



Catalina Barbeque Co. & Sports Bar
2012 Winter Catering & Private Dining Menu



Danny Perez
Executive Chef

Nicole Clark
Restaurant Manager

To book your private dining event, please call:
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BREAKFAST



SIMPLE CONTINENTAL

Fresh Baked Danish
Assorted Breakfast Pastries
with Jam & Butter
Seasonal Fruit Arrangement
Selection of Cereals & Milks
Freshly Brewed Coffee
Assorted Teas and Orange Juice
\$15.00 per person

EXPAND YOUR BUFFET

House Made Granola & Yogurt, Steel Cut Oatmeal,
Dried Fruit & Brown Sugar

\$3.00

Hot Breakfast Egg Sandwich

\$7.00

Scrambled Eggs, Crispy Bacon, Pork Sausage,
Roasted Breakfast Potatoes

\$10.00

Choice of Pancakes, French Toast or Crunchy French Toast
with Butter & Maple Syrup

\$10.00

Smoked Salmon Platter with Red Onions, Capers,
Bagels & Cream Cheese

\$15.00

BREAKFAST TO GO

Comes with Granola Bar,
Whole Fresh Fruit & Yogurt

**Breakfast Croissant
Sandwiches**

Bacon, Egg & Cheese
\$8.00

**Plain Bagels with Cream
Cheese**
\$8.00

A taxable service charge of 24% and
sales tax of 9.1% will be added
to all pricing.

LUNCH—CREATE YOUR OWN MENU



We let you create the perfect menu for your event.

OPTION #1

Select 4 Entrees
\$14 per person

OPTION #2

Select
1 Starter
or
2 Desserts
and
4 Entrees
\$25 per person

OPTION #3

Select
1 Starter
4 Entrees
2 Dessert
\$32 per person

A taxable service charge of 24% and sales tax of 9.1% will be added to all pricing.

LUNCH—CREATE YOUR OWN MENU



ENTRÉES

All served with choice of House Made Chips, Herb & Sea Salt Fries, Sweet Potato Fries, Fresh Fruit or House Salad *Except for Salad entrees

Smoked Turkey Club

A Smoked Twist to the Classic
House Smoked Bacon

Black Angus Cheddar Burger

Cheddar and Provolone | Apple Smoked Bacon

Pulled Pork Sandwich

Tender Smoked Pork | House Made Cole Slaw
Toasted Bun

Simple Caesar Salad

Tucson Cheese Steak

Pepper Jack Cheese | Green Chile Salsa

House Spinach Salad

Sahaurita Pecans | Apples | Blue Cheese
Bacon Vinaigrette

Chipotle Chicken

Grilled Chicken Breast | Avocado
Pico de Gallo | Cilantro

Catalina's Hot Dog

Avocado Bacon Relish | Frijoles Ahumados

Grilled Chicken Caesar Wrap

Romaine | Croutons | Parmesan Cheese

BLT Sandwich

Bacon | Crisp Lettuce | Sliced Tomatoes

BLT Wedge

Parmesan | Cherry Tomatoes | Bacon
House Smoked Ranch

LUNCH | CREATE YOUR OWN MENU - 2



STARTERS

Cast Iron Onion Crisps

Smoked Tomato and Onion Ranch
Smokey BBQ sauce

Smoked Catalina Wings

Smoked Tomato and Onion Ranch
Celery Sticks

Smoked Brisket Croquette

Smashed Potatoes | Piloncillo BBQ Sauce

Pulled Pork Quesadilla

Slow Smoked Pork | Sweet Chili Glaze
Sour Cream

Southwest Potato Skins

Topped with Pulled Pork | Chile Relish

Chili Braised Rib Tips

Achiote Spice Blend | Corn Tortillas

DESSERTS

Summer Peach Shortcake

Fresh Whipped Cream

Fried Oreo Cookie Sundae

Whipped Cream | Chocolate Ice Cream

Berry Crumble Tart

Served Warm with Vanilla Ice Cream

Sahuarita Pecan Pie

With Cinnamon Ice Cream

Peanut Butter and Banana Cheesecake

Chocolate Glaze | Sea Salt Caramel Sauce

BAGGED LUNCH OPTION



SANDWICH CHOICES

Grilled Portobello Sandwich

Tomatoes | Red Onions | Roasted Red Peppers | 7-Grain Bread

Smoked Turkey Breast

Smoked Provolone | Stone Ground Wheat Lettuce | Tomato

Grilled Chipotle Chicken Sandwich

Jack Cheese | Pico de Gallo | Cilantro

Honey-Roasted Ham

Smoked Gouda | Honey Mustard
Kosher Pickle | Kaiser Roll

Roast Beef

Horseradish Sauce | Roasted Tomatoes
Spinach

Smokehouse Salad Lunch to Go

Smoked Turkey | Cheese | Tomato
Cucumber | Balsamic Vinaigrette

Two Full Size Items | \$28.00 per person

Three Full Size Items | \$31.00 per person

ADDITIONAL FEATURES

All Bag Lunches to come with the following choices:

