

BBQ CATERING PACKAGES

All packages include serving utensils & wet wipes
Picnic style plates, silverware & napkins are available for \$3 per person
All pricing subject to applicable service charge plus tax

MEAL FOR 15-25 ★ \$495.95

- 4 LB Brisket
- 5 LB Pulled Pork
- 5 LB Turkey Breast
- 1 QT BBQ Sauce
- 1 QT + 1 PT each: Killer Beans, Coleslaw, Bacon Potato Salad
- 25 Cookies or Brownies

MEAL FOR 30-40 ★ \$695.95

- 5 LB Brisket
- 4 LB Hot Links
- 5 LB Pulled Pork
- 6 LB BBQ Chicken Breast
- 2 QT BBQ Sauce
- 1 Half Tray each: Killer Beans, Coleslaw, Bacon Potato Salad
- 40 Cookies or Brownies

MEAL FOR 50-60 ★ \$1395.95

- 11 LB Brisket
- 8 LB Hot Links
- 9 LB Pulled Pork
- 9 LB Turkey Breast
- 3 QT BBQ Sauce
- 2 Half Trays each: Killer Beans, Coleslaw, Bacon Potato Salad
- 60 Cookies or Brownies

Upgrade Your Sides

	Pint	Quart	Half Tray
Mac & Cheese	+3.75	+6.95	+17.25
Smoked Brisket Chili	+3.75	+6.95	+17.25

Pint serves 2-4 / Quart serves 4-8 / Half Tray serves 12-16

DEL'S HIDEOUT
FOOD + DRINK

Del Cerro
619-255-8175

Coaster
Saloon

Mission Beach
858-488-4438

Click Logos To Place Catering Order

BUTCHER SHOP MENU

Shop our a la carte menu featuring meats by the pound,
family style sides & more

MEAT BY THE POUND GF

Prime Beef Brisket	\$34.95
Pulled Pork	\$23.95
Espresso Rubbed Tri-Tip	\$35.95
Boneless Skinless Chicken	\$24.95
Baby Back Ribs	Half/\$22.95 Full/\$45.95
Housemade Hot Links	Each/\$8.95 \$26.95
Turkey Breast	\$23.95
<i>minimum of 4lb order</i>	

VEGETARIAN v

Chimichurri Portabello Mushrooms	\$22.95
Vegan Chikn'	\$25.95
Veggie Skewers	Dozen/\$28.95
<i>minimum order of 2 dozen</i>	

SIDES

	Pint	Quart	Half Tray
Coleslaw GF, v	+10.95	+20.45	+52.50
Killer Baked Beans GF	+10.95	+20.45	+52.50
Bacon Potato Salad GF	+10.95	+20.45	+52.50
Mac & Cheese v	+14.95	+29.45	+65.50
Collard Greens GF	+10.95	+20.45	+52.50
Brisket Chili GF	+14.95	+29.45	+65.50
Street Corn GF, v	+10.95	+20.45	+52.50
<i>pint serves 2-4 / quart serves 4-8 / half tray serves 12-16</i>			
Baked Potato GF, v	+6.50	each	

Desserts

	Half Tray
Apple Cobbler v	+40.95
Banana Pudding v	+42.95
Peach Cobbler v	+40.95
Apple Crisp v	+40.95
Bread Pudding v	+42.95
Cherry Delight v	+47.95
Chocolate Chip Cookies	+18.00/dozen
Brownies	+18.00/dozen

Bread

Brioche Buns 2.00 each • Cornbread Muffins 12.75/dozen • Slider Buns 1.50 each

gf = gluten free v = vegetarian gf* = can be prepared gluten free upon request

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FREQUENTLY ASKED QUESTIONS

HOW DO I PLACE AN ORDER?

You may place your order either online or call our Events Team at (619) 908 - 3405. To place your order online, you may visit the respective website for either property and navigate to our Catering & Events page. Full payment is collected at the time of the order through our secure payment portal.

DO YOU OFFER DELIVERY?

We request a minimum of a (1) week notice. Deliveries are available for orders of \$500 or more and are subject to a \$50 delivery fee within a 20-mile radius. A 23% service charge is applied to all delivery orders.

CAN I CANCEL OR MAKE CHANGES TO MY ORDER?

You may cancel your order up to 72 hours for a full refund. You may cancel your order between 72 and 24 hours for a 50% refund. We do offer a 20% charge for rescheduling if you wish to avoid the cost of cancellation.

DO YOU OFFER OFF-SITE CATERING?

Yes, we do offer off-site catering. For inquiries please contact our Events Team at 619-908-3405 or email events@dinecrg.com. Certain requirements & minimums apply.

HOW MUCH FOOD SHOULD I ORDER?

We recommend a ½ pound (8 ounces) to 1 pound of meat per person. For sides we recommend a pint (16 ounces) for 2-4 people and a quart (32 ounces) for 4-8 people.

HOW ARE THE MEATS PACKAGED?

All meats are sliced, wrapped in butcher paper and packed up in a disposable foil container.

WHAT ARE THE REHEATING/HOLDING INSTRUCTIONS FOR YOUR MEATS?

To keep warm place foil tray of meat inside your oven at 160-170 degrees until time to eat. If reheating, place tray in the oven at 250 degrees until the meat reaches 160 degrees. That will take 1-2 hours depending on the amount of meat in the tray. Chef Tip: Keep meats wrapped in butcher paper when reheating to help keep meats moist and savory.



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