



2010 BBQ PACKAGES

Catering At Its Best Does BBQ ~ Select From 3 Different BBQ Packages

*Perfect For Your Company Picnic or Family Gathering
Whatever Your BBQ Needs
We Have A Package to Fit the Occasion*



#1 Portland Best BBQ

Two Meats & More Selections, 3 Sides/Salads, Dessert & Beverage

#2 Grilled Burgers & Dogs

Hamburgers, Hot Dogs, Chips, Watermelon, Brownies & Beverage

#3 Hawaiian Tropical BBQ

You'll Be Doing The Hula!

Two Meat Selections, 3 Sides/Salads, Almond Cookies & Beverage

Depending on Your Selections, Many Items Are Barbecued on Site, While Others are Prepared in our Immaculate Kitchen. The Cost of Gas Barbecue Rentals or Mesquite Charcoal is Included in your Package As Well as, Buffet Linens (or Disposable Tablecloths), Heavy Duty Plates, Compostable Service Ware & Wet Naps

2007 RecycleWorks Award Winner

Supporting Recycling, Composting, Energy Savings & Public Transportation



2010 BBQ PACKAGE #1 PORTLANDS BEST BBQ

*2 Meats & More Selections ~ 3 Sides & Salads
Choice of Ruffles Potato Chips or Dinner Rolls, 1 Dessert
Choice of Raspberry Iced Tea or Fresh Lemonade*

**\$18.50 Per Person* 51 - 100 Guests ~ \$18.25 Per Person* 101 - 150 Guests
\$17.95 Per Person* 151 - 200 Guests ~ \$17.75 Per Person* 201 - 250 Guests
251 or More Guests* Call For Pricing ~ Children 12 & Under, Deduct \$5.00**

**Includes Cost of BBQ Rental (Excludes Rental Delivery Fees) or Mesquite Charcoal.
Service Staff, Additional Rentals & 18% Service Charge Not Included*

MEATS & MORE SELECTION (Choose 2)

Add a 3rd Meat Selection \$5.00 (Excludes Premium or Ultra Premium)

**Substitute Premium Selection, \$2.50 Per Person extra charge (Add to menu, \$7.50)

***Substitute Ultra Premium Selection, \$7.50 Per Person extra charge (Add to menu, \$12.50)

GRILLED CHOICE NEW YORK STEAK & ROASTED GARLIC BUTTER***

Choice 8oz New York Steak, Grilled Medium Rare, with Roasted Garlic & Thyme Butter

KANSAS CITY BBQ BEEF RIBS**

Meaty Beef Ribs, Seasoned with Dry Spice Rub, Slow Cooked & Finished on the BBQ with our Bourbon BBQ Sauce

"THE WORKS" THIRD POUNDER HAMBURGERS**

Served with Delphina's Bakery Gourmet Buns, Grilled Onions, Crisp Thick Cut Bacon, Chutney, Teriyaki Glaze, BBQ Sauce, Mustard, Ketchup, Sweet Relish, Mayo, Blue Cheese, Tillamook Cheddar Cheese, Lettuce, Tomato & Pickles (Includes Gardenburgers for Vegetarians)

GRILLED TEQUILA TRI-TIP

Marinated in Lime Juice, Cilantro, Tequila, Garlic & Oregano. Grilled & Served with a Cherry Tomato & Onion Relish

GRILLED SIRLOIN TRI-TIP WITH CHIMICHURRI SAUCE

Choice Beef Sirloin Tri-Tip Marinated in Argentina's Classic Marinade of Extra Virgin Olive Oil, Red Wine Vinegar, Pepper, Parsley, Cilantro, Lemon Juice & Garlic, Grilled Medium Rare

GRILLED ARGENTINEAN SHORT RIBS WITH FRESH SALSA

Beef Short Ribs Marinated in Olive Oil, Lime Juice, Garlic, Oregano, Crushed Red Pepper & Salt, Grilled & Served with Fresh Tomato Salsa

KOREAN GRILLED SHORT RIBS

Marinated in Honey, Sesame, Soy Sauce, Chilis & Asian Pears. Grilled & Garnished with Green Onion

BBQ BRISKET OF BEEF

Beef Brisket Seasoned with our Dry Spice Rub, Slow Roasted for Eight Hours, Sliced & Served with our Bourbon BBQ Sauce

OREGON APPLE GLAZED BEEF BRISKET

Beef Brisket, Slow Roasted Eight Hours, Glazed with Oregon Apple Jelly, White Wine & Dijon

BARBECUED THIRD POUNDER HAMBURGERS

Served with Sesame Buns, Lettuce, Tomato, Marinated Red Onions, Mustard, Ketchup, Sweet Relish, Mayo & Tillamook Cheddar Cheese

