



CATERING MENU 2024
(PRICES SUBJECT TO CHANGE)

PH: 831-761-9160
EMAIL: JCBBQ@OUTLOOK.COM

SEE OUR WEBSITE:
WWW.CARMONASBBQDELI.COM

APPETIZERS

Johnny's Homemade Salsa & Chips	\$4.50
Pico De Gallo & Chips	\$5.00
Lumpias (Chicken & Veggies)	\$4.00
Chino Peppers (BBQ Shrimp Marinated in a Mayo & Chili Sauce)	\$7.00
JC's Southern BBQ Shrimp (Simmered in Beer, Cream, Butter & Cayenne)	\$8.00
Sauteed Button Mushrooms (Marinated in Brandy & Butter Sauce)	\$5.50
Bruschetta (Toppings: Sun Dried Tomatoes, Basil, Provolone, Blue Cheese)	\$5.50
Stuffed Mushrooms (w/ Crab & Shrimp)	\$7.50
Grilled Asparagus (Wrapped with Smoked Bacon)	\$6.75

DIPS

Spinach Dip / Bread Cubes	SM:	\$55.00
	MED:	\$68.00
Grilled Eggplant Dip w/ Pita Bread	SM:	\$55.00
	MED:	\$68.00
Roasted Garlic Herb Dip & Crackers		\$55.00
		\$68.00

Serving: SM=15, MED=25-30

APPETIZER PLATTERS

Roasted Red Bell Peppers w/ Feta Cheese	\$95.00
(Roasted Red Peppers, Drizzles w/ Balsamic Vinaigrette, Chopped Garlic & Feta Cheese)	
Cheese & Cracker Platter	MED: \$55.00/ LRG: \$78.00
(3 Cheeses & Crackers)	
Fruit Platter	MED: \$58.00/ LRG: \$88.00
(Assortment of Seasonal Fruits & Optional French Dip)	
Vegetable Platter	MED: \$58.00/ LRG: \$88.00
Meat Platter	MED: \$58.00/ LRG: \$95.00
(Salami, Turkey, Ham)	
Sandwich Platter	MED: \$65.00/ LRG: \$90.00
(Ham, Turkey, Cheese & Lettuce)	
Spicy Buffalo Wings	MED: \$65.00/ LRG: \$85.00
(BBQ or Fried with Ranch Dip)	
Sweet Asian Chicken Wings	MED: \$65.00/ LRG: \$85.00

MEATS

BRISKET
SKIRT STEAK
TRI-TIP
GRILLED CHICKEN
DEEP FRIED TURKEY
HOT LINKS
HOT DOGS
HAMBURGERS
SPICY GRILLED TURKEY WINGS
RIB EYE STEAKS
NEW YORK STEAKS
ROASTED WHOLE PIG
ROASTED WHOLE LAMBS
SLOW COOKED PULLED PORK

ROTISSERIE

(ROASTED WHOLE)

**PIG
LAMB
GOAT
TURKEY
CHICKEN**

RIBS (choice of BBQ sauce)

Asian Baby Backs (served with Vietnamese Dipping Sauce)

Chinese 5 Spice Baby Backs (served with Hoisin BBQ Sauce)

Grilled Baby Backs (In a Honey Guava BBQ Sauce)

Korean Short Ribs (w/ Cucumber Relish)

BBQ Pork Spare Ribs (Johnny's Red BBQ Sauce)

BBQ Beef Ribs (Choice of Red or Honey Guava)

HOMEMADE SAUCES & SALSAS

**Johnny's Delicious Red Salsa * Tomatillo Salsa * Nopales * Mango * Black Bean Relish Salsa
Pico De Gallo * Cucumber Relish * Chimichurri Sauce * Asian Peanut Sauce**

POPULAR MENU PLATES

1. J.C. Signature Tri-Tip

Grilled Seasoned Chicken
Chili Beans
Tossed Green Salad
Garlic Bread
\$28.00

2. Marinated Skirt Steak

Grilled Seasoned Chicken
Chili Beans
Tossed Green Salad
Buttered Garlic Bread
\$38.00

