



CATERING BY

Sikora

INSPIRED BY

★BOBBY-Q★

Our History



Bob Sikora, a seasoned restaurateur in Phoenix with over 50 years of successful ventures, continues his legacy through Bobby-Q, which has recently rebranded its catering services for its Phoenix and Biltmore locations as Catering by Sikora. Since its establishment in 2006, Bobby-Q has gained acclaim for its award-winning BBQ dishes, including ribs, brisket, and pork, complemented by its signature sauce. The restaurant also offers a diverse array of high-quality non-BBQ options such as steaks, salmon, and chicken. Bob's previous successful venture, Bobby McGee's, was celebrated for its vibrant atmosphere, costumed staff, and distinctive bathtub salad bar. Before that, Bob also owned Bob's Pancake House, known for its beloved breakfast fare.

His lifelong dedication to excellence has seamlessly transitioned to Bobby-Q, where steaks are aged for 60 days, salmon is marinated and grilled to perfection, and chicken is expertly grilled and seasoned. Catering by Sikora provides multiple levels of service valley wide, offering a diverse range of culinary options including BBQ, American, Mexican, Italian, and even breakfast for delivery! Our catering services are designed to cater to a variety of tastes and preferences while maintaining the high standards of quality that have defined Bob Sikora's culinary career. Whether you're planning a breakfast meeting, a corporate event, wedding or social gathering, Catering by Sikora ensures exceptional food and service tailored to your needs.



Bobby's Pancake Stand
1959-1961



Mr. Lucky's
1966-2004
Rock & Country Club



Bobby McGee's
1971-2006
24 Locations Nationwide



Bobby-Q
2005-Current
3 Arizona Locations

Contact Information



Jason French

Catering Director

info@cateringbysikora.com

Cell: 602-350-6286

Office: 602-995-5982 ext. 4

As the Catering Director, I've dedicated 14 years to doing what I love—creating memorable events and bringing my clients' visions to life. I'm passionate about ensuring every detail is perfect, and it's rewarding to see the joy on people's faces when everything comes together. Outside of work, I'm married and have three amazing kids, and they inspire me every day. I truly enjoy balancing my family life with a career that allows me to make a difference in people's special moments.



Taelor Kelley

Delivery & Sales Manager

info@cateringbysikora.com

Office: 602-995-5982 ext. 3

As the Delivery and Sales Manager, I am passionate about ensuring every event we cater is successful and memorable! With over five years of experience in various roles within the company, I have learned how to exceed customer expectations and make food the highlight of any occasion. Outside of work, I enjoy spending time with friends & family and exploring new restaurants and culinary experiences. I look forward to the opportunity to collaborate with you and help make your event truly unforgettable through our exceptional catering services.



Anthony Tirelli

Operational Manager

I'm the Operations Manager for Catering by Sikora, and I've proudly been with the company for 12 years. During this time, I've had the privilege of growing within a dynamic and supportive environment. Outside of work, I'm passionate about the outdoors, sports, and spending quality time with my family. I look forward to the opportunity to ensure your event is one of the best you've ever experienced!

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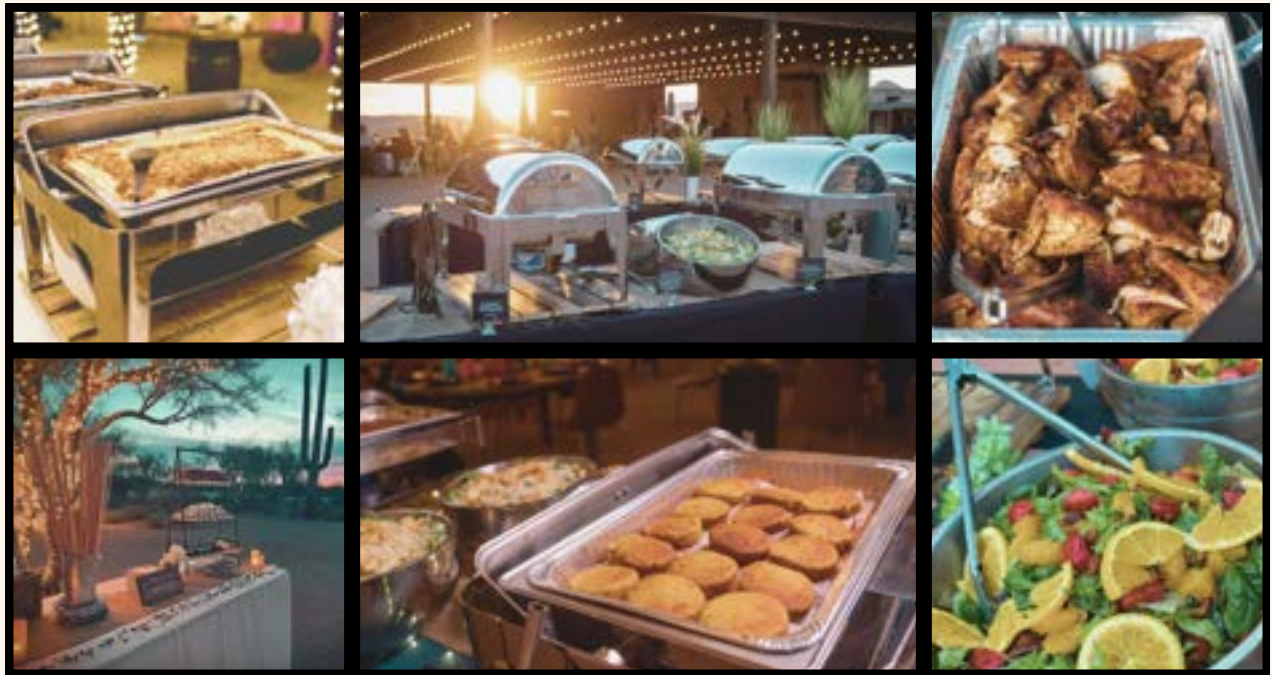
For details on delivery fees, service fees, etc., please see the general information page for each section!

