

NEWPORT RIB COMPANY

Wedding Catering Menu



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

www.RibCompany.com

Classic BBQ Menu Package

All packages include professional wait staff, beverage station (lemonade, water, ice tea), floor length buffet linens and cloth napkins, coffee station, corn bread and honey butter, tableware and flatware, cake cutting and serving.

APPETIZERS

Choose a total of three

These are passed and served buffet style

Fresh Fruit Platter

Vegetable Platter

Homemade Tortilla Chips with Salsa or Guacamole

Louisiana Hot Sausage Bites

Warm Spinach Artichoke Dip w/Homemade Tortilla Chips

BBQ Briskettini's (this counts as 2 items)

Pasta Primavera Cups

BBQ Pulled Pork Sliders or Brisket Sliders

Boneless Sesame Chicken Skewers

Caprese Skewers

Bruschetta on Crostini

ENTRÉE

Choose one

Baby Back Ribs

Slow Roasted Tri-Tip

Farm Raised Salmon Filet (+3.00/person)

Choose one

BBQ Boneless Chicken breasts

BBQ Bone In Chicken

Lemon Garlic Chicken Breasts (+1.50/person)

ACCOMPANIMENTS

Choose three

Garlic Mashed Potatoes

Creamy Mac and Cheese

BBQ Baked Beans

Rice Pilaf

Southwest Chopped Salad

2nd Street Spinach Salad

Ginger Kale and Quinoa Salad

Caesar Salad

Roasted Vegetables

Potato Salad

Coleslaw

Pricing per guest

	4 hrs	5 hrs	6 hrs
50-99	\$54	\$57	\$59
100-150	\$53	\$56	\$58
151+	\$52	\$55	\$56

Event Captain / \$200

20% service fee and tax additional



AMAZING!!! They catered my wedding and I could not be happier with our decision to have them as our caterers. ~ Jacqueline

Prime Rib Menu Package

All packages include professional wait staff, beverage station (lemonade, water, ice tea), floor length buffet linens and cloth napkins, coffee station, rolls and butter, tableware and flatware, cake cutting and serving.

APPETIZERS

Choose a total of three

These are passed and served buffet style

Fresh Fruit Platter

Vegetable Platter

Tortilla Chips with Salsa or Guacamole

Louisiana Hot Sausage Bites

Warm Spinach Dip with Homemade Tortilla Strips

BBQ Briskettini's (this counts as 2 items)

Pasta Primavera Cups

BBQ Pulled Pork Sliders or Brisket Sliders

Boneless Sesame Chicken Skewers

Caprese Skewers

Bruschetta on Crostini

ENTRÉE

Slow Roasted Black Angus Prime Rib (carved on site)
Served with au jus and creamy horseradish

Choose one

Smoked Turkey Breast with Gravy

BBQ Chicken Breast

Farm Raised Salmon Filet (+3.00/person)

Lemon Garlic Chicken Breasts (+1.50/person)

Herb Rubbed Pork Roast with Gravy

ACCOMPANIMENTS

Choose three

Garlic Mashed Potatoes

Creamy Mac and Cheese

BBQ Baked Beans

Rice Pilaf

Southwest Chopped Salad

Classic Caesar Salad

2nd Street Spinach Salad

Ginger Kale and Quinoa Salad

Roasted Vegetables

Potato Salad

Coleslaw

Pricing per guest

	4 hrs	5 hrs	6 hrs
50-99	\$66	\$69	\$71
100-150	\$65	\$68	\$70
151+	\$64	\$67	\$69

Event Captain / \$200

20% service fee and tax additional



We had 250 guests and the overwhelming feedback was that it was the best food they'd ever had at a wedding. Even more wonderful than the food was the service - our guests commented that the servers and bartenders were the most gracious people they had interacted with at a wedding. ~ Theresa

Wedding Bar Services

Newport Rib Company has several bar packages that can accommodate any budget and type of event. Please review our packages below. All of our bartenders are licensed and insured.

HOSTED BEER AND WINE BAR*

Includes choice of three beers / hard seltzers and three wine varietals, assorted soft drinks and bottled water.

This option includes bartending services; bar set up and break down, disposable drinkware, cocktail napkins and serving equipment. Client is responsible for the physical bar.

Pricing per guest

	4 hrs	5 hrs	6 hrs
50-99	\$22	\$24	\$25
100-150	\$21	\$23	\$24
151+	\$19	\$21	\$23

BARTENDER

We will provide your event with a bartender for 4-hour period. The bartender will arrive 30 minutes prior to the opening of the bar.

1 Bartender: \$350.00

2 Bartenders: \$700.00 (Recommended for events over 125 people)

Additional Hours billed at \$75/hour per bartender

*These packages are discounted 10% if Newport Rib Company is the event caterer.

Please contact our catering department to discuss your event.

HOSTED LIQUOR, BEER AND WINE*

Includes five liquors, eight mixers, five garnishes, two signature cocktails of choice, three beers and three wine varietals, assorted soft drinks and bottled water.

This option includes bartending services; bar set up and break down, disposable drinkware, cocktail napkins and serving equipment. Client is responsible for the physical bar.

Pricing per guest

	4 hrs	5 hrs	6 hrs
50-99	\$30	\$32	\$33
100-150	\$29	\$31	\$32
151+	\$27	\$29	\$31

Top Shelf Package: Add \$2.50/person

ADD ON OPTIONS

- Glassware for bar: \$11.00/person
- Champagne and Cider Toasts: \$5.00/person
- You provide the alcohol and we do the rest including eight mixers, four garnishes, disposable drinkware: \$4.50/person



Newport Rib Company Catering Services



Newport Rib Company has been serving the Southern California area since 1984. We are a family owned and operated restaurant that also caters hundreds of events a year. We value community involvement and dedicate ourselves to giving back to the community that has been so good to us over the years. We would be honored to be a part of your special event!

Included with all wedding catering packages:

Our dedicated and friendly staff will arrive at the event venue 90 minutes before the start of service. We will set up our buffet stations and assist with setting the guest tables. Our packages include white oval melamine dinner plates, stainless silverware and cloth napkins. All events include buffet linens and menu signage.

Special Dietary Requests

We are happy to offer gluten free, vegetarian and vegan menu options. Please discuss your concerns with our catering manager and we will do our best to ensure that all of your guests are able to enjoy the meal.

Catering Details:

We are a full-service catering company who operates on a first come, first serve basis. To ensure the highest of standards, we will only contract for one wedding per day. If you'd like to secure our services, we do ask for a \$1,000 deposit at the time of booking. Final guest count is due 7 days prior to the event and final payment is due 5 days prior to the event. There is a 20% service charge and sales tax added to all menu pricing. Gratuities are not included in our pricing but are greatly appreciated by our staff. If you'd like to add a gratuity to your invoice for ease, please let us know.



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