



**Left Coast Open Pit**

**"Not just for special occasions, but  
to make every occasion special"**



# SIGNATURE

OPEN PIT SPECIALTIES



## **Beef Tri-Tip Sirloin**

Specially seasoned tri-tip sirloin slow cooked whole, then sliced for serving.



## **Left Coast Boneless Thighs**

Our famous boneless chicken thighs dusted with our mild or extreme spicy dry rub.



## **Pork Loin Bravura**

Boneless center cut pork loin rubbed with our bold seasoning, slow cooked whole, then sliced for serving.



## **'Q IT UP! Chicken Breasts**

Juicy, boneless chicken breasts dusted with our signature dry rub.

# PREMIUM

OPEN PIT SPECIALTIES



## **Turkey Our Way**

Not just for the holidays anymore! Boneless turkey seasoned and grilled for an awesome poultry alternative!



## **Beef Tenderloin**

The most tender cut of all... seasoned and slow cooked to heavenly perfection.



## **Pork Tenderloin**

Succulent PTL rubbed with our handcrafted blend of seasonings, grilled whole over our wood fire.



## **Ahi Tuna Steaks**

Sushi grade tuna steaks seasoned and seared over our wood fire for unbelievable flavor.

## What is Left Coast Open Pit barbeque?

We are not a Southern style outfit rather a West Coast style company. No sauce, no bones, no mess. Left Coast Open Pit is the term we use to describe our unique style of barbecue that originated in Santa Maria, California. The product we proudly provide is like no other. Premium boneless meats dry rubbed and cooked on-site over a hardwood fire, paired with sides that are 100% handcrafted from scratch for each and every event.



# ACCOMPANIMENTS

## Hot Sides

### Seasoned Steamed Corn **V**

Whole kernel corn in our famous seasoned butter. Our most popular hot side!

### Steamed Green Beans

Green beans tossed in a lightly seasoned butter with bacon, then topped off with house toasted almond slivers.

*Can be prepared without bacon.*

### BBQ Beans (Pork)

Almost traditional...

Sweet yet savory with a 'Q IT UP kick, including bicolored beans and lots of real bacon and pork loin.

### Left Coast Pintos (Beef)

Old family recipe! Tender pintos in a tomato and onion base with plenty of tri-tip bits.

This recipe takes 2 days to perfect, so advanced notice is required (but it's worth it!)



Steamed Green Beans

## Cold Sides



Dill Potato Salad

### Dill Potato Salad **V**

Light yet flavorful. Perfect balance of rich and creamy with vibrant green dill rounding out the flavors perfectly.

### Greek Pasta Salad **V**

Penne Pasta tossed in a Greek vinaigrette dressing with fresh tomato, black olives, onion, and feta cheese.

### Cheddar Mac Salad

Fresh macaroni pasta, crisp veggies, and spices in a creamy traditional dressing with cheddar cheese and real bacon pieces to step it up a notch.

*Can be prepared without bacon.*

### Cole Slaw **V**

Fresh cabbage in a slightly sweet dressing. A year round favorite.

## Premium Sides

### Sweet Bacon Bowtie Pasta Salad

Bowtie pasta, real bacon, cheddar cheese, and a variety of crisp vegetables, finished off in a sweet and creamy poppy seed dressing. Our most popular cold side!

### Sweet Pea Pasta Salad

Radiatore pasta with sweet peas, sunflower seeds, and an assortment of vegetables topped off with a lightly sweet and creamy honey mustard dressing.

### Cheezy Pots **V**

The name says it all! Our cheezy hash brown potato casserole recipe would make its Western intermountain founders proud.

### Green Salad **V**

Fresh green salad with choice of 2 dressings. Ranch, Italian, or Honey Mustard

### Grilled Corn on the Cob **V**

*(Aug-Sept or in-season only)*

Local corn OTC shucked and grilled, then soaked in our famous seasoned butter for a unique flavor.

## **V** Vegetarian

# APPETIZERS



Fire-Roasted Salsa

### Fire-Roasted Salsa with Tortilla Chips **V**

Salsa vegetables grilled over our wood fire, then chopped up into our famous recipe. Nothing compares!

Great as an appetizer or have it accompany your meal.

### Cheese and Cracker Plates

Assorted cheese and crackers.

### 'Q IT UP! Brand Pork Sausage

Ground pork tubed up with our bold signature flavors and grilled over our oak wood fire!

### Cocktail Shrimp Platters

Plump tiger shrimp arranged with our zesty cocktail sauce.

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## Our Story

The Santa Maria Style BBQ has evolved over the years to be one of the most tantalizing menus in California. When driving down the main streets of Santa Maria, you can't help but smell the appetizing aroma emitting from nearly every street corner in town.

'Q IT UP! Catering is honored to bring this tradition to the Midwest by providing this unique attraction to your indoor and outdoor events. Traditionally, our signature main dishes are prepared on-site beginning with an aromatic hardwood fire. As the fire reaches its peak, fresh salsa vegetables are placed on the grill to initiate the fire-roasted salsa recipe. When the coals are ready, specially seasoned meats are positioned for a 2-3 hour cook time.

'Q IT UP! Catering has achieved the exalted reputation as one of the finest and most unique custom caterers in the region. We specialize in on-site preparation of our signature salsa and meats, using only a hardwood fire for fuel and handcrafted dry rubs for seasoning. Whether it's a dinner party for 50 or a company picnic for 5000, 'Q IT UP! Catering invites you to add this unforgettable culinary experience to your event.

**269.375.0781** | **smqitup@aol.com** | **www.qitupcatering.com**