3. J.C. Signature Pork Ribs

Grilled Seasoned Chicken
House Beans
Pasta Salad
Garlic Bread
\$32.00

SKEWERS

Chicken \$6.75
(Marinated in Coconut Milk, Garlic
& Lemongrass)

Pork \$6.75
(Marinated in Korean BBQ Sauce & Spices)

Beef \$7.50
(Marinated in Korean BBQ Sauce & Spices)

Shrimp \$8.00
(Wrapped w/ Basil & Bacon)

FIESTA CORNER

**CARNITAS * CHICKEN MOLE
CHILI VERDE * POZOLE**

BLACK BEANS

WHOLE OR REFRIED BEANS

FLOUR OR CORN TORTILLAS

SPANISH RICE

* All Meats Marinated for 2 days. Our full service Plates Menus include: Disposable Plates, Fork, Spoons, Knives & Napkins

SALADS

Tossed Green Salad w/ Italian Dressing

(Made with Homemade Croutons)

Mixed Spring Greens

(Glazed Pecans, Feta Cheese, Balsamic Vinaigrette)

Aunt Debbie's Romaine Chicken Salad

(Grilled Chicken, Jalapeno, Cheese)

Grilled Chicken

(Jalapeno Cheese w/ Blue Cheese Dressing)

Oriental Chicken Salad

(Crispy Noodles, Chicken, Oriental Dressing)

Cesar Salad

Pasta Salad

(Sundried Tomatoes, Artichoke Hearts, Red Onions, Olives, Italian Dressing)

Homemade Favorites

Potato Salad

Macaroni

Coleslaw

TASTY SIDES

Garlic Mashed Potatoes

Scalloped Potatoes

Corn on the Cob

(Seasonal)

Grilled Asparagus

Pan Seasoned Mix Vegetables

(Sautéed w/ Lemon, White Wine, Butter)

Garlic Bread

Dinner Rolls

(w/Buttered Cubes)

Johnny's House Beans

(Pinto Beans Cooked w/ Homemade Salsa)

Pancit

(Filipino Noodles w/ Shredded Chicken & Veggies)

Rice

(White Rice, Costa Rica, Spanish, Garden Rice Pilaf, Dirty Rice)

Grilled Asian Tofu

(Marinated in a Tangerine Star Anise)

Grilled Portabella Mushrooms

Homemade Chili Beans

Sauteed Green Beans

(With Bacon & Onions)

SEAFOOD

Grilled Salmon

(Basted w/ Lemon Butter)

BBQ Salmon

(In a Soy Butter Sauce)

Clams & Mussels

(In a White Wine Butter Sauce)

Shrimp Thai Tacos- Award Winning!

(Served w/ Pico de Gallo & Shredded Cabbage)

Fried Catfish

(Served w/ Homemade Tarter Sauce)

Cioppino

Portuguese Shrimp

(Simmered in Champagne Butter Sauce)

Fried Shrimp

(Served w/ Homemade Tarter Sauce)

BBQ Crab (Seasonal)

BBQ Lobster (Seasonal)

Gumbo

(Shrimp, Clams, Chicken)

Shrimp Etouffe

Shrimp Creole

Clam Chowder- Award Winning!

PASTA

Lasagna

(Choice of Meat or Vegetarian)

Spaghetti w/ Meatballs

Shrimp Pesto Pasta

Chicken Pesto Pasta

Penne Pasta w/ Italian Sauce

Shrimp Scampi Pasta w/ White Wine Cream Sauce

Shrimp Pasta in a Sriracha, Lime & Butter Sauce

Eggplant Parmesan

*Edible favorites for Company Parties,
Weddings, Graduations, Banquets, Private
Parties or any Special Event. Our menu
items can be mixed and matched to meet your*

hunger needs.

*Menu Prices are subject to change for Parties of
30 or less.*

Gluten Free & Vegetarian options available