



1077 The Alameda San Jose CA 95126 408-971-1880
www.elegantevents.com

What We're All About

The California Grilling Company is a division of Elegant Events Catering Incorporated. We have twenty-five plus years of dedicated service to San Francisco's South Bay, East Bay and Peninsula customers. This is a dedication of pride in the quality of products and services we provide. Using only choice meats, the freshest breads and local organic produce together with our staff of finely trained Chefs, we simply offer the best-catered food and service available.

Jack Hayes, our Executive Chef masters the helm of our custom, built for the California Grilling Company rotisserie smoker. He trained under our former Executive Chef, Terrell Santiago, a former Chef of the Austin, Texas BBQ shrine, Stubbs BBQ, which believes BBQ can be created only one way, slow smoked over real hard wood until it melts in your mouth. We then take all of the smoked meats on site to your facility, layer on Jack's personal recipe house smoky

BBQ sauce, grill them to perfection, heaven awaits!

Living and working in the most diverse community in the world allows us to spread our culinary wings and create 15 regional and international BBQ menus for you to select from. And if you wish, you may create your own BBQ with a full-page selection of mix and match options. To our long standing, to our first time customers to be, we look forward to creating a most memorable feast for you and your guests

Suggested Menus (Pricing Based on 50 Guest Minimum)

All American Grille

Mixed Green Salad
Classic Picnic Potato Salad
1/4lb BBQ Hot Dogs
1/3lb BBQ Hamburgers
Plentiful Condiment Platters
Thick and Hearty Chili or
Baked Beans
\$12.95

The Mexican Grille

Fresh Tossed Mexican Caesar Salad
Tri-Colored Tortilla Chips with Our
House Smoked Tomato Salsa
Grilled Flour Tortillas
Grilled Onions and Peppers
Marinated and Grilled
Breast of Chicken
Marinated and Grilled Skirt Steak
Grilled Vegetable Fajitas for 10% of
the Group
Plentiful Fajita Condiment Platter
Mexican Rice
Refried Beans
\$13.95

Down South Grille

Mixed Green Salad
Southwestern Corn Bread
Texas Style BBQ Spare Ribs
Quartered BBQ Chicken in Our
House Smoky Sauce
Vegetarian BBQ Baked Beans or
Chili con Carne
Corn on the Cob
\$14.95

The Midwest Grille

Mixed Green Salad
Fresh Baked Rolls and Butter
Grilled and Carved, Santa Maria
Seasoned Tri-Tip of Beef
Quartered BBQ Chicken in our House
Smoky Sauce
Baked Potatoes with "The Works"
Corn on the Cob
\$14.95

The Mediterranean Grille

Salad of Baby Greens with Balsamic
Vinaigrette
Roasted New Potato Salad with
Caramelized Onions and Sun Dried
Tomatoes
Fresh Sliced French bread and butter
Rosemary and Lemon Marinated and
Grilled Breast of Chicken
Assorted Grilled Gourmet Sausages
Ratatouille of Grilled Vegetables
\$14.95

The Middle Eastern Grille

Fresh Tossed Green Salad
Tomato, Cucumber, Mint and
Feta Salad
Chilled Couscous Salad with Dried
Apricots and Citrus
Fresh Baked Flat Bread
Persian Sumac Spiced Lamb Kebabs
Marinated in Yogurt
Saffron Chicken Kebabs
Grilled Eggplant, Zucchini and Red
Pepper Stacks
\$16.95

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Suggested Menus Page 2

The Pacific Northwest Grille

Salad of Baby Greens
Fresh Baked Rolls and Butter
Salad of Grilled New Potatoes and
Blue Lake Green Beans in Honey
Dijon Vinaigrette
Grilled Pacific Salmon Steaks with
Fresh Herb Baste
Grilled Chicken Skewers With
Grapefruit and Orange Marinade
\$16.95

The Greek Grille

Fresh Tossed Greek Salad
● Fresh Baked and Sliced Bread
Grilled Lemon, Oregano and Garlic
Marinated Leg of Lamb
Athenian BBQ Chicken Quarters
Greek Lemon Wedge Potatoes
Grilled Eggplant, Zucchini and Red
Pepper Stacks
\$16.95

The California Sandwich Grille

Salad of Baby Greens
Italian Penne Pasta Salad
Fresh Baked Hoagie Rolls
Plentiful Fresh Produce Platters
Assorted Spreads and Cheeses
Marinated Grilled Breast of Chicken
Premium Grilled Smoked Sausages
Grilled Marinated Eggplant Steaks
Grilled Onions and Peppers
\$13.95

