Japanese Garden Catering Menu

We have a lot of competition, but our ribs don’t!
All Packages Include
- 4-Hour dinner event time
- Served Champagne & Sparkling Cider Toast
- Cutting and serving of wedding cake
- Beverage station that includes ice tea, lemonade, water, coffee and hot tea
- Selection of table cloth linens for all tables
- Selection of linen napkin color(s)
- Professional serving staff

Hearty Appetizer Menu:  
- Lunch: $18. /person  Dinner: $22. /person
  - Select four hot appetizers from our starter menu
  - Select three cold appetizers from our starter menu

Rib Company Classic BBQ Menu Package:  
- Lunch: $24. /person  Dinner: $29. /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: $26./person  Dinner: 31./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, fresh pineapple topped with fried won tons 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 tropical fruits including mango, pineapple and papaya
    - 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
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Prime Rib Feast Package:  
Lunch: $30./person  Dinner: 36./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
- 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
- Louisiana Hot Sausage Bites
- Spinach Artichoke Dip served with Tri-Colored Tortilla Strips
- Brisket Sliders
- Pulled Pork Sliders
- Stuffed Mushrooms with Italian Sausage and Pesto
- Boneless Chicken Skewers with choice of Luau, Sesame, BBQ or Chipotle Ranch sauce
- Vegetable Egg Rolls with Sweet-n-Sour Sauce
- Grilled Artichoke with Hollandaise
- 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
- Assorted Breads and Crackers with Brie
- Assorted Cheeses and Meat Tray

Additional Services
- 1- Additional hour of our professional staff: $200
- 90 min Limited Hosted Bar Service: $12/person (minimum of 60 guests)  
  Bar service includes choice of 3 beers, and 3 wine varietals, assorted soft drinks and bottled water.
- Wine Service at all Tables: $20/table  
  One bottle of red and white wine at all dining tables
- Bartender and Bar Service Only: $5./person (minimum of 60 guests)  
  Naples Rib Company will provide a bartender, plastic serving cups and ice. Client provides all beverages.
- Added Buffet Meat Selection: $4./person  
  Slow Roasted Tri-Tip, BBQ Beef Ribs, Sliced Beef Brisket, Louisiana Hot Sausages
- Floor Length Table Linens: $1./person

Naples 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.  
9% sales tax 15% gratuity added to all events