Full Service Information

Catering by Sikora's full service offers a hassle-free experience so that you may be a guest at your own event! Our full service options are great for weddings, corporate events, and other large social gatherings!

All full service catering options require at least 75 guests in attendance unless approved by the Catering Director. Every full service package includes:

- Stainless steel chafing dishes to keep all dishes hot for your guests
- Catering Captain(s) and supporting staff to set up, serve for up to 3 hours, and tear down
- Three compartment paper plates and meal kits with dinner upgrades available
- Buffet tables with black, white, or ivory linen options to match any event's theme
- Modern or Wedding Decor for buffet tables
- Inclusion of an experienced Chef who will grill and/or carve meat on-site, with Catering by Sikora providing the grill.



All menu pricing will reflect per person pricing with the exception of service add-ons (Server to Pass, Chef to Carve, etc.)

This pricing shown in this menu book are subject to the following additional fees:

- Arizona State Tax (8.6%) unless the venue or client provides an AZ Tax Exemption Certificate
- 15 % Gratuity
- 10% Service Fee
- Additional mileage fee for all events located outside of a 20 mile radius from our location (\$2.50 per mile)



APPETIZERS

Dietary Key:

V: Vegetarian VG: Vegan GF: Gluten Free DF: Dairy Free

(*) indicates appetizer is passable

Server to Pass Appetizer: \$150.00

LIGHTER FARE

Mozzarella Skewers (GF,V)* \$4.75

Skewer of mozzarella, cherry tomatoes, and basil drizzled with herb vinaigrette dressing

Spinach Artichoke Dip (GF,V) \$5.00

Spinach artichoke queso dip served with corn tortilla chips and tomatillo salsa on side

Chips and Dip (GF, V) \$5.00

Corn tortilla chips served with tomatillo salsa and fresh guacamole

Bruschetta (V)* \$3.75

Sun-dried tomato, mozzarella, basil, red onion, fresh herbs and, spices served on a crostini with balsamic glaze

Fresh Cut Veggie Platter (GF,V) \$3.75

Seasonal vegetables served with ranch dressing

Add roasted red pepper hummus

Substitute for crudite cup*

+\$1.00 p.p

+\$1.50 p.p

Fresh Fruit Platter (GF,V) \$3.75

Seasonal fruit served with sweet cream cheese dip

Substitute for crudite cup*

+\$1.50 p.p

SEAFOOD

Blackened Shrimp Avocado Bites (GF,DF)* \$6.00

Shrimp blackened with Cajun seasoning, served on a crisp cucumber slice with bed of fresh guacamole

Hickory Smoked Salmon Bites* \$6.00

Seasoned, smoked Atlantic salmon topped with cream cheese dill sauce on a crostini
Cucumber available as GF option!

Jumbo Shrimp Shooters (GF,DF)* \$6.00

Marinated Chimichurri shrimp served in a shooter over cabbage and cocktail sauce

HEARTY OPTIONS

Q-Rolls* \$5.00

Seasoned beef brisket wrapped in a flour tortilla, deep fried to a golden crisp and served with chipotle ranch dressing

Tenderloin Medallion* \$7.50

Smoked beef tenderloin thinly sliced, served on a crostini with horseradish cream and balsamic glaze

Sausage and Cheese Board \$5.50

Smoked spicy link sausage, Monterey Jack, Cheddar Jack served on a platter with gourmet crackers and Dijon mustard

Mini Quesadilla* \$5.00

Flour quesadilla stuffed with Cheddar Jack & choice of cheese rotisserie chicken or beef brisket and served with BBQ sour cream and tomatillo salsa

ENTREES

- All meats are smoked over pecan & mesquite wood
- All meats and BBQ Sauces are Gluten Free
- Entrees will be grilled/sliced/pulled on site at event

BBQ PACKAGES

Includes cornbread & two side dishes

Burnt End Sausage dog and Wagyu Beef Burger \$24.75

Pork sausage dog infused with brisket burnt ends paired with a gourmet Wagyu beef burger served on brioche buns with assorted condiments

Two Meat Combo \$28.00

Smoked pulled pork, sliced beef brisket, or quartered BBQ chicken seasoned with our signature spices and mild BBQ sauce

Upgrade to a Three Meat Combo \$5.00 p.p

Baby Back Ribs & Quartered BBQ Chicken \$32.00

Slow-smoked pork baby back ribs & quartered BBQ chicken seasoned with our signature spices and mild BBQ sauce

Top Sirloin & Quartered BBQ chicken \$37.00

A combination of our 8 oz. wet-aged center-cut aged top sirloin & quartered BBQ chicken seasoned with our signature spices and mild BBQ sauce

Baby Back Ribs, Sirloin & Quartered BBQ Chicken \$41.00

Triple the pleasure with a combination of slow smoked baby back ribs, quartered BBQ chicken and a mouth-watering 6 oz. wet-aged top sirloin

AMERICAN PACKAGES

Includes a baked dinner roll & two side dishes

Honey Glazed Salmon & Lemon Butter Chicken \$30.00

5 oz freshly grilled Atlantic salmon topped with a honey glaze and paired with marinated boneless chicken breast with our house lemon cream sauce

Top Sirloin & Creamy Lemon Butter Chicken \$36.00

8 oz prime top sirloin wet-aged for 60 days and seasoned with our signature spices, paired with our marinated boneless chicken breast topped with our house lemon cream sauce

Top Sirloin & Citrus Grilled Shrimp \$36.00

8 oz prime top sirloin wet-aged for 60 days and seasoned with our signature spices, paired with fresh grilled shrimp basted with our homemade citrus seasonings

