

PAMPA BBQ ARGENTINIAN CUISINE CATERING MENU

WWW.PAMPABBQ.COM
(415)420-0439

BASE BBQ / \$45 (ON SITE EVENT)

THIS BBQ IS COOK WITH NATURAL
MESQUITE CHARCOAL.

INCLUDES:

"APPETIZERS

- Choripan: Argentinian Sausage sandwich). Homemade Argentinian sausage made out of lean pork on soft rolls and homemade Chimichurri sauce. (You can sub or add this item for petite empanadas).

PARRILLA

- Colita de Cuadril: (Beef Top Sirloin Cap). Slow grilled Grass-fed Top Sirloin Cap served medium rare or your personal choice.
- Pollo a la Parrilla: (Grilled Chicken). Slow grilled Cage-free chicken thighs with black pepper and lemon seasoning.

VEGGIES;

- Organic Veggies grilled over charcoal (sweet potato and onions).
- Caramelized vegetables grilled over direct heat of wood charcoal.

SALAD

- One Organic Salad to choose. Salads are made with organic and local ingredients. You choose your favorite salad and we make it for you.
- **Homemade chimichurri sauce:** Chimichurri is a green sauce used for grilled meat, originally from Argentina. It is made of finely-chopped parsley, oregano, minced garlic, vegetable oil, oregano, and red wine vinegar.



MINIMUM QUANTITY OF 25 PEOPLE.



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PREMIUM BBQ / \$55 (ON SITE EVENT)

THIS BBQ IS COOK WITH NATURAL
MESQUITE CHARCOAL.

INCLUDES:

APPETIZERS

- Cheese platter, cured Italian salami and assorted fruit (Local, organic seasonal fruit)
- Choripan: Argentinian Sausage sandwich). Homemade Argentinian sausage made out of lean pork on soft rolls and homemade Chimichurri sauce. (You can sub or add this item for petite empanadas).

PARRILLA

- Colita de Cuadril: (Beef Top Sirloin Cap). Slow grilled Grass-fed Top Sirloin Cap served medium rare or your personal choice.
- Tira de Asado (Grass fed Short Ribs).
- Pollo a la Parrilla: (Grilled Chicken). Slow grilled Cage-free chicken thighs with black pepper and lemon seasoning.

VEGGIES:

- Organic Veggies grilled over charcoal (sweet potato and onions).
- Caramelized vegetables grilled over direct heat of wood charcoal.

SALAD

- TWO (2) Organic Salad to choose. Salads are made with organic and local ingredients. You choose your favorite salad and we make it for you.
- **Homemade chimichurri sauce:** Chimichurri is a green sauce used for grilled meat, originally from Argentina. It is made of finely-chopped parsley, oregano, minced garlic, vegetable oil, oregano, and red wine vinegar.



MINIMUM QUANTITY OF 20 PEOPLE.

PAMPA BBQ ARGENTINIAN CUISINE CATERING MENU

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GOURMET BBQ / \$65 (ON SITE EVENT)

THIS BBQ IS COOK WITH NATURAL
MESQUITE CHARCOAL.

INCLUDES:

APPETIZERS

- Cheese platter, cured Italian salami and assorted fruit (Local, organic seasonal fruit)
- Choripan: Argentinian Sausage sandwich). Homemade Argentinian sausage made out of lean pork on soft rolls and homemade Chimichurri sauce. (You can sub or add this item for petite empanadas).

PARRILLA (CHOOSE 4 DIFFERENT CUTS)

- Meat cuts: Skirt steak, Beef short ribs, Sirloin cap, Beef tenderloin, Chicken Thighs, Lamb or Pork. Quality and tenderness are guaranteed.

VEGGIES;

- Organic Veggies grilled over charcoal (sweet potato and onions).
- Caramelized vegetables grilled over direct heat of wood charcoal.

SALAD

- TWO (2) Organic Salad to choose. Salads are made with organic and local ingredients. You choose your favorite salad and we make it for you.
- **Homemade chimichurri sauce:** Chimichurri is a green sauce used for grilled meat, originally from Argentina. It is made of finely-chopped parsley, oregano, minced garlic, vegetable oil, oregano, and red wine vinegar.



MINIMUM QUANTITY OF 15 PEOPLE.

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AL ASADOR/ \$75 (ROASTED ON A CROSS) (ON SITE EVENT)

THIS BBQ IS COOK WITH NATURAL
MESQUITE CHARCOAL.

INCLUDES:

APPETIZERS

- Cheese platter, cured Italian salami and assorted fruit (Local, organic seasonal fruit)
- Choripan: Argentinian Sausage sandwich). Homemade Argentinian sausage made out of lean pork on soft rolls and homemade Chimichurri sauce. (You can sub or add this item for petite empanadas).

PARRILLA (ONE CUT TO CHOOSE)

- Lamb slowly roasted on the cross marinated on mint and rosemary.
- Rib cage roasted on the cross seasoned with crystal salt.
- Lechon a la chapa: Slow grilled pig over two fires.

VEGGIES;

- Organic Veggies grilled over charcoal (sweet potato and onions).
- Caramelized vegetables grilled over direct heat of wood charcoal.

SALAD

- TWO (2) Organic Salad to choose. Salads are made with organic and local ingredients. You choose your favorite salad and we make it for you.
- **Homemade chimichurri sauce:** Chimichurri is a green sauce used for grilled meat, originally from Argentina. It is made of finely-chopped parsley, oregano, minced garlic, vegetable oil, oregano, and red wine vinegar.



MINIMUM QUANTITY OF 20 PEOPLE.