



C's BBQ Catering

For Down Home Good Taste and Good Time BBQ

Call Or Text

Chris @ (916) 203-3952 WWW.CSBBQ.net

C's BBQ Menu

We specialize in buffet style barbecue meals for all types of events.

All of our quotes are done on a custom basis

If your planning an event: Business lunch, retreat, wedding, birthday or graduation party, church or corporate picnics, parties, men's and women's retreats or conferences.

Check out our menu choices at <http://www.csbbq.net> and give us a call or text and we will put together a quote for your event.
(916) 203-3952 csbbq@csbbq.net

Chris Lentine

C's BBQ Menu

Meats Choices

Beef Brisket

Cooked low and slow for a long 15-18 hour smoke. Crispy on the outside, yet juicy and flavorful on the inside. Served hot and portioned individually, this meat is awesome on its own, but if you still need a lil BBQ sauce, we got it!

Pulled Pork

Seasoned with your choice of spice or sauce, it is then low and slow for a 15-18 hour slow smoke. Basted with our special squirt, it is then rested, shredded and ready to go on the bun with sweet or spicy sauce. Our guests can't get enough of the meaty delight.

****New Menu Item****

St. Louis or Baby Back Ribs (3 styles available)

All slow smoked with a blend of oak & hickory, mopped with a tangy BBQ Sauce

(1) Straight up, Seasoned with C's basic rub.

(2) Texas Meat Candy, Seasoned with cracked black pepper, smoked salt & whiskey.

(3) Golden State, Seasoned with C's California rub for those of you who like a little more heat.

****New Menu Item****

Smokin Hot, Hot Links

Slow smoked and hot grilled, great as a side dish.

Beef Tri-Tip

Marinated in our secret recipe, this meat is hot grilled over oak in the true spirit of Santa Maria Style BBQ.

A little crispy crust and lots of delicious, medium beef goodness.

Chicken

Seasoned and hot grilled with fruit woods. We can do chicken in a variety of ways: Half chicken, leg and breast, just thighs, just legs, or boneless breasts. Give us a call, text or email and let us know what your looking for.

****New Menu Item****

Pulled chicken

Slow smoked boneless chicken seasoned with C's basic BBQ rub & a tangy mop sauce pulled for sandwiches also great for a taco bar or luau.

Our meats are smokey and delicious, cooked to perfection, and stand alone without any additional seasonings. However, sauces are provided for the Sauce Lover in all of us.

Our meat dishes are prepared dry with sauce on the side, as everyone has a sauce preference, sweet, hot, or vinegary. We can prepare our meats wet (with sauce on them) if that is your preference.

Special Flavor Information

All of our dishes are prepared from scratch, so we can alter the recipe to meet dietary requirements, if needed.

Spice profiles

Some people say it's all about the sauce, others say it's all about the meat. We say a great rub and the right smoke woods make all the difference for great tasting barbecue. All of our rubs are hand crafted from special herbs and spices to bring out the best flavor in any meat. Our secret Tri-Tip marinade is out of this world on flavor. If you have a preference let us know.

Texas Style BBQ: Hot & Smokey.

California Style BBQ: Sweet & Tangy.

South Of The Border Style BBQ: A hint of old Mexico.

Cajun Style BBQ: Slow heat with a little snap.

Island Chicken BBQ Powder: Bright and fresh, with a kick!

Santa Maria style Tri-Tip BBQ: You'll just have to taste this one!

Smoke Woods

We use many different cooking woods, for example:

Oak,
Hickory
Mesquite
Apple
Pecan
Peach
Cherry

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Hot Side Choices

Mashed Potatoes. Creamy Potatoes served with Butter and C's Gravy

Loaded Mashed Potatoes. Packed with Bacon, Roasted Garlic, Sour Cream, Butter, and Green Onions. Guests will have a choice of C's gravy

Macaroni & Cheese. Made with our special blend of Cheddar, Swiss & Pepper Cheese, and topped with our crispy spicy bread crumbs

Bacon Macaroni & Cheese. Because everything is better with bacon.

Jalapeno Macaroni & Cheese. Just add a little spice to your life with this dish.

Jalapeno Bacon Macaroni & Cheese. If you want to go all in, this is the side for you. A delicious blend of cheesy goodness with Smokey Bacon and a little bit of heat.

Whiskey Chipotle Baked Beans. Tender pintos slow baked with Bacon in a tangy sweet and spicy sauce. Sweet but with a kick.

C's BBQ Menu

Cold Side Choices

Pasta Salad Italian Style. Pasta, Black Olives, Artichoke Hearts, Red Onions, Broccoli, Oregano, and Herb Dressing

Macaroni Salad Picnic Style. Just like Mom's.

Potato Salad. The classic old down home potato salad with red potatoes, onions, and pickles.

Cole Slaw. Creamy and fresh, filled with cabbage, onions, carrots, red peppers, and dressed with a smooth caraway dressing.

Tabouli Salad (Quinoa or Wheat Bulgur). A light and fresh blend of Quinoa or Wheat Bulgur with diced cucumber, fresh tomato, onion, mint, Italian parsley, a lemon spice dressing and topped with feta. Perfect for a light, low calorie, summer side dish.

Green Salad Choices

Basil Green Salad. Mixed Greens, Tomato, Onion, Basil, Almonds, Cranberries, Feta, and with a Balsamic Dressing

Border Salad. Mixed Greens, Tomato, Onion, Cilantro, Walnuts, Cranberries, Feta and a Chipotle Ranch Dressing

Nothing Fancy Green Salad. Mixed Greens, Tomato, Onion, Crou-tons and your choice of Dressings

C's BBQ Menu

Breads, Fruit, Desserts, & Drinks

Breads We serve your choice of:

dinner rolls

cornbread

burger buns (served w Pulled Pork)

tortillas (served w Tri-Tip)

Fruit.

Cut Fresh Fruit (In Season)

Water Melon, Honeydew Melon, Cantaloupe, Pineapple, Grapes

Desserts.

Super Chocolate Chip Cookies, super big with lots of chips.

Cowboy Cookies, huge with oats, chocolate chips, peanuts, cranberries, raisins and almonds

Drinks

We can provide drinks, Ice Tea, Sweet Tea, (Traditional, Mint, Ginger, Lemon or Orange), Lemonade, Water, (for Drop Off Events) Canned Soft Drinks.