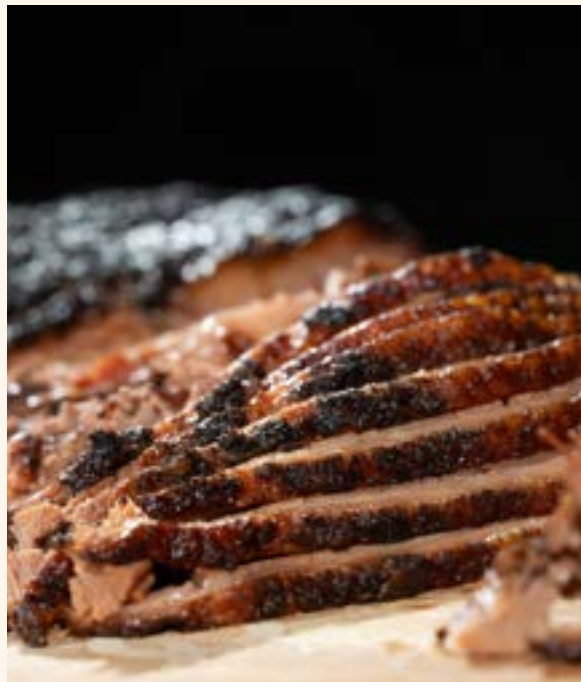
Top Sirloin & Honey Glazed Atlantic Salmon \$40.00

8 oz prime top sirloin wet-aged for 60 days and seasoned with our signature spices, paired with freshly grilled Atlantic salmon topped with a honey glaze

Top Sirloin, Grilled Salmon & Creamy Lemon Butter Chicken \$46.00

8 oz prime top sirloin wet-aged for 60 days and seasoned with our signature spices, paired with freshly grilled Atlantic salmon topped with a honey glaze





- All meats are smoked over pecan & mesquite wood
- All meats and BBQ Sauces are Gluten Free
- Entrees will be grilled/sliced/pulled on site at event

FIESTA PACKAGES

Includes Refried Beans and Mexican Rice

Tacos and Enchilada \$27.50

Two tacos on corn-flour blend tortillas with your choice of brisket or pork and your choice of cheese or chicken enchiladas accompanied with grilled veggies, Mexican rice & refried beans topped with Jack Cheese

Included assorted toppings: salsa verde, chipotle coleslaw mix, sour cream, cotija cheese, and lime

Brisket Fajitas \$28.00

Beef brisket fajitas on flour tortillas, served with grilled peppers & onions accompanied with Mexican rice & refried beans topped with Jack Cheese

Included assorted toppings: salsa verde, sour cream, and jalapenos

Add Guacamole +\$1.00

ITALIAN PACKAGES

Includes garlic bread and choice of salad

Lasagna \$27.50

Layers of tender pasta with a hearty meat sauce, creamy ricotta, and a blend of rich 3 cheese blend of Asiago, Parmesan, and Mozzarella. & baked until golden.

Tuscan Chicken \$28.00

Boneless Chicken Breast topped with a delicious, creamy sauce with fresh spinach, sun-dried tomatoes, garlic, onion and Parmesan. Served with Penne pasta.

Chicken Marsala \$28.00

Tender boneless chicken breasts sautéed and simmered in a rich Marsala wine sauce with mushrooms. Served with Penne pasta.

Lobster and Rock Shrimp Ravioli \$31.00

Delicate pasta filled with a rich blend of sweet lobster and tender rock shrimp, tossed a delicious, creamy sauce with fresh spinach, sun-dried tomatoes, garlic, onion and Parmesan.

VEGETARIAN & VEGAN ENTREES

Grilled Portobello Mushroom with choice of: \$6.00

- Cajun (GF, V)
- Steak Seasoning (GF, V)
- Chimichurri Pesto (GF, DF, V, VG)

Plant Based Burger served with: \$9.95

- Ketchup, mustard, mayo, tomato, lettuce, onion, & pickle

SUBSTITUTIONS & UPGRADES



QUARTERED BBQ CHICKEN SUBSTITUTIONS:

| | |
|---|------------|
| Quartered Rotisserie Chicken (No Sauce) | No Charge |
| Boneless Mango Teriyaki Chicken Breast | \$3.00 p.p |
| Atlantic Salmon | \$5.00 p.p |

AGED TOP SIRLOIN UPGRADES:

| | |
|--------------|-------------|
| Ribeye | \$8.00 p.p |
| Prime Rib | \$10.00 p.p |
| Filet Mignon | \$12.00 p.p |

SERVICE UPGRADES:

| | |
|---|----------|
| Steaks Grilled to Order | \$150.00 |
| Chef to Carve-to-Order on buffet line (2 hr max.) | \$150.00 |

PLATE UPGRADES:



| | |
|--|------------|
| Silver Trimmed Plastic Plate with Linen Feel Napkin & Silver Cutlery Set | \$2.50 p.p |
|--|------------|



| | |
|--|------------|
| 11 3/4 in. Melamine Plate with Stainless Steel Silverware & choice of Black, White, or Ivory Linen | \$3.50 p.p |
|--|------------|

*Events held at our preferred venues Desert Foothills Event Venue and Fort McDowell Adventures will include upgraded melamine plates, stainless steel silverware, and choice of linen napkin.

SIDE SELECTIONS

Two sides included on packages

Additional side: \$3.50 p.p

Macaroni & Cheese (V)
Award winning 3-Cheese blend

BBQ Beans (GF,DF)
Contains bacon and beef brisket

Mashed Potatoes (GF,V)
Red skin mashed potatoes

Grilled Vegetable Medley (GF,DF, V, VG)
Zucchini, mushroom, onion, bell pepper

Potato Salad (GF,V)
Traditional potato salad

Fire Roasted Corn (GF, V)
Buttered, salted and cut off the cob

Coleslaw (GF, V)
Buttermilk coleslaw

Roasted Rosemary Potatoes (GF,V)
Cubed red potatoes w/ rosemary

Green Beans Almondine (GF,V)
Almonds optional at request

Sweet Potato Casserole (GF,V)
Marshmallow and brown sugar



SALAD SELECTIONS

\$3.50 p.p

Mixed Garden (V)
Romaine lettuce topped with house made garlic croutons, tomato, cucumber, onion with ranch and herb vinaigrette dressing inside

Southwest Caesar (V)
Romaine lettuce topped with a blend of Parmesan & Jack Cheese, house made garlic croutons, fire roasted corn and Caesar dressing

Greek Salad
Romaine Lettuce topped with Feta cheese, Kalamata olives, pepperoncini, and greek dressing inside

Sweet Spring Mix (GF, V)
Mixed Greens topped with feta cheese, dried cranberries, orange twists and herb vinaigrette dressing

Raspberry Walnut (GF, V)
Mixed Greens topped with raspberries, walnuts, cucumber and raspberry walnut vinaigrette dressing



ACTION STATIONS

Great options for clients who are looking for an interactive cocktail hour or late night snack!