Hawaiian Grille

Tossed Green Salad with Fresh
Vegetables, Crispy Wonton Croutons
and Fresh Mango Vinaigrette
Fresh Baked Hawaiian Rolls
Kalua Style Pork in Banana Leaves
Island marinated BBQ Chicken
Polynesian Glazed Spare Ribs
Chilled Blue Lake Green Beans with
Three-Citrus Vinaigrette
Pineapple Macadamia Rice Pilaf
Sliced Tropical Fresh Fruit
Presentation
\$16.95

Caribbean Grille

Tossed green salad with fresh
vegetables, fresh papaya vinaigrette
Black bean, corn, and jicama salad
Fresh baked cornbread
Slow Smoked Cuban Pork
Jamaican Jerked BBQ chicken
Calypso spare ribs
Caribbean vegetables in a West Indies
Coconut Curry
Bahamian Peas and Rice
Sliced tropical fresh fruit presentation
\$16.95

The Carolina's Grille

Mixed Green Salad
Carolina Cole Slaw
Real Carolina Pulled Pork with Fresh
Baked Buns
Quartered BBQ Chicken in Our
Carolina Gold Sauce
BBQ Baked Beans
\$14.95

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Suggested Menus Page 3 and Appetizers

The Oriental Grille

Asian Salad with Fresh Ginger
Vinaigrette
Pad Thai Noodle Salad
Szechwan Marinated Chicken Skewers
Hoisin Glazed BBQ Baby Back Ribs
Vegetable Fried Rice
\$16.95

The India Grille

Raita Salad of Tomato, Cucumber,
Sliced Radish and Yogurt
Fresh Grilled Flat Bread
Grilled Tandoori Lamb Kebabs
Grilled Masala Chicken Kebabs
Saffron Rice Pilou
Lentil Dal
\$16.95

The East Coast Grille

Fresh Tossed Caesar Salad
Waldorf Salad
Fresh Baked Rolls and Butter
Grilled New York Steaks
Grilled Marinated Breast of Chicken
Roasted Baby New Potatoes
\$16.95

Appetizers

(Priced Per Person, 50 Person Minimum
Order Per Item)

Tri-Colored Tortilla Chips with Salsa
and Guacamole-\$3.00
Mucho macho Mexican multi-layered
dip with tortilla chips-\$3.00
Fresh Vegetable Crudite with Ranch
and Romesco Sauces- \$2.50
Cascading sliced fresh fruit
presentation-\$2.50
Spinach and Jicama Dip in Sourdough
Boat with Sliced Baguette-\$2.00
Classic Hot Wings with Bleu Cheese
Dipping Sauce-\$2.50
Jamaican Jerked Chicken Wings -
\$2.50
Grilled Chicken Wings in Our House
Smoky BBQ Sauce-\$2.50
Grilled Italian Sausage Rings-\$2.00
Cheesy Garlic Bread -\$2.50
Cocktail Meatballs in Our House
Smoky BBQ Sauce-\$2.00
Mexican Cocktail Meatballs in a Chili
Colorado Mole-\$2.00
Sweet and Sour Asian Meatballs with
Pineapple and Bell Peppers-\$2.00
Smoked Sausage Skewers with BBQ
Apricot Dijon Sauce-\$2.00
Grilled Green Chili and Cheese
Quesadilla Wedges-\$2.00

*Many addition appetizers available on
our web site*

Build your own BBQ

All Items are Per Person with 50

**Person Minimum and
2 Meats Minimum**

Meat/Chicken/Pork/ Seafood

- Santa Maria Tri-tip-\$5.00
- Quarter Pound All Beef Hot Dogs-\$4.00
- Third Pound Black Angus Burgers-\$4.00
- Grilled New York Steaks-\$6.00
- All Beef Hot Links-\$4.00
- Tender and Smoky Beef Brisket-\$6.00
- Greek Marinade Lamb Skewers-\$6.00
- Teriyaki Chicken/Steak Skewers-\$5.00
- Quartered BBQ Chicken-\$5.00
- Marinated Breast of Chicken-\$5.00
- Szechwan Chicken Skewers-\$5.00
- Citrus Chicken Skewers-\$5.00
- Lemon/Oregano Chicken Skewers-\$5.00
- Texas Style BBQ Spare Ribs-\$5.00
- Baby Back Ribs-\$6.00
- Carolina Pulled BBQ Pork-\$4.00
- Premium Smoked Sausage-\$4.00
- Filet of Salmon/Fresh Herb Baste-\$6.00
- Prawn and Sea Scallop Skewers-\$7.00

