



ANDY'S BAR-B-QUE CATERING

2367 El Camino Real, Santa Clara, CA 95050
(Corner of San Tomas Expressway)

Corporate or private, large or small, Andy's Bar-B-Que can help make your catered event a successful one. We also have catering license for **full liquor** service on-site.

Andy's Basic Catering Menu serves a total of 4 different meats at each event in addition to 3 side dishes of your choice and garlic bread (that's a total of 8 items). Andy's famous BBQ sauce (mild and spicy) is served on the side.

About our Service: We provide (3) service types. All orders come complete with plastic ware, wet naps, plates, bowls, napkins, and serving utensils. Meal is packaged in foil pan trays by food items, for serving as buffet style. The pans can be used to serve as is, or can be reheated in the oven/grill if you need to. Serving items are washable for reuse or disposable as you wish. A la Carte/Side orders will include only serving utensils & wet naps.

1) **Pick-up** service: Your order will be promptly ready at specified time. The food trays are packaged in sealed custom made boxes to retain heat; good for serving up to within 45 minutes from pick-up time. We also provide reheating instructions if you need. You can also obtain Chafing dishes if you would like to retain heat for longer serving time. Food will be packaged in tin foil pans, large tray size is 20"x13", and half tray size is 13"x10".

2) **Delivery** service: Your order will be delivered promptly to serve at specified time. Food trays are transported in our vehicle using cambro heating units, and are piping hot upon serving. Our caterer will unload, and set-up a complete buffet style serving for you. The food spread will generally require about 12' to 18' of space for serving (about 2 or 3 banquet 6' tables, or counter spacing, etc...).

3) With Andy's "**on site cooking**" our professional catering staff does it all, from set up to clean up, leaving you free to enjoy your party. Our "ALL YOU CAN EAT" menu ensures that no one walks away still hungry.

Our catering truck will be traveling with the BBQ smoker in tow, while the meats are still cooking. We arrive on location at least 1 ½ hr before serving time, to prep on location and serve promptly at specified begin serving time. We also provide our own tables for the Buffet service set-up (3x 6' tables), with table covers and food chafing pans.

Equipment Rental for your guests:

If you require tables, chairs or misc. party rentals for your guests, we do refer our customers to "Williams Party Rental"; mention that you are an Andy's customer to receive 10% discount on your order. WPR Phone contact# is: 408-297-1078 (any sales rep. can assist you).

Placing your order inquiry is easier than ever. Now you can order right from our web site at www.andysbbq.com. Once there just click "**Catering Menu**" and follow the easy ordering instructions. You can also call us at **(408) 313-5797** to order. Upon receipt of your order, we will gladly send you a quote estimate without any obligation, within 24 hrs.

ANDY'S BAR-B-QUE CATERING

Phone: 408-313-5797

Menu

Include (4) Meats: Andy's Award Winning BBQ Beef Brisket • BBQ Pork Spareribs • BBQ Chicken • Smoked Mild Link Sausages
(Baby Back*, Tri Tip*, or Pork Shoulder also available)
• Include Wood Toasted Garlic Bread
• And your choice of 3 sides order

Sides

*BBQ Beans • Country Style Potato Salad • Cole Slaw • Tossed Green Salad Macaroni Salad • *Chili Beans (extra \$1 pp)
*(All sides are vegetarian, except BBQ Beans & Chili Beans)
** Special order of Vegetarian Beans available at extra \$1 pp (min. Qty 15)

Prices

\$15.25 for Pick up (minimum of 15 persons)
\$15.95 for Delivery (minimum of 25 Persons)
\$19.75 for all you can eat ON SITE COOKING (50-199 Persons)
\$18.75 for all you can eat ON SITE COOKING (200-299 Persons)
\$17.75 for all you can eat ON SITE COOKING (300+ Persons)
* Substitute Baby Back Ribs or Beef Tri-Tip available at extra \$2.00 per person
* Sub Pork Shoulder also available (no extra charge)