Mashed Potato Station \$6.00

Red skin mashed potatoes with bacon, jalapeños, broccoli florets, butter, sour cream, Cheddar cheese & chives for topping

Add Beef Brisket \$7.50

Mac and Cheese Station \$6.00

Award-winning macaroni and cheese with bacon, jalapeños, Parmesan cheese, diced onions & tomatoes, Panko breadcrumbs, and broccoli florets for topping

Add Beef Brisket \$7.50

Street Corn Station (V) \$7.00

Fire roasted corn served in your choice of a cup or on the 1/2 cob. Assorted toppings include lime mayo-sour cream, Cotija cheese, Tajin & Hot Cheeto crumbles

Brisket Chilli Station \$8.50

Smoked beef brisket chili with assorted toppings including shredded Cheddar cheese, diced white onion, sour cream, chives & Fritos

Add Mini Cornbread \$0.50

Slider Action Station \$9.00

Your choice of smoked beef brisket, pulled pork or chicken served on mini Brioche rolls with your choice of our signature Mild or Spicy BBQ sauce and coleslaw for topping

Add a Chef Attendant (Recommended) \$150.00

Nacho Station \$8.50

Corn tortilla chips topped with your choice of beef brisket, pulled pork, or marinated pulled chicken and drizzled with queso dip

Assorted toppings include tomato, sour cream, tomatillo salsa, chives, & jalapeno

Add a Chef Attendant (Recommended) \$75.00

Taco Station

Two tacos served on a corn-flour blend tortilla with your choice of protein. Assorted toppings include tomatillo salsa, guacamole, chipotle coleslaw mix, sour cream, Cotija cheese & lime

Marinated Pulled BBQ Chicken (GF, DF) \$6.00

Smoked Pulled Pork (GF, DF) \$6.00

Smoked Beef Brisket (GF, DF) \$7.00

Marinated Grilled Shrimp (GF, DF) \$7.50

Chef Attendant (Required) \$75.00

PASSABLE DESSERTS

- Cheesecake Bite** \$4.00
Cheesecake filling in a vanilla tart shell topped with seasonal berries
- Assorted Shooter Cups** \$5.00
Assortment of shooters including: Tiramisu, Lemon Meringue, White Chocolate Raspberry, and Dark Chocolate Mousse. Flavors cannot be individually selected.
- Berry Cheesecake Martini** \$4.50
Graham cracker crust layered with cheesecake filling & berry topping served in a mini martini glass
- Vegan Berries & Creme Shooter** \$4.50
Plant based whipped cream and seasonal berries served in a shooter cup
- Smoked Triple Berry Tart** \$4.00
Vanilla tart shell filled with blueberries, blackberries, raspberries topped with a sprinkle of powdered sugar
- XL Gourmet Cookie** \$3.00
Oversized chocolate chunk cookie
- Fudge Brownie** \$3.00
Rich chocolate brownie made with premium cocoa & topped with fudge
- Add Server to Pass Dessert** \$150.00

OTHER DESSERTS

- Seasonal Cobbler a la Mode** \$4.00
House made apple, peach, or cherry cobbler served with vanilla bean ice cream. Flavors are rotating.
- Camp Fire S'mores** \$3.00
Build your own S'mores! Honey graham crackers, oversized marshmallows & Hershey chocolate squares
Venue must have fire pits available as Bobby Q does not provide
- Vegan Berries & Creme** \$4.00
Plant based whipped cream and seasonal berries

DESSERT STATIONS

- Ice Cream Sundae Bar** \$7.00
Vanilla bean ice cream served with your choice of caramel or strawberry syrup, warm chocolate sauce, Maraschino cherries, gummy worms, sprinkles, Oreo crumbles, M&M's, and whipped cream
Add Soda Float (Root Beer, Dr. Pepper, Coke, Orange, & Cream Soda) \$1.50 p.p
- Cheesecake Bar** \$7.50
Cheesecake filling served in a mini martini glass with your choice of caramel and chocolate syrups, Oreo cookie crumbles, graham cracker crumbles, assorted fruit sauces and whipped cream

DESSERT ADD-ONS

- Coffee Station** \$2.50
Freshly brewed regular and decaf coffee, creamer, assorted sugars, and Torani syrups
- Hot Chocolate Station** \$2.50
Hot Chocolate with mini marshmallow and chocolate shavings available for toppings
- Cake Cutting** \$150.00
Catering Captain will cut your cake and provide black plastic plates and forks. This service ensures that every guest can savor the moment, and it takes one more thing off your plate, letting you fully immerse yourself in the joy of the day.



Full Service Reviews



THE BEST EVENT STAFF AND FOOD! THANK
YOU JASON FOR ALL YOU DO FOR US.

JOANIE A.- DESERT FOOTHILLS EVENT VENUE



EVERYONE WAS VERY KIND AND ATTENTIVE.
MADE THE WHOLE EXPERIENCE SUPER EASY,
THANK YOU!

FATE S.- HACI MECHANICAL CONTRACTORS



WE HAVE BEEN USING BOBBY Q'S FOR OUR OFFICE
HOLIDAY PARTY FOR MANY YEARS NOW. ALWAYS
EXCEPTIONAL SERVICE FROM START TO FINISH!

MANDY S.- BARRETT HOME CONTRACTORS



ENJOYED WORKING WITH THE STAFF. THEY WERE
GREAT!

IRENE M.-REINALT-THOMAS CORP



THANK YOU FOR ALL THE HELP WITH OUR EVENT.
YOU WERE GREAT TO PARTNER WITH!

JER A.- TSMC AZ CORPORATION



I CAN ALWAYS TRUST BOBBY Q'S TO BE THERE AND DO
WHAT IS NEEDED!

