

## ONSITE CATERING AVAILABLE

We bring our 34' food truck  
trailer and prepare your menu  
onsite.



## BIG VIC'S BBQ



Our mission is to prepare a gourmet  
wood fired meal smoked on our 34'  
custom barbecue food trailer. We  
use the finest pecan and sweetest  
peach wood to enhance the flavor of  
our dry rubbed meats. Using fresh  
meats, simple dry rubs and the  
perfect blend of hardwoods, our  
meal will change the way you think  
about barbecue.

BIG VIC'S BBQ  
145 S Kilroy Rd, Turlock  
(209) 596-2131  
[www.LTDBBQ.com](http://www.LTDBBQ.com)

## EXPERIENCE REAL BBQ



Only the best hardwoods are  
selected for our meats. That  
means zero propane, pellet or  
electric cooking. Nothing beats  
the flavor of hardwood barbecue.



# WEDDING PACKAGES

Each wedding package includes a buffet table service, 5 servers for buffet line, stainless steel chafing dishes, buffet table set up & clean up, drink station, decorated serving table & hand plated dishes for head table. Local sales tax & 18% Gratuity will be added to final sales.



## Appetizer Menu

Bite sized appetizers:

- Roasted tomato bruschetta
- Smoked Jalapeño Poppers stuffed with chorizo, chipotle cream cheese & wrapped in house bacon.
- Latin Angus Meatballs
- Anti-pasto skewers (cubed cheese, heirloom tomatoes, Spanish green olives and smoked salami).
- Pork Belly burnt ends.
- Smoked sausage & cheese platter

### SILVER :

\$30/GUEST

Pork Chop\* & Aztec Chicken. Pork roast sliced into chops & seared over mesquite wood. Served with garlic-bacon mashed potatoes, grilled zucchini & mushrooms, Sweet Apple Vinegar Slaw & house made garlic bread + 1 appetizer.

\*may substitute Honey Baby Back Ribs, Pulled Pork



Seared pork medallions w/ sweet apple slaw.



Marinated in Aztec sauce & grilled over mesquite wood.

### GOLD :

\$35/GUEST

White oak smoked Tri-Tip\* & Aztec Chicken. Served with Yukon golden potatoes, Pork belly Sautéed green beans & house made garlic bread + 2 appetizers.

\*may substitute Beef Brisket +\$3/per person



Reverse seared tri tip grilled over mesquite wood.



Raspberry Kale salad w/ balsamic vinaigrette

### PLATINUM :

\$50/GUEST

Pecan smoked Prime Rib\* 14oz cut. Served with creamy Red Garlic Potatoes, Tiger Shrimp Scampi, Green Beans w/house cured Pork Belly & Garlic Bread + 3 Appetizers included.

\*substitute ribeye steak +\$3/person.



Smoked Prime Rib served medium rare.



Shrimp Scampi w/lemon garlic butter sauce.