JUMBO ALL BEEF HOT DOGS

Served with Buns, Ketchup, Mustard, Sweet Relish, Diced Onions & Sauerkraut (Includes "Kid" Sized Beef Hot Dogs For Children Under 12)

MEATS & MORE SELECTION CONTINUED ON NEXT PAGE



**PORTLAND'S BEST BBQ
MEATS & MORE SELECTION CONTINUED
(Choose 2)**

JUMBO ALL BEEF HOT DOGS

Served with Buns, Ketchup, Mustard, Sweet Relish, Diced Onions & Sauerkraut (Includes "Kid" Sized Beef Hot Dogs For Children Under 12)

ZENNER'S NORTHWEST PORTLAND SAUSAGES (Choose One)

Choice of Bratwurst, Italian, Chicken Basil or Kielbasa & Served with Buns, Sautéed Onions & Peppers, Mustard, Ketchup & Sauerkraut

YUCATAN CHICKEN THIGHS WITH PAPAYA SALSA

Grilled Boneless Chicken Thighs Marinated in an Orange, Lime, Lemon & Chili Marinade, Served with a Papaya, Honey & Tomatillo Salsa

BBQ CHICKEN QUARTERS

Seasoned with a Dry Spice Rub, Basted in Our Bourbon BBQ Sauce & Grilled

JAMAICAN JERK CHICKEN

Chicken Quarters Barbecued & Marinated in Lime Juice, Jalapenos, Rosemary, Thyme, Garlic & Dijon.

MAHOGANY BBQ CHICKEN QUARTERS

Chicken Quarters Barbecued with a Molasses, Orange, Dijon & Cider Glaze

CUBAN GARLIC & CITRUS CHICKEN

Bone In Breasts & Thighs Marinated in Garlic, Cumin, Lemon & Orange Juice & Oregano, Then Grilled!

CHAR BROILED ASIAN CHICKEN THIGHS

Boneless Chicken Thighs, Marinated in Sesame, Sherry, Garlic, Oyster & Soy Sauce, Jalapeno & Five Spice Powder

HOISIN LIME CHICKEN

Spicy, Grilled Chicken Thighs & Breasts Marinated in Hoisin, Lime, Ginger, Garlic & Sriracha

ROAST LAMB WITH A HONEY & BALSAMIC GLAZE

Boneless Leg of Lamb, Seared with Olive Oil, Then Roasted & Basted in Honey, Balsamic & Mint

BOURBON BBQ BABY BACK PORK RIBS**

Spice Rubbed Baby Back Ribs, Grilled with our Bourbon BBQ Sauce

SESAME HOISIN BABY BACK PORK RIBS**

Baby Backs Marinated in Soy Sauce, Hoisin, Ginger, Peanut Butter, Garlic, Lime & Sesame Oil. Grilled & Garnished with Peanuts & Cilantro

CIDER & BOURBON BRINED PORK CHOPS

Center Cut Pork Chops, Brined with Apple Cider, Bourbon, Kosher Salt & Herbs. Grilled & Finished with a Peach & Strawberry Salsa

BBQ KEBABS (Choose One Meat)**

Choose One: Teriyaki Beef or Chicken; Mediterranean Chicken or Lamb, Skewered with Seasonal Vegetables & Grilled

BBQ SALMON**

Salmon Filets Seasoned with our Dry Spice Rub, Grilled with our Bourbon BBQ Sauce (Also available with Basil Pesto)

CEDAR PLANK SALMON**

Whole Sides Northwest Salmon, Lightly Seasoned & Barbecued On Cedar Planks, Served With Pineapple Red Onion Relish

BRAZILIAN COCONUT SHRIMP & PEPPER KEBABS***

Grilled Prawns, Peppers & Onions Skewered & Marinated in Lime Juice, Coconut Milk, Olive Oil & Cilantro

GARLIC & RIESLING STEAMED CLAMS**

Manilla Clams Steamed in Butter, Garlic, Northwest Riesling, Parsley & Lemon Juice, Served with Sliced Baguette

GREEK VEGETABLE SKEWERS

Skewered Red Peppers, Zucchini, Sweet Onion, Eggplant & Cherry Tomatoes, Seasoned & Grilled with Olive Oil, Lemon & Oregano Vinaigrette

TERIYAKI TOFU & VEGETABLE KABOBS

Skewered Red Pepper, Shiitake Mushroom, Sweet Onion, Tofu & Eggplant, Seasoned with Sesame Ginger Teriyaki & Grilled



PORTLANDS BEST BBQ SALADS & SIDES SELECTION (CHOOSE 3)