BRANDY M..- JOHN DEERE

ATTENDED SERVICE MENU



One trained server will arrive with food at the delivery address approx. one hour prior to meal serving time to set up. Server will setup, replenish, and serve for up to 1.5 hours.

Server will focus on serving meats to ensure portion control while any remaining items will be self-serve. Additional time or servers can be added on for an additional fee.

We recommend adding extra staff if the expected guest count is over 100 guests or when there are more than 3 meats available; however, this is determined on a case to case basis.

Attended Service Setup includes:

Buffet Tables,
Choice of Black, White or Ivory Buffet Linen
Disposable Chafing Dishes
2 Hour Sternos
Buffet Decor
Menu Signs with Dietary Labels

Additional Serving Time

1/2 Hour- \$40.00

1 Hour- \$75.00

Additional Staff Member

\$150.00

ATTENDED SERVICE

APPETIZERS & SALAD



Q-Roll \$2.75
Brisket machaca rolled in flour tortilla, deep fried to golden brown and served with chipotle ranch onside

Spinach Artichoke Dip \$3.50
Served with your choice of tortilla chips or fresh veggies and tomatillo salsa

Fresh Veggie Platter \$3.50
Seasonal veggies served with ranch dressing

Fresh Fruit Platter \$3.50
Seasonal fruit served with sweet cream cheese dip

Sausage and Cheese Platter \$3.50
Smoked Spicy Link Sausage sliced and served with Colby and Cheddar Jack cheese

Garden Salad \$3.00
Romaine lettuce, fresh baked croutons, tomato, cucumber, red onion, served with ranch and herb vinaigrette

Caesar Salad \$3.00
Romaine lettuce, fresh baked croutons, Parmesan cheese, and Caesar dressing

Bob's Salad w/ Chicken \$5.25
Romaine lettuce, rotisserie chicken, cranberries, goat cheese, green apples, celery, walnuts, served with Dijon vinaigrette

Bob's Salad (No Chicken) \$4.00
Romaine lettuce, cranberries, goat cheese, green apples, celery, walnuts, served with Dijon vinaigrette

ENTREE OPTIONS

1/2 ROTISSERIE CHICKEN \$17.00
Quartered into leg, thigh, and 2 breast pieces

1/2 BBQ ROTISSERIE CHICKEN \$17.00
Quartered into leg, thigh, and 2 breast pieces topped with Mild BBQ Sauce

PULLED BBQ CHICKEN (LB) \$24.00
Marinated in BBQ Sauce

SMOKED BEEF BRISKET (LB) \$29.00
Mix of lean and marbled beef brisket with Mild BBQ Sauce

JUMBO TEXAS BEEF RIBS (3 bones) \$39.00
Topped with Mild BBQ Sauce

SMOKED PULLED PORK (LB) \$24.00
Topped with Mild BBQ Sauce

SMOKED ST. LOUIS RIBS \$38.00
Marbled Full Rack (12 bones) cut in your choice of 3 bones p.p or 4 bones p.p

SMOKED BABY BACK RIBS \$39.00
Full Rack (12 bones) cut in your choice of 3 bones p.p or 4 bones p.p



LARGE PARTY OPTIONS

SANDWICH COMBO

- 1 Choice of Brisket, Pork, Pulled Chicken, or Sausage
- 1 Side (see next page)
- 1 Potato Bun

\$14.00 per person

2 MEAT COMBO

- 2 Choices of Brisket, Pork, Pulled Chicken, or Sausage
- 2 Sides (see next page)
- 1 Potato Bun or Cornbread

\$24.00 per person

VEGETARIAN & VEGAN

Plant Based Burger \$9.95
Served with ketchup, mustard, mayo, lettuce, onion, tomato, and pickle onsite

Grilled Portobello Mushroom \$6.00
Choice of seasoning:
Chimichurri Pesto (GF, DF, V, VG)
Steak Seasoning (GF, V, VG)
Cajun Seasoning (GF, V)

BREAD OPTIONS

Cornbread \$1.00
Crowd favorite!

Potato Bun \$1.00
Good for 5 oz sandwiches

Slider Bun \$0.75
Good for 2 oz sliders

SIDE SELECTIONS

Mac and Cheese (V)
Broccoli (GF, V)
Roasted Corn (GF, V)
BBQ Beans (GF, DF)
Potato Salad (GF, V)
Coleslaw (GF, V)
Mashed Potatoes (GF, V)
Grilled Veggies (GF, DF, V, VG)



DESSERT

Chocolate Chip Cookie \$2.99
Extra large chocolate chip cookie

Seasonal Cobbler \$35.00
Serving Size: 10-12 guests. Flavors vary between apple, peach, and cherry

Smoked Triple Berry Tarts \$4.00
Vanilla tart shell oven baked with fresh blueberry, raspberry, and blackberry

Fudge Brownie \$2.99

Cheesecake Bites \$4.00
Vanilla tart filled with cheesecake mix and topped with assorted berries

BEVERAGES

Gallon Lemonade \$18.00
Includes cups and ice if requested

Gallon Iced Tea \$18.00
Includes cups, lemons, sugar/sweetener and ice if requested

Gallon Sweet Tea \$18.00
Includes cups and ice if requested

Bottled Water \$2.00

Canned Soda \$2.00
Pepsi Products: Pepsi, Diet Pepsi, Sierra Mist, and Dr. Pepper

DINNERWARE OPTIONS

Meal Kits \$0.40
Heavy duty cutlery set, salt, pepper, and wetnap

Paper Plate \$0.15
Heavy duty eco-friendly 3 compartment paper plate

Silver Trim Plate Set \$2.50
Upgraded plastic plate with silver trim, linen feel napkin, and cutlery set--great for weddings!

6 Inch Plates \$0.50
Black plastic plate for desserts or appetizers

ACTION STATIONS

Elevate your catering experience with our new menu that combines fun and affordability!

We've transformed the traditional buffet into vibrant, budget-friendly stations where guests can mingle, interact, and enjoy delicious dishes in a relaxed atmosphere. From build-your-own taco bars to dessert displays, our menu promises memorable dining that brings people together without sacrificing quality or taste. Enjoy the same exquisite flavors, quality ingredients, and top-notch service that define our offerings. Say goodbye to formalities and hello to a more engaging catering experience!

