

BBQ CATERING PACKAGES

All packages include serving utensils & wet wipes
 Picnic style plates, silverware & napkins are available for \$2 per person
 All pricing subject to applicable service charge or surcharge plus tax

MEAL FOR 8-12 ★ \$199.95

- 2 LB Brisket
- 2 LB Pulled Pork
- 2 LB Smoked Turkey Breast
- 1 QT BBQ Sauce
- 1 QT each: Killer Beans, Coleslaw, Bacon Potato Salad
- 12 Cookies or Brownies

MEAL FOR 25-30 ★ \$617.95

- 5 LB Brisket
- 6 LB Spareribs
- 3 LB Beef Hot Links
- 5 LB Pulled Pork
- 4 LB Smoked Turkey Breast
- 2 QT BBQ Sauce
- 2 QT each: Killer Beans, Coleslaw, Bacon Potato Salad
- 30 Cookies or Brownies

MEAL FOR 75-80 ★ \$1845.95

- 15 LB Brisket
- 20 LB Spareribs
- 15 LB Pulled Pork
- 10 LB Smoked Turkey Breast
- 7 LB Beef Hot Links
- 4 QT BBQ Sauce
- 3 half pans each: Killer Beans, Coleslaw, Bacon Potato Salad
- 80 Cookies or Brownies

MEAL FOR 15-20 ★ \$372.95

- 3 LB Brisket
- 6 LB Spareribs
- 5 LB Beef Hot Links
- 1 QT BBQ Sauce
- 1 QT + 1PT each: Killer Beans, Coleslaw, Bacon Potato Salad
- 20 Cookies or Brownies

MEAL FOR 50-60 ★ \$1225.95

- 9 LB Brisket
- 15 LB Spareribs
- 4 LB Beef Hot Links
- 10 LB Pulled Pork
- 7 LB Smoked Turkey Breast
- 3 QT BBQ Sauce
- 2 half pans each: Killer Beans, Coleslaw, Bacon Potato Salad
- 60 Cookies or Brownies

Upgrade Your Sides

	pint	quart	half tray
Mac & Cheese	+3	+6	+15
Smoked Brisket Chili	+3	+6	+15

pint serves 2-4 / quart serves 4-8 / half tray serves 12-20


PIONEER BBQ
 BURGERS & BREWS
 San Carlos
 619-825-7787


DEL'S HIDEOUT
 FOOD + DRINK
 Del Cerro
 619-255-8175


Coaster Saloon
 Mission Beach
 858-488-4438

BUTCHER SHOP MENU

Shop our a la carte menu featuring meats by the pound, family style sides & more

MEAT BY THE POUND

Boneless Skinless Chicken	\$19.95	Pulled Pork Shoulder	\$19.95
Pork Spareribs	\$18.95	Smoked Turkey Breast	\$21.95
Housemade Hot Links	\$18.95	Prime Beef Brisket	\$29.95

SIDES

	pint	quart	half tray
Coleslaw	+9	+17	+42
Killer Baked Beans	+10	+19	+47
Collard Greens	+10	+19	+47
Bacon Potato Salad	+10	+19	+47
Mac & Cheese	+13	+25	+62
Green Beans	+10	+19	+47
Mashed Potatoes	+10	+19	+47
Smoked Brisket Chili	+13	+25	+62
Street Corn	+10	+19	+47

Desserts

	Half Pan serves 12-18
Apple Cobbler	\$39
Peach Cobbler	\$39
Apple Crisp	\$39
Bread Pudding	\$41
Cherry Delight	\$45
Banana Pudding	\$38
Chocolate Chip Cookies	\$12/dozen

pint serves 2-4 / quart serves 4-8 / half tray serves 12-20

Bread Cornbread Muffins \$12/dozen • Brioche Buns \$1 each • White Bread \$6 loaf



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Mission Beach
858-488-4438

FREQUENTLY ASKED QUESTIONS

HOW DO I PLACE AN ORDER?

To place your order call the restaurant and ask to speak with a Manager. Payment must be placed at time of order. We require a minimum of 72 hours notice on all orders.

WHEN DO I PICK-UP MY ORDER?

Orders are available for pick-up 7 days a week. Check-in with a Team Member behind the bar to assist you.

DO YOU OFFER DELIVERY?

Delivery orders are available for orders over \$200 with a \$25 delivery fee up to a 20 mile radius and available depending on scheduling. All delivery orders will be charged a taxable 23% service charge, so tipping the delivery person is not required.

CAN I CANCEL OR MAKE CHANGES TO MY ORDER?

You may cancel your order up to 72 hours for a full refund. You may cancel your order between 72 and 24 hours for a 50% refund. We do offer a 20% charge for rescheduling if you wish to avoid the cost of cancellation.

DO YOU OFFER OFF-SITE CATERING?

Yes, we do offer off-site catering. For inquiries please contact our Events Team at 619-908-3405 or email events@dinecrg.com. Certain requirements & minimums apply.

HOW MUCH FOOD SHOULD I ORDER?

We recommend a ½ pound (8 ounces) to 1 pound of meat per person. For sides we recommend a pint (16 ounces) for 2-4 people and a quart (32 ounces) for 4-8 people.

HOW ARE THE MEATS PACKAGED?

All meats are sliced, wrapped in butcher paper and packed up in a disposable foil container.

WHAT ARE THE REHEATING/HOLDING INSTRUCTIONS FOR YOUR MEATS?

To keep warm place foil tray of meat inside your oven at 160-170 degrees until time to eat. If reheating, place tray in the oven at 250 degrees until the meat reaches 160 degrees. That will take 1-2 hours depending on the amount of meat in the tray. Chef Tip: Keep meats wrapped in butcher paper when reheating to help keep meats moist and savory

