



**BOOK YOUR EVENT AT**  
**WWW.QITUPCATERING.COM**

**269.375.0781 | smqitup@aol.com**

## SANTA MARIA BUFFET

DESIGNED FOR YOUR SEMI-CASUAL TO MORE FORMAL EVENTS SUCH AS WEDDINGS, ANNIVERSARY AND HOLIDAY CELEBRATIONS

# 2

**Signature Open-Pit Specialties\***

# 3

**Standard Accompaniments\***

**Fresh Made Fire-Roasted Salsa w/ Tortilla Chips**

**Dinner Rolls w/butter**

**Disposable Table Service**

White Chinette Plates, White Dinner Napkins, Heavy Clear Utensils

SERVINGS	PRICE/SVG
32-220	<b>\$22</b>
221-400	<b>\$21</b>
401-UP	<b>QUOTE</b>

## LEFT COAST BUFFET

PERFECT FOR ANY CASUAL EVENT

# 2

**Signature Open-Pit Specialties\***

# 2

**Standard Accompaniments\***

**Fresh Made Fire-Roasted Salsa w/ Tortilla Chips**

Add Dinner Rolls w/butter for \$0.50 serving

**Disposable Table Service**

Standard Duty Plates, Napkins & Utensils

SERVINGS	PRICE/SVG
1-31 (MIN ORDER)	<b>\$600</b>
32-220	<b>\$20</b>
221-400	<b>\$19</b>
401-UP	<b>QUOTE</b>

*\* See Price Guide for additions and Premium substitutes (on back of this page)*

Menu packages include up to 5 hours for set up and on-site prep and grill. Extra hours can be purchased. We provide chafers, serving bowls, baskets, utensils, etc. Please note that we do not provide serving or guest tables, chairs or linens. Pickup and delivery orders considered based on our availability. Salsa & chips may be used as an appetizer but have a small upcharge for extra set up, plates, etc. All prices are per serving and do not include gratuity, sales tax or service area fees which may apply. Cash, checks, Venmo and all major credit cards accepted.

## MEAT ONLY

FOR THOSE WHO WANT TO FEATURE THEIR OWN SIDES

**Beef Tri-Tip Sirloin**  
**Left Coast Boneless Thighs**  
**Pork Lion Bravura**  
**'Q IT UP Chicken Breasts**

**CHOOSE 2**

80-199 SERVINGS **\$12**

**CHOOSE 3**

80-199 SERVINGS **\$14**

200 SERVINGS & UP **QUOTE**

Add our Fresh Made Fire-Roasted Salsa w/ Tortilla Chips **\$1/serving**

Premium meats are available to add or substitute

## APPETIZERS

**'Q IT UP Pork Sausage**  
**\$3 PER SERVING**

**Cocktail Shrimp Platter**  
**\$3 PER SERVING**

**Cheese & Cracker Plate**  
**\$2.50 PER SERVING**

## SWEETS

BAKERY MADE FOR YOUR EVENT

**\$3 PER SERVING**  
 or a mix of  
**BOTH FOR \$4**

Frosted Chocolate Brownies  
 Fresh Bakery Cookie Assortment

## BEVERAGES

Assorted Soft Drinks and Bottled Water

**\$3 PER GUEST**

Pricing Effective 12.1.24  
 Subject to change prior to final confirmation.

# PRICING FOR ADDITIONS AND SUBSTITUTIONS

USE THIS GUIDE TO ADD AND OR SUBSTITUTE ITEMS FROM OUR MENU PACKAGES

## Signature Open-Pit Specialties

### Add another Meat or Side (per serving)

Beef Tri-Tip Sirloin

\$4.00

Left Coast Boneless Thighs

\$4.00

Pork Loin Bravura

\$4.00

## Standard Accompaniments

### HOT SIDES

Seasoned Steamed Corn

\$2.00

Steamed Green Beans

\$2.00

BBQ Beans (Pork)

\$2.00

Left Coast Pintos (Beef)

\$2.00

### COLD SIDES

Dill Potato Salad

\$2.00

Greek Pasta Salad

\$2.00

Cheddar Mac Salad

\$2.00

Cole Slaw

\$2.00

## Premium Open-Pit Specialties

### Substitute a Signature Meat

Turkey Our Way

\$6.00

\$2.00

Beef Tenderloin

\$12.00

\$8.00

Q IT UP! Chicken Breasts

\$5.00

\$1.00

Pork Tenderloin

\$6.00

\$2.00

Ahi Tuna Steaks

\$8.00

\$4.00

## Premium Sides

### Substitute a Standard Side

### HOT SIDES

Grilled Corn on the Cob (Aug-Sept Only)

\$3.00

\$1.00

Cheezy Potatoes

\$3.00

\$1.00

### COLD SIDES

Sweet Bacon Bowtie Pasta Salad

\$3.00

\$1.00

Sweet Pea Pasta Salad

\$3.00

\$1.00

Green Salad w/2 Dressings

\$3.00

\$1.00

Cheddar Mac Salad w/Bacon

\$3.00

\$1.00

Pricing Effective 12.1.24 - Subject to change prior to final confirmation.