The package on the following page features your choice of two action stations for your guests to indulge in, with the option to add on additional stations or delicious desserts!

Every Action Station requires one attendant to assist your guests at each station. These Action Stations are set up as an "Attended Service".
The fee for the service starts at \$400 and includes:

- 2 Servers for 1.5 Hours of Service
- Disposable Chafing Dishes
- Disposable Serving Utensils
- Tables and Table Linen
- Porcelain Bowls for Toppings
- Table Decor
- Eco-Friendly Plates & Meal Kits

Pick 2 Stations: \$25.50 per person

Each Additional Station....\$11.50 per person

Service Upgrades

Stainless Steel Chafing Dishes

\$15.00 per Action Station

Additional Serving Time

1/2 Hour- \$40.00

1 Hour- \$75.00

Additional Staff for Each Station

\$150 per Action Station

ACTION STATIONS



Brisket Or Pork Slider

Hand-carved smoked beef brisket or pulled pork served on mini Brioche rolls with our Mild BBQ Sauce and choice of side

Burger Slider Bar

Miniature premium beef patty with grilled onions, cheese fondue, sliced pickles, shredded lettuce, and tomato served on a Brioche bun and choice of side

Taco Station

Beef brisket or pork tacos on corn-flour blend tortilla with tomatillo salsa, Cotija cheese, diced tomato, chipotle cabbage mix, served with your choice of Mexican rice or refried beans topped with Jack cheese

Nacho Station

Choice of beef brisket or pulled pork served on corn tortilla chips and drizzled with queso dip
Assorted toppings include: tomato, sour cream, tomatillo salsa, chives, jalapeno & shredded lettuce

Elote Station

Fire roasted corn served in your choice of a cup or on the 1/2 cob. Assorted toppings include lime mayo-sour cream, Cotija cheese, Tajin & Hot Cheeto crumbles

Mac & Cheese or Mashed Potato Bar

Choose our award-winning macaroni and cheese or red skin mashed potatoes. Assorted toppings include bacon, jalapeños, Parmesan cheese, diced onions, tomatoes, & broccoli



*Meat will be pre-carved and disposable chafers will be used

UPGRADE YOUR MAC & CHEESE OR MASHED POTATO BAR

Add Beef Brisket..\$3.00 per person

Add On's:

Salad.....\$3.25 per person
Side.....\$3.75 per person
Dessert..\$5.50 per person

Salad Options:

House Salad, Southwest Caesar, Raspberry Walnut, Sweet Spring Mix

Side Options:

Mac & Cheese, Mashed Potatoes, Corn, BBQ Beans, Broccoli, Potato Salad, Coleslaw, and Grilled Veggies

Dessert Options:

Cheesecake Bites, Cookie, Brownie, Berry Tart, Vegan Berries & Cream

BREAKFAST DELIVERY



Start your day right with our delicious breakfast, available for delivery valley wide!

Choose from our lighter options for a healthy start or our hearty selections on the following page to keep you fueled all morning!

Available Monday to Friday from 7:00 to 10:30 AM

DROP OFF SERVICES AND FEES

BASIC DELIVERY.....\$30

Trained Driver to prepare, collect and deliver order to address provided. Driver will set food out buffet style in an area you designate.

DELIVERY WITH SETUP.....STARTING AT \$50

Trained Driver to prepare, collect, and deliver order to address provided. Driver will set food out buffet style in disposable chafing dishes using 2 hour sternos. Disposable Rack Setup can be purchased from us or separately, however we recommend purchasing from us to ensure that enough materials are provided based on the menu items.

WIRE RACK SETUP.....\$15

Includes 1 Black Disposable Chafing Dish, Two 2-Hour Sternos, and 1 Aluminum Water Pan. Setups will be added based on the menu selections and quantities of the items. Delivery driver will provide water for pans as well as a lighter.

ADDITIONAL INFORMATION

- Orders require a minimum of \$100 before taxes and fees are applied.
- All orders are subject to 10% service fee to cover cost related to vehicle maintenance, insurance, and packaging materials required for delivery.
- Orders must be confirmed with catering manager no later than 1 PM the day prior.
- All burritos and sandwiches are individually wrapped but are served as large party trays.
- Any same day cancellations will be charged 50% of order total.



Q-Berry Cornbread 🍷

\$2.50

One of your favorite Bobby-Q dishes just got tastier! Enjoy our classic cornbread with the additions of fresh blueberries, vanilla, and homemade streusel



Almond Croissant

\$4.75

Freshly baked butter croissant with almond filling and topped with sliced almonds. Served warm.



Fresh Berry Parfait

\$5.00

Handcrafted parfait made with vanilla yogurt, layered with delicious berry syrup, fresh berries and granola packet on the side. Spoon included.



Cinnamon Apple Parfait

\$5.00

Handcrafted parfait made w/ vanilla yogurt, layered with a tasty cinnamon syrup, fresh apples, and granola packet on the side. Spoon included.

Country Potatoes

\$3.00

Golden-brown potatoes served hot, fresh and seasoned to perfection. Ketchup included.



Eggs with Cheddar Cheese

\$4.50

Softly scrambled eggs, seasoned with salt and pepper as a classic breakfast addition. Wire rack setup recommended to ensure proper food safety.



Assorted Bagels

\$4.00

Simple breakfast option, toasted and served with individual Philadelphia Cream Cheese packets.

Applewood Bacon

\$2.00

It makes everything better!



HEARTY SELECTIONS & BEVERAGES



BOB'S ULTIMATE BURRITO



\$9.75

Freshly made burrito packed with beef brisket machaca, scrambled egg, cheddar cheese, green salsa & beer fries



Basic Burrito \$9.00

Freshly made burrito packed with bacon, scrambled egg, cheddar cheese, green salsa & beer fries



Fiesta Burrito \$10.75

Freshly made burrito packed with beef chorizo, scrambled egg, cheddar cheese, green salsa & beer fries



Sunrise Sandwich \$8.00

Individually wrapped sandwich with bacon, cheddar cheese, egg, & secret sauce between a toasted plain bagel



Q's Brunchwich \$9.50

Individually wrapped sandwich with Bobby-Q sliced beef brisket, cheddar cheese, egg, & secret sauce between a toasted plain bagel

Beverages



Coffee Box

(10 Servings)

\$30.00

Freshly brewed Arabica Regular or Decaf coffee delivered in disposable coffee box.

