



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 one side dishes per entrée, soup or salad and dessert of the day.

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

Our private onsite 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 selections 7 days prior to the day of event. Any revisions made within 7 days may be subject to additional charges.