Add a 4th side for \$2.25 Per Guest

AMERICAN BABY RED POTATO SALAD

Baby Red Potatoes, Red Onions, Celery & Eggs in a Dijon & Mayo Dressing

COLE SLAW WITH RAISINS

Shredded Cabbage, Raisins, Carrot & Red Onion in a Creamy Red Wine Dressing

THAI GINGER SLAW

Shredded Cabbage, Peppers, Red Onion, Cilantro & Peanuts in a Gingered Rice Wine Vinaigrette

TOSSED GREEN SALAD

Mixed Greens with Cucumber, Sliced Mushrooms, Carrot & Tomato Wedges. Served with Ranch & one of our Homemade Vinaigrettes

FOUR BEAN SALAD

Fresh Green Beans, Kidney, Garbanzo, Black Beans & Onions in a Sweet Red Wine Vinegar Dressing

CHERRY TOMATO & FRESH MOZZARELLA SALAD

Cherry Tomatoes, Fresh Mozzarella & Basil with Extra Virgin Olive Oil & Balsamic

GREEK VEGETABLE SALAD

Cucumber, Red Onion, Ripe Tomatoes, Celery, Peppers Kalamata Olives, Pepperoncini & Feta Cheese in our Oregano Vinaigrette

SWEET PEPPER, CORN & BLACK BEAN SALAD

Black Beans, Corn, Red Peppers & Dates in a Southwest Vinaigrette

SESAME GREEN BEAN & SHIITAKE MUSHROOM SALAD

Greens Beans, Julienne Carrot, Red Pepper & Shitake Mushrooms in a Ginger Sesame & Toasted Coconut Dressing

MARINATED VEGETABLE SALAD

Carrots, Red Onions, Broccoli, Zucchini & Cauliflower in Our Sweet & Sour Vinaigrette

CUCUMBER AND JICAMA SALAD

Cucumber, Jicama, Carrot & Red Onions in a Rice Wine Vinaigrette

ORZO PASTA SALAD

Orzo Pasta with Baby Spinach, Red Onions, Kalamata Olives & Feta in Balsamic Vinaigrette

ORIENTAL NOODLE SALAD

Chinese Fine Noodles with Carrot, Red Onion & Bo Choy in a Citrus, Ginger & Soy Dressing

MACARONI SALAD

Elbow Macaroni, Carrot, Sweet Relish, Celery & Cheddar in a Light Mustard & Mayo Dressing

ITALIAN PESTO PASTA SALAD

Penne in a Creamy Pesto Dressing with Parmesan, Julienne Red Peppers, Pinenuts & Sun Dried Tomatoes

FRESH FRUIT SALAD

Seasonal Cut Fruit with Melons, Berries, Pineapple & Grapes

WATERMELON

Thick Slices Of Ice Cold Seedless Watermelon

OVEN BAKED BEANS

Simmered with Brown Sugar, Mustard & Onions

CORN ON THE COB

Steamed Local Sauvie Island Corn (when available), Served with Sweet Cream Butter



CATERING AT ITS BEST BBQ
PORTLANDS BEST BBQ
DESSERT SELECTION

Choose 1 or Add a 2nd Selection for \$1.50 (Excludes all * Items)

**Substitute Premium Selection, Additional \$2.00 Per Person (Add to Menu \$3.00)

***Substitute Ultra Premium Selection, Additional \$3.50 Per Person (Add to menu \$4.50)

CREAM CHEESE BROWNIES

Dense Chocolate Brownies Marbled with a Sweet Cream Cheese

ASSORTED COOKIES

Selection of White Chocolate Cranberry, Chocolate Chip, Oatmeal Raisin & Lemon Poppy

LEMON BARS

Tart Lemon Curd Baked on a Shortbread Crust, Drizzled with Fondant Icing

Selection of Ice Cream Bars & Ice Pops

ASSORTED ICE CREAM BARS

Selection of Ice Cream bars & Ice Pops

APPLE BLUEBERRY COBBLER**

Crisp Granny Smiths, Blueberries & Blackberries Baked with a Crisp Streusel Topping

PETIT STRAWBERRY SHORTCAKE **

Petit Orange Shortcakes with Strawberries Marinated in Balsamic & Honey and Topped with Whipping Cream

BYO ICE CREAM SUNDAE BAR***

Vanilla and Chocolate Ice Cream, Fresh Strawberries & Bananas, Hot Fudge Sauce, Oreo Crumbs, Chopped Nuts & Whipped Cream

PORTLANDS BEST BBQ
ADDITIONAL BEVERAGE SELECTIONS

When Raspberry Iced Tea or Fresh Lemonade is Not Enough!