Choose One Side for all bag lunches:

Herb Pasta Salad

Cole Slaw

Creamy Potato Salad

Choose One Dessert for all bag lunches:

Chocolate Chip Cookie

Rice Krispy Treats

Brownie & Blondies

BUFFET LUNCH OPTION



FAJITA BAR

Marinated Skirt Steak & Chicken
Fire Roasted Peppers, Tomatoes, Onions
Refried Beans
Mexican Rice
Corn & Flour Tortillas
Sour Cream, Guacamole, Pico De Gallo
Shredded Lettuce, Cheddar Cheese

SOUTHWEST PASTA BAR

Caesar Salad
Tomatillo Marinara tossed with Penne Pasta and
Grilled Chicken
Fettuccini and Chipotle Alfredo
Roasted Vegetable Medley
Ibarra Chocolate Panna Cotta

BBQ SLIDER STATION

BBQ Pulled Pork and Chicken
With Mini Brioche Buns
Baked Beans
Coleslaw
Assorted Cookies

HAMBURGER & HOT DOGS

Hamburger, All Beef Hotdogs
Hamburger and Hotdog Buns
Cheddar and Swiss Cheese
Lettuce, Tomato, Onions, Pickles, Relish
Mayonnaise, Mustard, Ketchup
House made Potato Chips
Pasta Salad
Peanut Butter Rice Krispy Treats

HOLIDAY BUFFET

House Mixed Greens
Jicama, Oranges, Roquefort Champagne Vinaigrette
Christmas Ham
Hot Buttered Rum Glaze
Herb Smoked Turkey Breast
Cranberry Pear Sauce
Butter Braised Brussel Sprouts With Fennel
Creamed Spinach
Mashed Yukon Gold Potatoes
Apple Sausage Gravy
Candied Yams
Marshmallows and Sahuarita Pecans

All Buffets are \$36 per person

A taxable service charge of 24% and sales tax of 9.1% will be added to all pricing.

HORS D'OEUVRES



STATIONS

Buffalo Style or Smoked Wings

With Celery, Carrot Sticks &
Blue Cheese Dip

\$12.00 per dozen

Nacho Table

Grilled Chicken, Carne Asada, Frijoles,
Queso Sauce, Black Olives, Diced
Tomatoes, Shredded Lettuce, Sliced Fresh
Jalapeño, Sour Cream, Pico de Gallo, &
Guacamole

\$16.00 per person

St. Louis Style Spare Ribs (3)

Smoked Tender with Spiced Dry Rub

\$14.00 per person

Pulled Pork Sliders (3)

With House Made Slaw on Soft Buns

\$12.00 per person

Cheeseburger Sliders (3)

Cheddar Cheese & Sweet Pickles

\$12.00 per person

GIANT SANDWICHES

\$12.00 per person

Choice of

Smoked Turkey Club

Bacon | Lettuce | Tomato

BLT

Bacon | Crisp Lettuce | Sliced Tomatoes

Grilled Chicken Caesar Wrap

Romaine Lettuce | Croutons

Parmesan Cheese

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HORS D'OEUVRES



Vegetarian

\$4.00 per piece

- Spinach Artichoke Fritters
- Warm Goat Cheese on Brioche
With Roasted Tomato
- Wild Mushroom Empanada
- Jalapeño Rellenos with Apricot Jam

Seafood

\$4.50 per piece

- Dungeness Crab Cakes
- Charred Lemon Mayo
- Catalina Fish Fritters
- Bacon Wrapped Scallop
With Avocado Aioli

Meat

\$5.00 per piece

- BBQ Beef Sliders on Mini Broche Bun
- Pulled Pork on Cheddar Chive Biscuit
- Mini Sonoran Dogs with Bacon
- Flautas
- Southwest Potato Skins
- Smoked Pulled Pork, Chile Relish*

Choice of

- Spicy BBQ Chicken*
- BBQ Beef*
- Pulled Pork & Jack Cheese*

Sliced Seasonal Fruit

- With Berries, Vanilla Cream & Honey Yogurt
- \$7.50 per person**

Chilled Shrimp on Ice

- With Cocktail Sauce & Lemons
- \$7.00 per person**

Assorted Cheeses

- Served with Baguette Slices
- \$7.50 per person**

Fresh Vegetables

- With Three House Made Dipping Sauces
- \$5.50 per person**

A taxable service charge of 24% and sales tax of 9.1%
will be added to all pricing.