Cups, Creamer, & Assorted Sugar included



Simply Juice

\$3.50

Individual 13.5 fluid ounce bottle of Simply Orange or Apple Juice



Bottled Water

16 oz...\$2.00

8 oz...\$1.25

Purified bottled water delivered prechilled

BREAKFAST PACKAGES

OPTION #1: Q-Berry Cornbread Combo

\$9.50 per person



Q-Berry Cornbread



Fresh Parfait

Choice of Berry or Cinnamon
Apple



Fresh Coffee

Regular or Decaf with inclusion of
cups, creamers, and assorted sugars

OPTION #2: Sunrise Sampler

\$13.75 per person



Baked Item

Choice of Almond Croissant or
Assorted Bagels



**Country Potatoes & Eggs
with Cheddar Cheese**



Fresh Coffee

Regular or Decaf with inclusion of
cups, creamers, and assorted sugars

OPTION #3: Sunrise Sandwich Combo

\$13.75 per person



Sunrise Sandwich

Bacon, Egg, Cheddar Cheese, &
Secret Sauce on a toasted bagel



Fresh Parfait

Choice of Berry or Cinnamon
Apple



Fresh Coffee

Regular or Decaf with inclusion of
cups, creamers, and assorted sugars

OPTION #4: Q's Brunchwich Combo

\$16.75 per person



Q's Brunchwich

Brisket, Egg, Cheddar Cheese, &
Secret Sauce on a toasted bagel



Fresh Parfait

Choice of Berry or Cinnamon
Apple



Fresh Coffee

Regular or Decaf with inclusion of
cups, creamers, and assorted sugars

Lunch & Dinner Delivery Information

ORDERING MADE EASY

We have a \$100 minimum for all delivery orders before tax and delivery fees. All packages require a 10 person minimum unless otherwise noted.

While we do our best to accommodate last minute requests, we ask that you contact us no less than 1 full business day (24 business hours) prior to your event. After that time, delivery and menu items may be subject to availability.

WHEN ORDERING, LET US KNOW:

- Delivery Address
- Drop-off Time
- Event Type
- Expected Guest Count
- Point of Contact
- Level of Service
- Date of Delivery
- Special Instructions i.e Gate Code
- Utensils or Plates Needed

Please be aware that our guidance on menu selections and quantities is based on our experience and customer feedback. Since every event is unique—considering factors like guest appetites and the event flow—we'll do our best to gather all the necessary details to help ensure that you and your guests leave the event feeling satisfied!

DROP OFF SERVICES AND FEES

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• WIRE RACK SETUP.....\$15

Includes 1 Black Disposable Chafing Dish, Two 2-Hour Sternos, and 1 Aluminum Water Pan. Setups will be added based on the menu selections and quantities of the items. Delivery driver will provide water for pans as well as a lighter.

APPETIZERS & SALADS

Q-Roll

\$2.75 EACH

Brisket machaca rolled in flour tortilla, deep fried to golden brown and served with chipotle ranch onside

Spinach Artichoke Dip

\$3.50 P.P

Served with your choice of tortilla chips or fresh veggies and tomatillo salsa

Fresh Veggie Platter

\$3.50 P.P

Seasonal veggies served with ranch dressing

Fresh Fruit Platter

\$3.50 P.P

Seasonal fruit served with sweet cream cheese dip

Sausage and Cheese Platter

\$3.50 P.P

Smoked spicy link sausage sliced and served with Colby and Cheddar Jack cheese



Garden Salad

\$3.00 P.P

Romaine lettuce, fresh baked croutons, tomato, cucumber, red onion, served with ranch and herb vinaigrette

Caesar Salad

\$3.00 P.P

Romaine lettuce, fresh baked croutons, Parmesan cheese, and Caesar dressing

Bob's Salad w/ Chicken

\$5.25 P.P

Romaine lettuce, rotisserie chicken, cranberries, goat cheese, green apples, celery, walnuts, served with Dijon vinaigrette

Bob's Salad (No Chicken)

\$4.00 P.P

Romaine lettuce, cranberries, goat cheese, green apples, celery, walnuts, served with Dijon vinaigrette

BBQ MEATS & COMBOS

ALL BBQ MEATS AND SAUCES ARE GLUTEN FREE. BBQ SAUCE INCLUDED IS BASED ON ORDER. EXTRA SAUCE WILL BE AN ADDITIONAL COST.



CHICKEN

1/2 ROTISSERIE CHICKEN **\$17.00**

Quartered into leg, thigh, and 2 breast pieces

1/2 BBQ ROTISSERIE CHICKEN **\$17.00**

Quartered into leg, thigh, and 2 breast pieces topped with Mild BBQ Sauce

PULLED BBQ CHICKEN **\$24.00 PER LB**

Marinated in BBQ Sauce

PORK

SMOKED BABY BACK RIBS **\$39.00**

Full Rack (12 bones) cut in your choice of 3 bones p.p or 4 bones p.p

SMOKED ST. LOUIS RIBS **\$38.00**

Marbleized Full Rack (12 bones) cut in your choice of 3 bones p.p or 4 bones p.p

SMOKED PULLED PORK **\$23.00 PER LB**

Topped with Mild BBQ Sauce

BEEF

SMOKED BEEF BRISKET **\$29.00 PER LB**

Mix of lean and marbleized beef brisket with Mild BBQ Sauce

JUMBO TEXAS BEEF RIBS (3 bones) **\$39.00**

Topped with Mild BBQ Sauce

LARGE PARTY COMBOS

Combos will come family style for guests to serve themselves

Option 1 : Sandwich Combo

Recommended for Lunch
(5 oz p.p)

\$14.00 per person

Choice of Beef Brisket, Pulled Pork or Pulled BBQ Chicken and one side dish. Buns included.

