



Bougainvillea Package

Appetizer

Crispy Sweet Onion Block served with BBQ ketchup or Spinach Artichoke Queso Dip served with garlic toast. Includes a house salad or homemade soup of the day.

Smoked Prime Rib

8 oz. slow smoked over our wood fire grill, served with au jus and choice of regular or creamy horseradish.

Grilled Salmon Filet

Fresh cut salmon grilled and topped with a sweet glaze

½ Rack St. Louis Style Ribs

22 hours slow smoked over almond & mesquite wood.

Smoasted Chicken

Smoke Roasted, brushed with our signature house made BBQ sauce.

Bob's Salad

Rotisserie chicken, goat cheese, apples, celery, cranberries, and walnuts tossed with homemade Dijon vinaigrette dressing.

Beef Brisket or Pulled Pork Platter

Slow smoked up to 22 hours topped with our signature BBQ sauce.

Side Selections

Mac & Cheese, Shoestring fries, Ranch Beans, Pecan Coleslaw, Potato Salad, Roasted Corn, Mashed Potatoes, Vegetable of the day.

**The following is included with this package; soft drinks/tea/coffee and one side dish per entrée.
Add soup or salad \$6 per person, dessert add on \$5 per person.**

Our private onsite venue is reserved on a first come first serve basis. To reserve this space please complete a credit card authorization form at the bottom of this attachment. The card provided will be the card charged in full on the day of scheduled event. Bobby-Q requires a final headcount & final menu selections 7 days prior to the day of event. Any revisions made within 7 days may be subject to additional charges.



\$35.75 per person plus tax & 20% gratuity.

Our private onsite venue is reserved on a first come first serve basis. To reserve this space please complete a credit card authorization form at the bottom of this attachment. The card provided will be the card charged in full on the day of scheduled event. Bobby-Q requires a final headcount & final menu selections 7 days prior to the day of event. Any revisions made within 7 days may be subject to additional charges.