FAMILY STYLE DINNER



FIRST COURSE

BLT Wedge

Parmesan, Cherry Tomatoes, Bacon,
House Smoked Ranch

Smoked Brisket Croquette

Smashed Potatoes, Piloncillo BBQ Sauce

Southwest Potato Skins

Smoked Pulled Pork, Chile Relish

All Courses are served on platters
passed Family Style

\$45 per person

A taxable service charge of 24% and sales tax of
9.1% will be added to all pricing.

ENTRÉE COURSE

Choose 3 of the Following

- Pulled Pork Shoulder
- Pecan Smoked Chicken Breast
- Sausage (Sweet or Spicy)
- All Natural Beef Brisket
- St. Louis Style Spare Ribs

DESSERT

Sahuarita Pecan Pie

With Vanilla Bean Ice Cream

Berry Crumble Tart

Served Warm with Vanilla Ice Cream

Choose 3 of the Following Sides

- Chili and Sea Salt Fries
- Sweet Potato Fries
- House Made Potato Chips
- Traditional Cole Slaw
- Aged Cheddar Mac n' Cheese
- "Loaded" Potato Salad
- Bourbon Creamed Corn
- Oversized Baked Potato
- Smashed Red Potatoes
- Frijoles Ahumados
- House Side Salad
- Baby Vegetables
- Tony Packo's® Sweet Hot Pickles
- Fresh Fruit Salad

All Dinners are served with Fresh Bread and Chef's Selection of Starch and Side.

PLATED DINNERS



BISTRO MENU

First Course

House Spinach Salad

With Pecans, Crisp Pears, Blue Cheese

Entrée Course

Choice of

Firewood Salmon

With Lemon Butter Sauce

Rotisserie Chicken

Flame Grilled Bistro Steak

With Natural Jus

Dessert Course

NY Style Cheesecake

With Fresh Berry Compote

\$40.00 per person

COWBOY MENU

First Course

Choice of

Chicken Noodle Soup

Southwest Salad

With Tomatoes, Corn, & Cucumber

Entrée Course

Choice of

Cedar Plank Salmon

Slow Smoked Pork Tenderloin

Seared Filet Mignon

Aged Cheddar Mac n' Cheese & Cabernet Demi

Dessert

Summer Peach Shortcake

Fresh Whipped Cream

\$48.00 per person

SMOKEHOUSE MENU

First Course

Choice of

Baked Potato Soup

Iceberg Wedge Salad

*With Tomatoes, Bacon, Cucumbers, and Smoked
Onion & Tomato Ranch Dressing*

Entrée Course

Choice of

Slow Smoked Pork Tenderloin

With Wild Mushroom Ragout & Creamy Polenta

Smoked New York Steak & Jumbo Shrimp

Pecan Smoked All Natural Chicken

With Sweet Corn Succotash

Dessert

Berry Crumble Tart

Served Warm with Vanilla Ice Cream

\$56.00 per person

All Menus are served with Fresh Bread and Rolls.

CREATE YOUR OWN DINNER MENU



SOUP COURSE

Chicken Noodle

\$8.00

Baked Potato

With Sour Cream & Bacon

\$8.00

Catalina Chef's Soup Creation

\$8.00

SALAD COURSE

Classic Caesar Salad

\$6.00

House Spinach Salad

Sahuarita Pecans, Apples, Blue Cheese, Bacon Vinaigrette

\$7.00

BLT Wedge

Parmesan, Cherry Tomatoes, Bacon, House Smoked Ranch

\$8.00

A taxable service charge of 24% and sales tax of 9.1% will be added to all pricing.

ENTRÉE COURSE

Grilled Salmon

With Lemon Butter Sauce

\$20.00

Rotisserie Chicken

\$20.00

Chicken Fried Rib Eye

\$26.00

Slow Smoked Pork Tenderloin

With Wild Mushroom Ragout & Creamy Polenta

\$25.00

Baby Back Ribs

\$20.00

Sahuarita Pecan Pie

Cinnamon Ice Cream

Summer Peach Shortcake

Fresh Whipped Cream

Fried Oreo Cookie Sundae

Whipped Cream, Chocolate Ice Cream

Flame Grilled Bistro Steak

With Natural Jus

\$29.00

Vegetarian Pasta Primavera

With White Wine Butter Sauce

(does not come with side)

\$20.00

Seared Filet Mignon

\$31.00

Smoked Strip Steak & Shrimp

\$31.00

DESSERTS

Berry Crumble Tart

Served Warm with Vanilla Ice Cream

Peanut Butter and Banana Cheesecake

Chocolate Glaze, Sea Salt Caramel Sauce

All Desserts are \$8.00

Plated Cookies, Brownies & Blondies \$6.00

All Menus are served with Fresh Bread and Rolls.