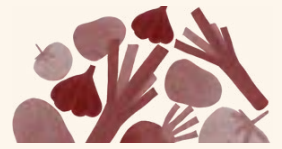
Option 2: Two Meat Combo

Recommended for Dinner
(4 oz of each meat or 8 oz total p.p)

\$24.00 per person

Choice of 2 meats: Beef Brisket, Pulled Pork, Spicy Link Sausage, Pulled BBQ Chicken, two side dishes, and choice of cornbread or buns.

VEGETARIAN OPTIONS



Plant Based Burger

\$9.95

Served with ketchup, mustard, mayo, lettuce, onion, tomato, and pickle onside

Grilled Portobello Mushroom

\$6.00

Choice of seasoning:

Chimichurri Pesto (GF, DF, V, VG)

Steak Seasoning (GF,V, VG, DF)

Cajun Seasoning (GF, V)

BREAD OPTIONS

Potato Bun

Good for 5 oz sandwiches

\$1.00

Cornbread

Crowd favorite!

\$1.00

Slider Bun

Good for 2 oz sliders

\$0.75

SIDE SELECTIONS

- Mac and Cheese (V)
- Broccoli (GF, V)
- Roasted Corn (GF, V)
- BBQ Beans (GF, DF)
- Potato Salad (GF, V)
- Coleslaw (GF, V)
- Mashed Potatoes (GF, V)
- Grilled Veggies (GF,DF, V, VG)



PINT (1-2 SERV.)

\$8.00



QUART (4-6 SERV.)

\$12.00



1/2 GALLON (10-14 SERV.)

\$20.00



GALLON (20-25 SERV.)

\$38.00

3/4 GALLON (15-19 SERV.)

\$32.00

BOXED LUNCH MEALS



Enjoy our delicious BBQ boxed lunches, perfect for a quick and satisfying meal on the go. For a lighter option, try our fresh and flavorful boxed salads. Both options offer the convenience and quality you love from Bobby Q!

Requirement of 8 boxes or \$100 minimum before applied taxes and fees.

BBQ Sandwich Box \$14.00 per person

- Choice of beef brisket, pulled pork, pulled chicken, or smoked sausage links
- Includes 1 side, potato bun and Mild BBQ sauce onsite

2 Meat BBQ Box \$18.00 per person

- 2 Choices of beef brisket, pulled pork, pulled chicken, or smoked sausage links
- Includes 1 side, cornbread, potato bun and Mild BBQ sauce onsite

Salad Box \$15.00 per person

Choice of:

- BBQ Chicken Salad- Romaine, shredded rotisserie chicken, corn, black beans, chives, fancy pico, cilantro, tortilla chips with Mild BBQ sauce and ranch onsite
- Bob's Salad-Romaine, shredded rotisserie chicken, goat cheese, walnuts, green apple, cranberry, celery, and Dijon vinaigrette onsite
- Includes Cornbread

Side Options

Mac and Cheese, Mashed Potatoes, Potato Salad, Coleslaw, Roasted Corn, BBQ Beans, Broccoli, and Grilled Veggies

Add-On's

Meal Kits- \$0.40 per person
Additional Side- \$3.50 per person
Cookie or Brownie- \$2.50 per person

LUNCH SPECIALS

Monday \$14

Grilled Chicken Bowl

8 oz Chicken breast topped with your choice of mango OR pineapple teriyaki salsa, rice pilaf, and broccoli



Tuesday \$10+

Taco Salad Bowl

Protein choice, romaine, cabbage, Cotija cheese, tomato, roasted corn, tomatillo salsa, & tortilla strips

Wednesday \$14

Southern Fried Chicken Bowl

Award winning southern fried chicken diced and served with country gravy, mashed potatoes, roasted corn and Cheddar cheese



Thursday \$14

Meatloaf Bowl

2 meatloaf slices served with red skin mashed potatoes, onion straws and brown gravy



Friday \$11+

Jumbo Baked Potato

Baked potato w/ choice of protein, applewood bacon, Cheddar cheese, chives, sour cream, and butter

Protein Selections:

Pricing for Tuesday and Friday are base price and are subject to change based on protein selection(s)

5 oz Beef Brisket....\$8.00

5 oz Pulled Pork....\$3.00

5 oz Pulled Chicken....\$5.00

ALL ORDERS FOR DAILY DELIVERY SPECIALS MUST BE CONFIRMED 48 HOURS IN ADVANCE
PRICING SUBJECT TO DELIVERY FEE, SERVICE FEE, AND STATE TAX

DESSERT, BEVERAGES & DINNERWARE

DESSERTS

Chocolate Chip Cookie \$2.99

Extra large chocolate chip cookie

Seasonal Cobbler \$35.00

Serving Size: 10-12 guests. Flavors vary between apple, peach, and cherry

Smoked Triple Berry Tarts \$4.00

Vanilla tart shell oven baked with fresh blueberry, raspberry, and blackberry

Fudge Brownie \$2.99

Cheesecake Bites \$4.00

Vanilla tart filled with cheesecake mix and topped with assorted berries



BEVERAGES

Gallon Lemonade \$18.00

Includes cups and ice if requested

Gallon Iced Tea \$18.00

Includes cups, lemons, sugar/sweetener and ice if requested

Gallon Sweet Tea \$18.00

Includes cups and ice if requested

Bottled Water \$2.00

Canned Soda \$2.00

Pepsi Products: Pepsi, Diet Pepsi, Sierra Mist, and Dr.Pepper



DINNERWARE

Meal Kits \$0.40

Heavy duty cutlery set, salt, pepper, and wetnap

Paper Plate \$0.15

Heavy duty eco-friendly 3 compartment paper plate

6 Inch Plates \$0.50

Black plastic plate for desserts or appetizers

Silver Trim Plate Set \$2.50

Upgraded plastic plate with silver trim, linen feel napkin, and cutlery set--great for weddings!

Extra Serving Utensils \$1.00

