



## BBQ MENU

### **BBQ Sandwiches**

Choose two proteins  
*(\$5 additional for all three proteins)*

18-Hour Smoked Pork  
Santa Maria Style Tri Tip  
Beer Can Chicken

Seasoned and smoked using almond and oak wood, piled high on our fresh baked French rolls and smothered in bacon BBQ sauce. Served with mustard potato salad, Smoke Haus beans and green chile coleslaw.

### **Backyard Barbecue**

Choose two proteins  
*(\$5 additional for all three proteins)*

Grilled all Natural Hamburger  
Marinated Chicken Breast  
Artisan Haus Bratwurst

Served on a fresh baked bun with lettuce, Cheddar cheese, pickled red onions, tomatoes, pickles, ketchup, mustard and aioli. Served with mustard potato salad, Smoke Haus beans and green chile coleslaw.

### **BBQ Platter**

Choose two proteins  
*(\$5 additional for all three proteins)*

18 Hour Smoked Pork  
Santa Maria Style Tri Tip  
Beer Can Chicken

Seasoned and smoked with almond and oak wood, served with a dinner roll & Haus made bacon BBQ sauce. Served with pork belly mac & cheese, Smoke Haus beans and green chile coleslaw.

CALL (480) 788-0324 OR EMAIL [CATERING@SMOKEHAUSAZ.COM](mailto:CATERING@SMOKEHAUSAZ.COM) FOR ADDITIONAL INFORMATION, QUESTIONS AND TO PLACE A CATERING ORDER.

PLEASE PLACE ALL ORDERS AT LEAST FIVE (5) DAYS IN ADVANCE. ALL CATERING ORDERS ARE FOR A MINIMUM OF 50 GUESTS.



## DINNER MENU

### Cookout BBQ Dinner

Choose two proteins  
(*\$5 additional for all three proteins*)

Smoke Haus Ribs  
Santa Maria Style Tri Tip  
Beer Can Chicken

Grilled over mesquite charcoal and served with Haus made bacon BBQ sauce. Served with pork belly mac & cheese, oven roasted seasonal vegetables, and corn bread muffins with honey butter.

### Rib & Chicken Dinner

Red Chile Braised Short Ribs  
Beer Can Chicken

Seasoned and smoked with almond and oak wood then grilled over mesquite charcoal and served with Smoke Haus salad, red skinned mashed potatoes, Mexican style street corn, and corn bread muffins with honey butter.

### Prime Rib Dinner

Prime Rib

Slow smoked Prime Rib seasoned with rosemary and garlic cut to order on site and served with natural pan jus and whipped horseradish cream. Served with Smoke Haus salad, bacon braised fingerling potatoes, oven roasted seasonal vegetables, and corn bread muffins with honey butter.

### Premium Smoke Haus Dinner

Slow Smoked Prime Rib  
Grilled Salmon  
Beer Can Chicken

Slow smoked Prime Rib seasoned with rosemary and garlic cut to order on site and served with natural pan jus and whipped horseradish cream. Chicken grilled over mesquite charcoal and fresh caught salmon grilled to perfection. Served with Smoke Haus salad, red skinned mashed potatoes, oven roasted seasonal vegetables, and corn bread muffins with honey butter.

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# smokehaus

< SANTA MARIA STYLE GRILL >

## **Southwestern Dinner**

Carne Asada  
Chile Braised Chicken

Citrus marinated and charbroiled premium skirt steak and slow cooked natural chicken mixed with southwestern red chiles. Served with freshly made corn tortilla chips, red and green salsas, guacamole jicama lime salad, Mexican street corn, black beans, rice with smoked tomatoes and hand pressed tortillas.

## **Cowboy Cookout Dinner**

Grilled Sirloin Steak  
Baby Back Ribs  
Grilled Salmon

5 oz sirloin steaks grilled over mesquite charcoal, slow smoked baby back pork ribs basted in bacon BBQ sauce and fresh caught salmon grilled to perfection. Served with rattlesnake chili, Smoke Haus salad, red skinned mashed potatoes, smoked corn on the cob, and corn bread muffins with honey butter.

## **PIG ROAST MENU**

### **The Ranchero - Chile & Citrus Whole Roasted Pig**

Served with Haus made chips and salsa, green chile chicken meatballs, chopped salad, Spanish rice, black beans and Mexican street corn.

### **Moderne Cowboy Pig Roast - Bacon BBQ Whole Roasted Pig**

Served with liquid candy BBQ sauce, rattlesnake chili, chopped salad, grilled corn on the cob, red skinned rosemary mashed potatoes, and green chili corn bread.

### **Farm to Table Pig Roast - Whole Roasted Pig w/Chimichurri Sauce**

Served with Haus made Bavarian style pretzels, cheese fundido and Haus made mustard, BLT sliders, chopped salad, farm fresh roasted seasonal vegetables and herb roasted fingerling potatoes.

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## SALADS, SIDES & DESSERTS

### **Haus Salads**

Mustard Potato Salad  
Seasonal Fruit Salad  
Mixed Greens Salad  
*(tomato, cucumber, pickled red onions)*

### **Premium Salads**

Smoke Haus Salad  
*(mixed greens, grilled red onions, roasted sweet corn, smoked red peppers, and cilantro vinaigrette)*  
Grilled Caesar  
*(grilled romaine lettuce, pretzel croutons, shaved pecorino cheese, and garlic Caesar dressing)*

### **Additional Sides**

Bacon Braised Fingerling Potatoes  
Red Skinned Mashed Potatoes  
Haus Made Pork Belly Macaroni and Cheese  
Mexican Style Street Corn  
Smoke Haus Beans  
Oven Roasted Vegetables  
Green Chile Coleslaw  
Mustard Potato Salad

### **Dessert**

Haus Made Apple Strudel  
Nutella Cheesecake Bars  
Jack Daniel's Chocolate Pecan Pie  
Seasonal Fruit Cobbler  
Drunken AZ Date Cake  
Tres Leches Cake

***Need a wedding or special occasion cake? Call to setup a free consultation!***

### **Beverages**

Regular and Decaf Coffee Service  
Iced Tea & Fresh Squeezed Lemonade

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