Extras*

Corn on the Cob \$1 ea • Fresh Seasonal Fruit \$3.50 per Person

Beverages*

Ice Cold Sodas and Spring Waters \$1.50 each

Desserts*

Andy's Award Winning Peach Cobbler with Vanilla Ice Cream \$3.95 per Person
Baked Chocolate Chip Cookies (2oz) \$1.75 each
Assorted Cookies (1.4oz) \$1.50 each

Vegetarians

Andy's BBQ will gladly serve Vegan Burgers at extra \$6.95 each, or as a substitute (lesser meat portions) at no charge.
We also have a Vegetarian Lasagna Tray \$65.00 ea (serves 12)

(* Minimum order 15)

All catering package orders come complete with plastic ware, wet naps, plates, napkins, and serving utensils. All prices are per person and are taxable. Additional mileage charges will apply to delivery or on-site services. Gratuities are never included, but are always appreciated
Prices are subject to change without notice.

A la Carte Menu

(All Meat items include Andys'BBQ Sauce on the side)

A la Carte orders includes Serving Utensils, and wet naps

Baby Back Ribs	1/2 Slab 14.75	Full Slab 24.75
Pork Spare Ribs	1/2 Slab 13.75	Full Slab 22.75
1/2 BBQ Chicken	10.25	
Sliced Trip Tip	per pound 16.95	
Sliced Beef Brisket	per pound 15.95	
Smoked Pork Shoulder	per pound 15.95	
Link Sausage	Each 4.25	
(Mild Polish or Italian, Cajun Polish)		

Side Orders

Garlic Bread ... 1/2 Loaf (8-10 pcs).....	7.25
... Full (16-20 pcs)	12.75
Side: BBQ Beans, or Potato Salad (8oz)	3.95
.....(16oz/pint)	6.95
Homemade Peach Cobbler w/Vanilla Ice Cream	6.25
Andys Bar-B-Que Sauce (Mild or Spicy) (16oz)	6.50
Bulk: BBQ Beans, 1/2 pan (serve 25, 8 pints)	48.00
BBQ Beans, Full pan (serve 50, 16 pints)	85.00
Potato or Macaroni Salad ,	
1/2 pan (serve 25, 8 lbs.)	48.00
Full pan (serve 50, 16 lbs.)	85.00
Green Salad or Cole Slaw, (serve 25)	55.00
Vegetarian Lasagna (serve 12-15)	65.00
1/4 lb. all Beef Hot Dog, w/bun and side fixings (ea)....	6.25
Peach Cobbler, 1/2 pan (serve 25-30)	75.00 (no ice cream)
Peach Cobbler, Full pan (serve 50-60)	120.00 (no ice cream)



www.andysbbq.com EIN# 47-0888645

Alcohol Beverage Menu

- **Wines:** Each Bottle: 750ml / 4-5 Servings per @ \$24 ea
- *Beringer Founders' Estates: Chardonnay, White Zinfandel*
- *Beaulieu Vineyards, Cabernet Sauvignon, Merlot*
House Selection (La Terre), Chardonnay- Cabernet- Merlot @ \$14 ea.

1. **Beer Kegs:**

- **Premium Full Keg (13.5 gal/ serving 105 Pints): \$390@**
- **Premium Pony Keg (5 gal/ serving 42 Pints): \$220@**
Selections: Sam Adams Lager, Gordon Biersch, Sierra Nevada, New Belgium Fat Tire, Hefeweizen
- **Domestic Full Keg (15.5 gal/ serving 124 pints): \$310@**
- **Domestic Pony Keg (7.5 gal/ serving 60 pints): \$204@**
Selections: Miller, Bud, Coors (+ Light Options)

**** Jockey Box Rentals (For Beer Kegs): @\$180 ea (Include Ice, CO2)**

(Add Refundable deposit \$250 if jockey box is kept overnight)

2. **Bottled Beer:** Domestic \$4.25 ea / Premium \$5.50 ea

Domestic: Bud, Bud light, Miller, Miller Lite, Coors, Coors Lite

Premium: Corona, Heineken, Sam Adams, Bass, New Castle Ale

Above selections are only sample listing of most popular choices we have served. Other preferences are available upon request.

- Bar is set-up for self service. All drinks are chilled in Ice buckets, & include drink cups (for draft beer or wine).

Thanks for your inquiry, and the opportunity to service your Special Event!