



Marina Park Wedding Catering Menu



Newport Rib Company | 2196 Harbor Boulevard, Costa Mesa, CA 92627 | (949) 631-2110

www.RibCompany.com

We have a lot of competition, but our ribs don't!



All Packages Include:

4-Hour event serving time
Cutting and serving of wedding cake
Beverage station that includes ice tea,
lemonade, water, coffee and hot tea

Selection of floor length table cloth linens for all tables
Selection of linen napkin color(s)
Professional serving staff
Minimum 60 Guests

Hearty Appetizer Menu: *Lunch: \$20/person Dinner: \$24/person*

- Select four hot appetizers from our starter menu
- Select three cold appetizers from our starter menu

Rib Company Classic BBQ Menu Package: *Lunch: \$27/person Dinner: \$31/person*

- Choice of three appetizers from the starter menu displayed on buffet
- Choice of BBQ Baby Back Ribs or Slow Roasted Tri-Tip
- Choice of BBQ Chicken, bone in or 5 oz Chicken Breasts
- Choice of 3 of the following side dishes:
 - Coleslaw: a mixture of green sliced cabbage, apple cider vinegar tossed in a creamy dressing
 - Garlic Mashed Potatoes: Creamy potatoes with a balanced taste of garlic
 - Green Salad: Fresh romaine and iceberg lettuce tossed with cherry tomatoes, cucumbers, parmesan cheese topped with homemade croutons and your choice of dressing
 - BBQ Baked Beans: a delicious harmony of pinto beans, pork, brown sugar and Rib Company signature sauce
 - Macaroni and Cheese: Creamy mixture of spices, cheddar cheese sauce with elbow pasta
 - Potato Salad: Fresh diced potatoes, celery, bell peppers, onions coated in a traditional dressing
 - Rice Pilaf: rice pilaf seasoned with barbecue spice, green bell peppers and onions
 - Roasted Vegetables: Medley of yellow squash, zucchini, red bell peppers and mushrooms
 - Southwest Chopped Salad: Fresh greens mixed with diced tomatoes, sweet corn, cilantro, jicama, black beans, Jack cheese topped with tortilla strips.
- Fresh Baked Corn Bread Loaves served with Honey Butter





BBQ Luau Menu Package: Lunch: \$28/person Dinner: \$32/person

- Choice of three appetizers from our starter menu displayed on buffet
- Luau Style Baby Back Ribs
- Boneless 5 oz Teriyaki Chicken Breast
- Choice of 3 of the following side dishes:
 - Three Leaf Vinaigrette Salad: Spinach, red leaf and romaine lettuce tossed with red bell peppers, red onions and fresh pineapple served with raspberry vinaigrette dressing.
 - Roasted Vegetables: Medley of yellow squash, zucchini, red bell peppers and mushrooms
 - Pineapple Island Rice Pilaf: Traditional pilaf with an island twist
 - Topical Island Fruit Salad: Fresh ripe seasonal fruit
 - Garlic Mashed Potatoes: Creamy potatoes with a balanced taste of garlic
 - Fresh Green Salad: Fresh romaine and iceberg lettuce tossed with cherry tomatoes, cucumbers, and parmesan cheese topped with homemade croutons and your choice of dressing
- Soft Hawaiian Rolls served with Butter

Prime Rib Feast Package: Lunch: \$34/person Dinner: \$38/person

- Choice of three appetizers from our starter menu displayed on buffet
- Slow Roasted Black Angus Prime Rib carved on site served with au jus and creamy horseradish.
- Hickory Smoked Turkey Breast or 5 oz Boneless Chicken Breast
- Choice of three of the following side dishes:
 - Mashed Potatoes served with Brown Gravy: Cream mashed potatoes with traditional homemade brown gravy
 - Pasta Primavera: Bow tie pasta, fresh garden vegetables sautéed in a light garlic white wine cream sauce
 - 2nd Street Spinach Salad: Organic baby spinach, Bleu Cheese crumbles, Mandarin Oranges, diced green apple, dried cherries, chopped green onion, candied pecans and cornbread croutons served with homemade sweet & sour dressing
 - Roasted Vegetables: Medley of yellow squash, zucchini, red bell peppers and mushrooms
 - Macaroni and Cheese: Creamy mixture of spices, cheddar cheese sauce with elbow pasta
 - Green Salad: Fresh romaine and iceberg lettuce tossed with cherry tomatoes, cucumbers, parmesan cheese topped with homemade croutons and your choice of dressing
- Fresh Baked Sourdough Rolls and Butter





Starters Menu: (All starters are displayed on buffet table)

Starters served hot

- Briskettini: BBQ Beans, Garlic Mashed Potatoes, Onion Straws, Chopped Beef Brisket and a Drizzle of our BBQ Sauce served in a Plastic Martini Glass (Counts as 2 starter choices)
- Louisiana Hot Sausage Bites
- Warm spinach artichoke dip served with tri-colored tortilla strips
- Brisket Sliders
- Pulled Pork Sliders
- Stuffed Mushrooms with fresh crab
- Boneless Chicken Skewers with choice of Luau, Sesame, BBQ or Chipotle Ranch sauce
- Vegetable Egg Rolls with Sweet-n-Sour Sauce
- Spicy Chicken Wings Served with Ranch or Bleu Cheese Dressing

Starters served cold

- Fresh Fruit Tray
- Fresh Vegetable Tray with Ranch Dressing
- Assorted Cheese and Cracker Tray
- Fresh Tri-Colored Chips and choice of Homemade Salsa or Mango Salsa or Guacamole
- Bruschetta
- Mozzarella caprese swords

*Stainless Steel Chafing Dish Rental (must be returned): \$15 per dish and includes one 2-hour sterno
Disposable Wire Chafing Dish Purchase (yours to keep after event): \$10 per dish and includes water pan and one 2-hour sterno*

*Newport Rib Company serves appetizers on black round 6" plastic plates and heavy-duty black plastic forks.
Entrees are served on white oval re-washable plates and stainless flatware. Clear plastic glasses are used for all beverages.*

Client is responsible for guaranteeing one parking spot for Newport Rib Company.

*\$1,000 deposit due at time of booking. 8% sales tax and 15% gratuity are also added to final invoice.
Meals for Vendors at the Event are discounted 50%. Children 5-12 are 1/2 price; Children 4 and under are no charge.*

