages and pricing based on minimum of 50 guests. Parties less than 50 may be billed at a higher rate. Discounts for large groups (large groups are 300 guests or more)

full service catered events \*additional fees may apply.

## Arizona is Beef Country!

*Pit Master BBQ Feast Beef, Pork, or Chicken ...*  
*\$16.25 one meat \$19.25 two meats \$22 all three*

*Slow smoked Mesquite-wood Beef Brisket, Hickory-wood Pulled Pork, or Pecan-wood Pulled Chicken.* Texas style means we smoke our meat for over 18 hours using a variety of wood to give it that unique robust flavor. Our signature BBQ sauce is on the side. *Choice of 2 sides and bread*

*Classic French Dip... \$19.50. pp*

Thin sliced roast beef warmed in pan juices (Au Jus) and piled into a soft Steak roll (about 6" long) with provolone cheese, served with warm Au jus for dipping. Horsey sauce and nuclear Horseradish on the side. *Choose 2 sides*

*Ribeye Steaks...\$31.50*

10-12-ounce *USDA Choice* hand cut Ribeye grilled to perfection on-site. *Choice of 2 sides and bread*

*N.Y. Strip Steak... \$23.99*

Lean, tender hand cut strip loin. 10-12-ounce, seared, and grilled on-site for a cut above. *Choice of 2 sides and bread*

*Santa Maria Tri Tip of Beef ... \$22. pp*

Grilled over high heat mesquite and allowed to rest creates a juicy, flavorful cut of beef. Carved on-site. Served with Au jus, horsey sauce, and nuclear horseradish. *Choice of 2 sides and bread*

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## *USDA Choice Boneless Rib Roast... \$26.5 pp*

Lightly smoked using Hickory – wood, hand carved under lights into mouth-watering 8 -10-ounce portions. This is truly a wonderful selection we serve to family and friends often. Au jus and nuclear horseradish on the side. Served with [Choice of 2 sides and bread](#)

## *Two meat Fajita Festival...\$19.99 pp*

Marinated strips, sauteed and pan seared Beef, Chicken, Onions, and Peppers. Served with Spanish rice, Refried Beans and all the fixings including two fresh Salsas, two cheeses, black olives, jalapenos, warm tortillas, Tortilla chips and more

## *Wisconsin Style Tail gate*

*one meat \$13.5. pp... two meats \$15.75. pp... three meats \$18.pp*

1/3 lb. Angus burgers smothered with American Cheese if you please, Johnsonville beer Brats, marinated Chicken breasts or All Beef Hot dogs. Grilled on-site and served with all the fixings. Pickles, onions, relish, banana peppers, tomatoes and whatever else we find in the fridge. [Choice of 2 sides & buns](#)

## *Beef, Pork, Salmon & Chicken options*

### *Tri Tip & fresh Salmon...\$25.50.*

Santa Maria Style Tri Tip grilled, rested, sliced on site along with 5-6 oz. portion of fresh grilled Salmon. Salmon accompanied by a savory bacon corn relish.  
[choice of 2 sides and bread](#)

### *Cattle Baron - Steak & Chicken...\$34.pp*

8–10-ounce *Choice* Rib-eye and one-quarter pecan smoked Chicken. Grilled on-site ensures a delicious, flavorful restaurant experience. [Choice of 2 sides and bread](#)

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## *Rib Smack Down... \$21.5 pp*

St. Louie or Baby Backs and your choice of two (2) smoked meats, two (2) sides and (1) bread. Smoked meats see Pit Master above. [Choice of 2 sides and bread](#)

## *Chicken Parmesan... \$23. Pp*

Boneless, breaded, fried chicken breast covered with rich marinara and melting cheese. Includes spaghetti, salad, and bread.

## *Chicken Marsala Dinner \$25. pp*

An Italian classic! Lightly breaded boneless chicken breast sautéed in a robust Marsala wine sauce with mushrooms. [Choice of 2 sides and bread](#)

## *Chicken Cordon Blue...\$19.pp*

Hand rolled chicken breast stuffed with ham and Swiss, coated with a crunchy topping and baked  
[Choice of 2 sides and a bread.](#)

## *Creamy Champagne Chicken...\$25.pp*

Lightly breaded chicken breasts pan-seared and simmered in a mushroom-champagne cream sauce. Excellent flavors will blow your mind. Pairs well with Rice or steamed veggies.

[Choice of 2 sides and a bread](#)

## *Skin-on roasted Airline Chicken... \$20.25 pp*

Commonly used in fine dining restaurants, this elegant cut has the skin on breast with the first wing joint and tenderloin attached, otherwise boneless. Oven roasted with a hint of rosemary. [Choice of 2 sides and bread](#)

## *Tequila Line Chicken...\$25. pp*

A/K/A Margarita chicken, tequila chicken is loaded with Southwestern flavors. Goes great with grilled veggies, rice, and Pico de Gallo. [Choice of 2 sides and bread](#)

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### Chicken Spaghetti...\$19pp

Slightly spicy, rich creamy Mexicali-style sauce blankets your tender Fettuccine noodles and shredded chicken. [Choice of two sides and a bread](#)

### Chicken Pot Pie...\$19.pp

Delicious chicken pot pie from scratch with carrots, peas, green beans, and corn for a comfort food classic. Great with a good salad or grilled veggie medley

### Manicotti – Sausage...\$24. Pp

Large shells stuffed with mild Italian sausage, ricotta, mozzarella, parmesan and covered with our rich marinara. [Choice of two sides and a bread](#)

### Manicotti – Spinach...\$21.pp

Large shells stuffed with mild spinach, ricotta, mozzarella, parmesan and covered with our rich marinara. [Choice of two sides and a bread](#)

## *Pig Roast*

*Whole Hog – Pig Roast... call for pricing.*

Split, smoked, injected, and roasted using Pecan and Apple wood. Served with your [choice three \(3\) sides and one \(1\) bread.](#)

## *Seafood Boil*

*Live Maine lobster Boils...call for pricing.*

Combination of live Maine Lobster (one per person), mussels, clams, kielbasa, yellow potato, corn on cob, onions, garlic and drawn butter.

Additional side dishes added to any meal / \$2.75 pp