CREATE YOUR OWN HOLIDAY MENU



APPETIZERS

Chipotle Oyster Stew

Smoked Turkey Tamale

Cranberry Guajilo Mole

Smoked Baking Spiced Chicken Satay

Eggnog Sauce

Chile Spiced Mince Meat Pie

SALAD COURSE

House Mixed Greens

Smoked Cinnamon Spice Pears, Candied Sahurita

Pecans, Burnt Orange Vinaigrette

Baby Romaine Lettuce

Crispy Prosciutto Crumbled Goat Cheese,

Apple -Wood Smoked Lemon Vinaigrette

Spinach & Argula

Smoked Aged Manchego, Dried Figs

Maple Yogurt Dressing

ENTRÉE COURSE

Turkey Sausage Stuffed Pork Loin Roulade

Homemade Apple Sauce

Green Chili Bread Pudding

"Hot Chocolate" Crusted Pork Tenderloin

Apple Ginger Bordelaise Carrot and Parsnip Puree

Salt Crusted Smoked Prime Rib Natural Jus

Roasted Garlic and Herbed Mashed Potatoes

Filet Mignon Oak Scented Demi Glace

Green Corn Tamale

Achiote Braised Half Chicken

Nuevo Mole Negro Apple Cider and

Serrano Spiced Yams

Pecan Smoked Salmon
Orange Scented Beurre Blanc

Mixed Beet Gratin

Seared Pacific Halibut

Smoked Mussel Scotch Bonnet Velouté

Crispy Potatoes

Gulf Shrimp and Andouille Sausage Sautee

Creamy Ancho Grits Grilled Corn Relish

Option 1—Select 4 Entrees for choice of \$32

Option 2—Select 1 Salad or 1 Dessert

and 4 Entrees for choice of \$39

Option 3— Select 1 Salad, 4 choice of Entrees

and Choice of 2 Desserts \$43

Option 4—1 Appetizer, 1 Salad, Choice of

4 Entrees, and Choice of up to 3 Desserts

All Options are exclusive of Sales Tax 9.1%

and Service Charge 24%

BAR OPTIONS—Wine & Cocktails



All pricing is based on consumption

Wine Selection

Mumm Cuvee Napa, Sparkling 36
Beringer, White Zinfandel 28
Chateau St. Michelle, Riesling 32
Kris, Pinot Grigio 32
Sterling Organic, Sauvignon Blanc 40
Camelot, Chardonnay 24
Sterling, Chardonnay 56
Mark West, Pinot Noir 32
Camelot, Merlot 24
Ravenswood, Zinfandel 36
Clos Du Bois, Cabernet Sauvignon 36
Louis Martini, Cabernet Sauvignon 60
Taltarni, Cabernet Merlot 52
Ghizzano Il Ghizzano, Sangiovese Blend 44

All wine prices per bottle

Catalina Signature Cocktails

Catalina Margarita 12

Patron Silver Tequila| Sweet & Sour | Fresh Lime
Float of Chambord

Jasper Juice 9

Smirnoff Vodka |Beefeater Gin | Amaretto | Fresh
Lemon and Lime Juice

El Diablo 8

Tequila | Peach Schnapps | Fresh OJ | Garnished
with Slice of Bacon and Fresh Jalapeño ring

Arnold Palmer's Favorite 10

Ketel One Vodka | Iced Tea
Lemonade

19th Hole Bloody Mary 9

Absolut Vodka| House-Made Bloody Mary Mix

Cadillac Margarita 12

Patron Silver Tequila| Sweet & Sour | Fresh Orange
Juice| Float of Grand Marnier

Starr Pass Martini 11

Grey Goose Vodka| Muddled Fresh Berries| Simple
Syrup

Clubhouse Rob Roy 10

Johnnie Walker Red Label | Sweet Vermouth

Gentleman's Manhattan 11

Jack Daniels Tennessee Whiskey| Sweet Vermouth

BAR OPTIONS—Beers



All pricing is based on consumption

What's on Tap

16OZ | 5 PITCHER | 16

Local

"Pitmaster" Wheat—House Brew

Thunder Canyon Deep Canyon Amber Ale

Micro

Left Hand Polstar Pilsner

New Belgium Seasonal

Import

Negra Modelo

16OZ | 4 PITCHER | 13

Coors Light

Everyday Beers \$5

Budweiser

Miller Lite

Miller Genuine Draft

Michelob Ultra

Coors Light

Craft/Imported Beers \$5.50

Samuel Adams Boston Lager

Sierra Nevada Pale Ale

Pyramid Haywire Hefeweizen

Bass Ale

Newcastle

St. Pauli Girl

Stella Artois

Heineken

Amstel Light

Craft/Imported Beers \$5.50

Pacifico

Corona

Corona Light

Tecate

Modelo Especial

Molson Canadian

Premium Beers \$6

Anchor Steam

Guinness Irish Stout

Dogfish Head Continually Hopped IPA

4 Peaks 8th Street Ale (Local)

Nimbus Dirty Guerra (Local)

Fat Tire Amber