

SUMMER PICNIC



This menu brings the season's best flavors to life with elegant, room-temperature dishes perfectly suited for venues where live cooking isn't an option. Expertly plated and primed for delivery—or served with a streamlined staffing footprint—it delivers a sophisticated picnic experience without compromising on quality or presentation.

MAINS

Selection of sandwiches, wraps and bowls - some of our favorites!

CALIFORNIA VEGGIE LOVERS WRAP (V/VGN)

California asparagus, bell pepper, mushroom, pesto aioli, tomato, cheese and arugula

BBQ SMOKE OUT WRAP

house-smoked bbq pulled chicken, gouda cheese, tomato, apple slaw and greens

TURKEY & AVOCADO CLUB

Roasted turkey, creamy avocado, crisp lettuce, tomato, and garlic-herb mayo on multigrain bread

SMOKED BRISKET SANDWICH

grilled onions, creamy horseradish, baby spinach, candied agave bacon jam

GRILLED CHICKEN SANDWICH

carrot onions, provolone cheese, watercress, vine ripened tomatoes, basil aioli.

MEDITERRANEAN GRAIN BOWL (VEGAN, GF)

Tri-color quinoa & farro, roasted summer squash, olives, sun-dried tomatoes, za'atar drizzle

SIDES & SNACKS

RAINBOW GARDEN PASTA SALAD

pasta, charred corn, heirloom peppers, basil-pesto dressing

MEDITERRANEAN QUINOA TABBOULEH (VEGAN, GF)

fluffy quinoa, chopped parsley, mint, cucumber, cherry tomatoes, zesty lemon-olive oil vinaigrette

KETTLE CHIPS

sea salt, salt & vinegar and BBQ flavors

CRUDITES SHOTS (V GF VGN)

choice of buttermilk ranch or hummus dipping sauce

SWEETS

SEASONAL FRUIT SALAD

the freshest fruit of the season

AN ASSORTMENT OF HOUSE-BAKED GOODIES

chocolate chip, vegan chocolate chip, snickerdoodles, s'mores and strawberry-lemonade and rice crispy treats (gf)

SIPS

Lemon-Cucumber Mint Water

Homemade Old-Fashioned Lemonade

Freshly brewed iced tea served with lemon and agave

Assorted sodas and Italian Sparkling Sodas

SUMMER BBQ



A sun-warmed table, familiar smells and flavors, and an invitation to pause and come together as a team with plenty of second helpings.

AT THE GRILL

CHOOSE YOUR BURGER OR DOG

Choose either a fresh ground 1/3 lb angus beef burger, a fresh ground turkey burger, a chicken breast, a vegetarian burger or a snappy all-beef Kosher hot dog

THE CONDIMENT BAR

Cheeses

cheddar, pepper jack, swiss, or american

Toppings

tomatoes, red onions, shredded lettuce, dill pickle chips, relish, sauerkraut and our incredible homemade chili

Sauces

ketchup, mustard, mayo, chipotle aioli, Bite special sauce, BBQ

SIDES

RAINBOW GARDEN PASTA SALAD

pasta, charred corn, heirloom peppers, basil-pesto dressing

DEVILLED POTATO SALAD

yolk-rich mustard dressing with scallion, smoked paprika, and celery leaf

SUMMER HERB POTATO SALAD (VGN)

lemon-dill vinaigrette with chives, parsley, and a touch of grainy mustard

KETTLE CHIPS

sea salt, salt & vinegar and BBQ flavors

SWEETS

SEASONAL FRUIT SALAD

the freshest fruit of the season

AN ASSORTMENT OF HOUSE-BAKED GOODIES

chocolate chip, vegan chocolate chip, snickerdoodles, s'mores and strawberry-lemonade and rice crispy treats (gf)

SIPS

Lemon-Cucumber Mint Water

Homemade Old-Fashioned Lemonade

Freshly brewed iced tea served with lemon and agave

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DELUXE SUMMER BBQ



A fire-forward, chef-crafted experience built for discerning palates and elevated gatherings. Inspired by California's bounty and perfected over open flame, our Deluxe Summer BBQ menu blends bold smoke, refined technique, and seasonal brightness—bringing together the soul of slow-cooked classics with the polish of modern catering.

FROM THE GRILL

SMOKED BABY BACK RIBS

bourbon-maple lacquer and slow-smoked

PULLED PORK WITH CAROLINA VINEGAR SAUCE

Slow-roasted shoulder, hand-shredded and piled high. Served with tangy vinegar sauce and soft brioche rolls

BRINED & GRILLED BBQ CHICKEN

brined and fire-finished with our signature smoky-sweet glaze

HERB-CRUSTED TRI-TIP WITH CHIMICHURRI

roasted garlic jus and vibrant herb sauce

SPICED SHRIMP SKEWERS WITH CHARRED LEMON

marinated with citrus zest, garlic, and smoked paprika, grilled fast over high heat, served with charred lemon halves

GRILLED BUTTERFLIED LEG OF LAMB

marinated with rosemary and garlic served with chimichurri

ARTISAN SAUSAGES & HOT LINKS

brined and fire-finished with our signature smoky-sweet glaze

BEEF BRISKET - served with bacon Bourbon onion jam

MARKET SKEWERS - market vegetable marinated and grilled skewers

SIDES

ELOTE SALAD

smoky corn, tangy lime butter, crumbled cotija, aioli, dusting of ancho chili

DEVILLED POTATO SALAD

yolk-rich mustard dressing with scallion, smoked paprika, and celery leaf

HOUSE MAC'N CHEESE finished with a brown butter panko

VINEGAR COLESLAW sweet and tangy vinegar-based dressing

HOMEMADE CORNBREAD served with honey butter

JICAMA AND WATERMELON SALAD

watermelon, jicama matchsticks, fresh citrus, honey and mint

SWEETS

DESSERT BAR

classic dessert bars like homemade lemon bars, blueberry cheesecake crumble bars, brownies, blondies and pecan bars

ICE CREAM COOKIE SANDWICHES

Choose between three types of cookies each with a scoop of ice cream