BOTTLED WATER

Chilled Bottles of Athena Bottled Water

ASSORTED SODAS & BOTTLED WATER

Regular, Diet & Athena Bottled Water

Add To Package @ .95 Per Bottle/Can

Or Unlimited Consumption For \$1.75 person Per 2 Hour Function



2010 BBQ PACKAGE #2 GRILLED BURGERS & DOGS

Ph: 503-238-8889 Fax: 503-238-8893

Perfect When All You Want is Burgers, Dogs & Fun

\$9.95 Per Person* 100 - 150 guests ~ \$9.75 Per Person* 151 - 200 guests
\$9.50 Per Person* 201 - 250 guests ~ \$9.25 Per Person* 251 - 300 guests
\$8.95 Per Person* 301 - 350 guests ~ \$8.75 Per Person* 351 - 400 guests
401 or More Guests* Call For Pricing ~ Children 12 & Under, Deduct \$2.25

BARBEQUED QUARTER POUNDER HAMBURGERS**

*Served with Sesame Buns, Lettuce, Tomato, Ketchup, Diced Onion, Mustard, Relish, Mayo & Tillamook Cheddar Cheese
(Includes Gardenburgers for Vegetarians)*

ALL BEEF HOT DOGS**

All Beef Hot Dogs Served with Buns, Ketchup, Mustard, Sweet Relish, Diced Onions & Sauerkraut

WATERMELON

Thick Slices of Ice Cold Seedless Watermelon

TIM'S CASCADE POTATO CHIPS

Basket of Lightly Salted & Luau BBQ

CREAM CHEESE BROWNIES

Dense Chocolate Brownies Marbled with Sweet Cream Cheese

CHOICE OF RASPBERRY ICED TEA OR LEMONADE

*Includes Cost Of BBQ Rental (Excluding Rental Company Delivery Charges) or Charcoal & Supplies.
Service Staff, Additional Rentals & 18% Service Charge Not Included

** (Includes 1.5 (combined) burgers & hot dogs per person,
for hearty eaters, order additional burgers & dogs at \$2.25, buns included)



2010 BBQ PACKAGE #3 HAWAIIAN TROPICAL BBQ

CHOICE OF TWO MEATS (Add \$5.00 For Three)

KAHLUA PULLED PORK

Boneless Pork Shoulder Slow Cooked with Kahlua, Onions & Sweet Chili Sauce

HOISIN "BENTO" BEEF OR CHICKEN (Choose One)

Thin Sliced Sirloin or Chicken with Onion, Stir Fried in Sesame Oil, Ginger, Garlic & Hoisin Sauce, Garnished with Green Onion

CHAR BROILED ASIAN CHICKEN THIGHS

Boneless Chicken Thighs, Marinated in Sesame, Sherry, Garlic, Oyster & Soy Sauce, Jalapeno & Five Spice Powder

KOREAN GRILLED BEEF SHORT RIBS

Marinated in Honey, Sesame, Soy Sauce, Chilies & Asian Pears. Grilled & Garnished with Green Onion

CHOICE OF THREE SIDES

Add a 4th side for \$2.25 Per Guest

YAKISOBA NOODLES

Yakisoba Noodles with Carrot, Mushrooms & Green Onion Stir Fried in Ginger, Garlic, Sesame Oil, Honey, Soy Sauce & Sake

STICKY RICE (Brown Rice Available on Request)

Medium Grain, Calrose Rice Served with Sweet Chili, Hot Sriracha & Soy Sauce

ORIENTAL NOODLE SALAD

Chinese Fine Noodles with Carrot, Red Onion & Bok Choy in a Citrus, Ginger & Soy Dressing

FRESH FRUIT SALAD

Seasonal Cut Fruit with Melons, Berries, Pineapple & Grapes

MACARONI SALAD

Elbow Macaroni, Carrot, Sweet Relish, Celery & Cheddar in a Light Mustard & Mayo Dressing

THAI GINGER SLAW

Shredded Cabbage, Peppers, Red Onion, Cilantro & Peanuts in a Gingered Rice Wine Vinaigrette

CUCUMBER AND JICAMA SALAD

Cucumber, Jicama, Carrot & Red Onions in a Rice Wine Vinaigrette

ALMOND COOKIES & RASPBERRY GINGER ICED TEA

\$17.50 Per Person* 50 - 100 Guests ~ \$17.25 Per Person* 101 - 150 Guests
\$16.95 Per Person* 151 - 200 Guests ~ \$16.75 Per Person* 201 - 250 Guests
251 Or More Guests, Call For Pricing ~ Children 12 & Under, Deduct \$4.00

*Service Staff. Additional Rentals & 18% Service Charge Not Included