



## Saguaro Dinner Package

### Appetizer

Crispy Sweet Onion Block served with BBQ ketchup or Spinach Artichoke Queso Dip served with garlic toast. **House salad or Homemade soup included**

### Smoked Prime Rib

8 oz. slow smoked over our wood fire grill, served with au jus and choice of regular or creamy horseradish.

### Pan-Roasted Salmon Filet

Grilled to perfection Fresh Atlantic Salmon.

### Baby Back Ribs

22 hours slow smoked over almond & mesquite wood, producing the finest flavors and tenderness that fall off the bone.

### Smoasted Chicken

Smoke Roasted, brushed with our signature house made BBQ sauce.

### Two Meat Combo Platter

Your choice of any two slow smoked meats. One rib option per plate.

### Side Selections

Mac & Cheese, Shoestring fries, Ranch Beans, Pecan Coleslaw, Potato Salad, Roasted Corn, Mashed Potatoes, Vegetable of the day.

**The following is included with this package; soft drinks/tea/coffee and two side dishes per entrée, soup or salad and dessert of the day.**

**\$58.50 per person plus tax & 20% gratuity.**

Our private onside venue is reserved on a first come first serve basis. To reserve this space please complete a credit card authorization form at the bottom of this attachment. The card provided will be the card charged in full on the day of scheduled event. Bobby-Q requires a final headcount & final menu selectins 7 days prior to the day of event. Any revisions made within 7 days may be subject to additional charges.