Vegetarian Alternatives

- BBQ Portobello Steaks-\$3.00
- Gourmet Vegetable Kebabs-\$4.00
- Garden Burgers-\$3.00
- Grilled Eggplant, Zucchini, & Red Pepper Napoleons-\$4.00

Beverages

- Iced assorted sodas and waters-\$1.50
- Snapple Teas-\$2.00
- Lemonade or Punch-\$1.00
- Ice Tea-\$1.00
- ICED COFFEE SERVICE -\$1.75 PP

**Alcoholic Beverage Service
Available and Quoted on a Per
Event Basis**

Salads/Breads/Sides

- Fresh Tossed Green Salad-\$1.50
- Salad of Baby Greens-\$2.00
- Greek Salad-\$2.50
- Caesar Salad-\$2.50
- Baby Spinach Salad-\$2.50
- Picnic Potato Salad-\$1.50
- Roasted New Potato Salad-\$2.50
- Italian Pasta Salad-\$1.50
- Tri-Color Tortellini Salad-\$2.50
- Macaroni Salad-\$1.50
- Cole Slaw-\$1.50
- Thai Cole Slaw with Peanuts-\$2.00
- White and Wild Rice Salad-\$2.50
- Fresh Seasonal Fruit Salad-\$2.50
- Corn Bread-\$1.50
- Garlic Bread-\$2.00
- Sliced French bread-\$1.00
- Fresh Baked Rolls-\$1.00
- Corn on the Cob-\$1.50
- Gourmet Grilled Veggie Display-\$3.50
- Chili con Carne-\$1.50
- Molasses Baked Beans-\$1.50
- Vegetarian Chili-\$1.50
- Vegetarian Baked Beans-\$1.50
- Baked Potatoes with "The Works"-\$2.00

Desserts

- Chilled Watermelon Wedges-\$1.00
- Jumbo House Baked Cookies-\$1.50
- House Baked Fudge Brownies-\$1.50
- Assorted Premium Dessert Bars-\$2.00
- Strawberry Short Cake-\$2.50
- Sheet Cakes-\$2.50
- Carrot Cake-\$2.50
- Apple Crisp-\$2.50
- Apple Cobbler-\$2.50
- Peach Cobbler-\$2.50
- Ala Mode Scoop-\$1.50
- Premium Ice Cream Sundae Bar-\$6.00
- Individual Ice Cream Bars-\$2.00

Many other desserts are on or web site

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BBQ Catering Policies and Answers to Your Questions

All of our BBQ's are geared for parties of 50 or more guests. You may request service for smaller groups at an additional fee. All grilling is performed at your site unless you prefer we grill here in our kitchen and bring to you piping hot. A standard 18% service charge in addition to the set per person cost will include all BBQ Chefs and wait attendants, classy heavyweight disposable plates, cutlery, napkins and wet wipes.

In addition, we will provide linen and decoration, chafing dishes and service utensils for the buffet. Themed decorations such as Western, Hawaiian or Mexican may be subject to additional charges. Buffet tables, dining tables with tablecloths and chairs with their setup are the responsibility of the customer. If you desire, we will be happy to coordinate these and any other rental needs you may have.

The California Grilling Company is a division of Elegant Events Catering Incorporated. We are fully licensed and insured and will be happy to provide our customers with any proof necessary. As a full service caterer, we will be happy to provide quotes for services including; interactive games, festival food machines such as cotton candy, popcorn, sno-cones, churro's or pretzels, umbrellas and tenting, site recommendations, kids games with clowns, balloons and child entertainment, musical or theatrical entertainment and valet parking. We accept Visa, MasterCard, American Express, corporate checks and cold hard cash. For our corporate customers, you may also be billed on a 15 day net. Final guest count must be confirmed three days prior to your event at the latest to allow for our meat marinating and smoking procedures! In order to accommodate our vegetarian friends, the 50 item minimum order does not apply. If you have ten vegetarian guests, just order vegetarian alternatives for 10!

We're real nice people here, if you have a question or a request, just give us a call and ask. We will do our very best to accommodate you!

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