

CATERING PACKAGES

Great for Office Luncheons

Minimum Order 20 Guests

All Spark **Catering Packages** come with your choice of two of the following side dishes:

Caesar Salad, Spark Chopped Salad, Corn Chowder, Jasmine Rice, French Fries, Creamed Spinach, Green Beans, Mashed Potatoes, Smashed Potatoes, Corn, Coleslaw, Potato Salad, and BBQ Baked Beans.

Choose 1 of the following items:

Mesquite Grilled Chicken Breast*

Marinated in a blend of garlic, fresh herbs and olive oil.

Package 1
\$9
per person

BBQ Chicken Breast

Mesquite grilled, coated with our 7 spice rub and bbq sauce.

Choice of 2 side dishes (see above for available selections)

Choose 2 of the following items:

Mesquite Grilled Chicken Breast*

Marinated in a blend of garlic, fresh herbs and olive oil.

Package 2
\$11
per person

BBQ Chicken Breast

Mesquite grilled, coated with our 7 spice rub and bbq sauce.

“Santa Maria Style” Tri Tip

House smoked over hickory and cinnamon bark. Slice, cooked medium and up. Topped with a shiitake mushroom sauce. BBQ sauce available on request.

“Iowa” Baby Back Ribs

Slowly cooked with our 7 spice rub.

Choice of 2 side dishes (see above for available selections)

Choose 3 of the following items:

Mesquite Grilled Chicken Breast*

Marinated in a blend of garlic, fresh herbs and olive oil.

Package 3
\$14
per person

BBQ Chicken Breast

Mesquite grilled, coated with our 7 spice rub and bbq sauce.

“Santa Maria Style” Tri Tip**

House smoked over hickory and cinnamon bark. Slice, cooked medium and up. Topped with a shiitake mushroom sauce. BBQ sauce available on request.

“Iowa” Baby Back Ribs

Slowly cooked with our 7 spice rub.

Choice of 2 side dishes (see above for available selections)

For an additional \$2 per person you may substitute the following item. Substitutions must be made for the entire number of guests. No partial substitutions.

Sonoma Chicken

With goat cheese and a smoked tomato relish.

*all of our chicken is fresh, natural and hormone free.

** all of our steaks are USDA Midwestern, corn fed, prime and Certified Angus Beef.

SPARK SIGNATURE PLATTERS

Each Signature Platter will feed up to 10 guests. All Spark Signature Platters are ordered ala carte.

Mesquite Grilled Breast \$34

Marinated in a blend of garlic, fresh herbs and olive oil.

BBQ Chicken Breast \$39

Mesquite grilled, coated with our 7 spice rub and bbq sauce.

Sonoma Chicken \$49

With goat cheese and a smoked tomato relish.

Blackened Pacific Snapper \$60

With mango butter.

“Santa Maria Style” Tri Tip** \$66

House smoked over hickory and cinnamon bark. Sliced and cooked medium and up. Topped with a shiitake mushroom sauce. BBQ sauce available on request.

“Iowa” Baby Back Ribs \$85

Slowly cooked with our 7 spice rub.

SANDWICH PLATTERS

Each Spark Sandwich Platter will feed 5 guests. All Spark Sandwich Platters are ordered ala carte.

Turkey Panini \$40

Tomatoes, asiago and parmesan cheeses with a roasted tomato pesto.

“Santa Maria Style” Tri Tip \$40

Dijon horseradish, tomato, watercress, asiago and parmesan cheeses.

Mesquite Grilled Chicken Breast \$40

Romaine, tomato, mayonnaise, applewood smoked bacon and provolone cheese.

SPARK BLT \$40

With applewood smoked bacon, watercress and roasted garlic aioli.

SLIDER PLATTERS

All Slider Platters are available by the dozen. Minimum order is 2 dozen.

All Spark Slider platters are ordered ala carte.

With thousand island, grilled onions and dill pickle slice \$2.25 each

With fresh, house made guacamole \$2.50 each

With cheddar cheese and applewood smoked bacon \$3.00 each

BBQ Tri Tip \$3.00 each

APPETIZERS

All appetizers are priced and sold by the dozen. Minimum order is 2 dozen.

Crispy Artichoke Hearts \$6 Dz.

Served with champagne sauce.

Potato Wedges \$6 Dz.

With cheddar cheese, applewood smoked bacon and green onions.

Mini Fried Cheese \$9 Dz.

Mozzarella and blue cheese with a smoked tomato sauce.

Colossal Onion Rings \$9 Dz.

Crispy Almond Chicken Nuggets \$10 Dz.

With a honey Dijon sauce.

Buffalo Wings (mild, hot, 3 alarm) \$15 Dz.

Served with bleu cheese dressing.

BBQ Riblettes \$21 Dz.

With our 7 spice rub.

Artichoke and Spinach Dip \$29

(by the pan only, serves 15 to 20 guests) Served with fried wontons.



DESSERTS

Mini Caramel Apples \$1 each (minimum order 2 dozen)

Assorted Sweets \$1.50 each (minimum order 2 dozen)

Mini Crème Brulee \$2 each (minimum order 2 dozen)

Chocolate Covered Strawberries \$2 each (minimum order 2 dozen)

Seasonal Fruit Platter \$35

Apple Walnut Cobbler (by the pan) \$36

Chocolate Brazilia (serves 12) \$54

SIDE SALADS

Each bowl will serve up to 10 guests.

Caesar \$29

Hearts of romaine with aged white cheddar and a creamy dressing.

Chopped Green \$30

With tomatoes, bleu cheese, crispy onions and balsamic dressing.

Chopped Fork & Knife \$32

Chopped iceberg lettuce, tomatoes, bleu cheese, candied walnuts, red onions and bleu cheese dressing.

Cobb \$42

Hearts of romaine, chicken, bleu cheese, crispy bacon, corn, tomato, cucumber, toasted sunflower seeds and ranch dressing.

BBQ Chicken Chopped \$42

With tomatoes, corn, bleu cheese,crispy onions and balsamic dressing.

“Santa Maria Style” Tri Tip \$42

With tomatoes, corn, bleu cheese, crispy onion and balsamic dressing.

SIDE DISHES

Each pan will serve up to 10 guests.

Hazelnut Mashed Potatoes \$29 Jasmine Rice \$29

Smashed Potatoes \$29 Potato Salad \$29

Hazelnut Green Beans \$29 French Fries \$29

BBQ Baked Beans \$29 Spark Coleslaw \$29

Macaroni and Cheese \$29 Creamed Spinach \$29

Corn on the Cobb \$29 Baked Potato \$32

EXTRAS

La Brea Bakery Bread \$8 per loaf

Olive Tapenade \$4 ½ pint

Salad Dressings and Sauces

Available by the ½ pint

Ranch \$2.50 Balsamic \$5.00

Blue Cheese \$5.00 Dijon Horseradish \$5.00

Caesar \$5.00 Champagne Mustard \$5.00

Thousand Island \$5.00 BBQ Sauce \$2.50

Roasted Corn Chowder \$9 Quart

Classic chowder with sweet roasted corn, potatoes and applewood smoked bacon.

Potato Cheddar Soup \$9 Quart

With shredded cheddar cheese, applewood smoked bacon and green onions.

BEVERAGE BAR

\$3 each.

Minimum Order 12.

Comes with ice, serving tongs and plastic cups.

Coke Lemon Snapple

Diet Coke Diet Peach Snapple

Sprite Bottled Water