

T's California BBQ

Toll Free Phone: (888) 624-7697

T's California BBQ is dedicated to catering classical Santa Maria Style BBQ made with a gourmet twist. We take the best of Santa Maria Style BBQ, California Cuisine, Southern and Western BBQ. Our food is cooked on-site using authentic Red Oak firewood from Lompoc in Santa Barbara County.

Menu #1

Premium Santa Maria Style Dinner

Santa Maria Style Tri-Tip (Niman Ranch Organic Beef)
Trio of Salsas: Roasted Tomato, Romesco and Salsa Verde with Feta
BBQ Organic Free Range Chicken (BBQ & Fennel-Garlic)
Steakhouse Wedge Blue Cheese Salad
Potato Salad with home-cured radishes and celery
Cowboy Beans
Grilled Garlic Bread

Menu #2

BBQ Dinner

St. Louis Style BBQ Ribs with Ends
Pulled Pork
Blue Cheese Salad
Cowboy Beans
Grilled Garlic Bread

Menu #3

Spanish Themed Paella Party

Chicken, Shrimp and Seafood Paella
Romaine Salad with Lime Dressing
Grilled Garlic Bread

Menu Descriptions

Entrees

Premium Santa Maria Style Tri-Tip (Niman Ranch Organic Beef)

Niman Ranch Beef roasted over genuine Red Oak with our blend of garlic, sea salt and paprika. While roasting we use a vinegar sauce to keep everything perfectly moist

Traditional Santa Maria Style Tri-Tip

Tri-Tip roasted over genuine Red Oak with our blend of garlic, sea salt and paprika. While roasting we use a vinegar sauce to keep everything perfectly moist

Fennel-Garlic Rubbed Jidori Free Range Chicken

Jidori chicken grilled over wood with a Fennel and garlic rubbed spice mix

BBQ Jidori Free Range Chicken

Jidori chicken grilled over wood with a special marinade and bbq sauce

St. Louis Style BBQ Ribs with Ends

Slow cooked with apple wood and our secret spice rub

Pulled Pork

Slow cooked with apple wood and our secret spice rub

Sides & Accompaniments

Grilled Garlic Bread

Fresh baked bread from the Bread Lounge bakery grilled with garlic butter and parsley

Salsa #1 - Roasted Tomato

Fire roasted tomatoes, onions and jalapeno

Salsa #2 - Romesco

Roasted garlic, guajillo chilies, toasted bread fresh tomato and Spanish olive oil

Salsa #3 - Salsa Verde with Feta

Parsley, mint, capers and olive oil with feta cheese

Cowboy Beans

Our beans are a hit. Using a blend of spices, bacon and onions, these might be some of the best bean you've ever tasted

Corn on the Cob

Corn on the cob served with butter

Corn Bread

Cornbread muffins served with butter

Grilled Asparagus

Grilled asparagus with balsamic vinaigrette

Gourmet Mac & Cheese

A blend of 4 cheeses and topped with a crunchy panko crumb topping. Ask about the truffle option!

Salads

Steakhouse Wedge Blue Cheese Salad

Crispy iceberg salad, Salem blue cheese, bacon and fresh croutons with creamy blue cheese dressing

Potato Salad with home-cured radishes and celery

Our pickled radishes and crunchy celery top our potato salad

Green Bean and Tomato Salad

Farmers Market ingredients such as Fillet Green Beans, heirloom tomato, walnuts and crème Fraiche dressing

Orzo Salad with Goat Cheese

Orzo, goat cheese, asparagus and balsamic vinaigrette dressing

Corn and Tomato Panzanella

Summer corn, heirloom tomatoes, fresh basil and croutons

Green Goddess Salad

Crunchy romaine with a creamy basil dressing

Starters

Majhool Dates with Goat Cheese

Mejhool Dates filled with Laura Chanel goat cheese and topped with breadcrumbs

Oyster Bar with Local California Oysters and Cilantro Mignonette

Fresh Oysters from Carlsbad Aqua Farms just north of San Diego and a spicy cilantro mignonette. We also use Kumamoto Oysters from Washington State.

Goat Cheese stuffed Spanish Peppadew Peppers

Imported Peppadew Peppers stuffed with herbed Laura Chanel goat cheese and basil vinaigrette

Potato Croquetas with Saffron Aioli

Crunchy balls of potato with panko bread crumbs and Saffron aioli

Gougeres with Gueryre, Bacon and Arugula

Gueryre Cheese puffs filled with pickled onion, bacon and arugula

Salmon Tartare Crisps

Sashimi grade Salmon with crème Fraiche and red onion served on crunchy wafers

Deviled Eggs

Deep Fried Chorizo and Goat Cheese Bites

Moinks

Bacon wrapped Meatball smoke slowly with bbq sauce.

Desserts

Coconut Cupcakes*

Brioche Bread Pudding with Woodford Reserve Bourbon Sauce

Banana Pudding

Peach Cobbler

Pots de Creme

Butterscotch Pudding with Shortbread Cookies

Red Velvet Cupcakes

Chocolate Carmel Cake

Cheesecake

Watermelon

Toll Free Phone: (855) 857-8800