

BRINGING THE BAR TO YOU!

CANNED BEER · BOOCH · CIDER

\$8 EACH OR \$24 PER 6-PACK

HAZY *IPA* ~ BROUWERIJ WEST
HOUSE BEER *LAGER* ~ SANTA MONICA
BOOCH MOSA *HARD KOMBUCHA* ~ LOCAL ROOTS
MIGHTY DRY *CIDER* ~ GOLDEN STATE CIDER
MISCHIEF *BELGIAN ALE* ~ THE BRUERY
PONG 2.0 'SPANISH STYLE' *DRY CIDER* ~ MODERN TIMES
SAN DIEGO JAM *BLACKBERRY CIDER* ~ BIVOUAC CIDER CO
TABULA RASA *PORTER* ~ SECOND CHANCE BEER CO.

CALI WINE OF ANY KIND

WE HAVE OVER 30 DIFFERENT VARIETALS OF WINE
AND OVER 60 BOTTLES TO CHOOSE FROM!

CALL US AT (949) 493-9593 OR EMAIL
INFO@TREVORSATTHETRACKS.COM
FOR OUR FULL WINE & BEVERAGE LIST

BOOZY BEVS

WE ARE READY TO BRING THE FULL BAR TO *YOUR*
HOME OR BUSINESS!!!

OUR 32 oz. CUSTOM - CRAFTED, BATCHED COCKTAILS
ARE THE PERFECT "TO - GO" OPTION FOR
SERVING 4 - 6 THIRSTY FRIENDS!

*SANGRIA | MARGARITA | WHISKEY SOUR | FRESH
GREYHOUND | CUCUMBER COLLINS | DAIQUIRI
MAI TAI | MOJITO | BLOODY MARY | WHATEVER!*

WE WILL BRING YOU EVERYTHING YOU NEED TO MAKE
YOUR GATHERING ELEVATED!

NON - BOOZY BEVS

SODAS ~ COKE | DIET COKE | SPRITE | DR. PEPPER
ROOT BEER | SQUIRT \$3EA ~ 12oz CAN

BREWED ICED TEA W/ FRESH LEMON \$20/ GALLON

FRESHLY SQUEEZED LEMONADE OR ORANGE JUICE
\$30 PER GALLON

FRESHLY BREWED COFFEE WITH
CLASSIC ACCOMPANIMENTS \$30 PER GALLON

WHAT ELSE CAN WE BRING YOU??

(PRICES LISTED PER SET OF 12 UNITS)

ECO FRIENDLY PLATES & BOWLS \$12
ECO FRIENDLY SILVERWARE SETS \$8
ECO FRIENDLY PLASTIC CUPS \$12
PAPER NAPKINS \$ 5 PER BUNDLE
PLASTIC PITCHER \$10 EACH
SERVING UTENSIL | TONGS \$5 EACH
CHAFING DISH WITH FUEL \$30 EACH
ICE 20LB BAG \$10 ICE SCOOPER \$5

FINE PRINT

DELIVERY & PICKUP AS A SIMPLE DROP:

FOOD DELIVERED IN DISPOSABLE CONTAINERS.
THERE ARE NO CHAFING DISHES, WARMERS OR
ELABORATE SETUP. NO SETUP INCLUDED. THOSE
OPTIONS ARE AVAILABLE UPON REQUEST AND
PRICED ABOVE, A LA CARTE.

MINIMUM ORDER FOR PICKUP OR DELIVERY \$500

FOOD PORTIONS LISTED & PRICED FOR 12 PPL

FREE DELIVERY RADIUS 20 MILES OF SJC

DELIVERY BEYOND 20 MILES OF SJC = \$3/MILE

24% SERVICE CHARGE PER ORDER, NOT INCLUDED
IN \$500 MINIMUM

FOOD PORTIONS LISTED & PRICED FOR 12 PPL

48 HOURS LEAD TIME REQUIRED FOR DELIVERY

WE ACCOMMODATE FOR ALLERGIES IF NOTIFIED

ID VERIFICATION FOR ALL ALCOHOL SALES

WE ACCEPT ALL MAJOR CREDIT CARDS

CANCELLATION: 50% OF FOOD CHARGE WITHIN
24 HOURS OF ORDER

HOURS OF DELIVERY & PICKUP ~ SAME AS
RESTAURANT: SUN & MON 11A - 9P
TUES - SAT 11A - 10P



**LOCALLY ACQUIRED
GLOBALLY INSPIRED**

OFFSITE CATERING MENU

FOR PICKUP OR DELIVERY

CALL TO ORDER OR EMAIL US!
(949) 493-9593

INFO@TREVORSATTHETRACKS.COM



CHEW CHEWS – COLD STARTERS

BEST GUACAMOLE EVER with CHIPS GF ♡ 42

AHI POKE NACHOS \$66

AVOCADO | NORI | SESAME-SOY REDUCTION | WON TON CHIPS

CEVICHE & SOY TORTILLA CHIPS GF \$62

SHRIMP | SCALLOP | SNAPPER

FINE CHEESES & ARTISANAL CRACKERS ♡ \$50

4 CHEESES | CRACKERS | TRADITIONAL ACCOUTREMENTS

CHARCUTERIE \$75

CALIFORNIA - SOURCED SALAME | PROSCIUTTO | PEPPERONI
TRADITIONAL ACCOUTREMENTS

BUILD A BRUSCHETTA ♡ \$42

HEIRLOOM TOMATO BRUSCHETTA MIX | SLICED BAGUETTE
SHAVED GRANA PADANO PARMESAN | BALSAMIC REDUCTION

VEGGIE CRUDITÉ with DIPPING SAUCES ♡ \$30

FIVE STAR FRESH FRUIT & BERRIES ♡ \$40

CHEW CHEWS – HOT STARTERS

BLIND DATES GF \$42

BACON - WRAPPED DATES | SAGE GOAT CHEESE | BALSAMIC DRIZZLE

FIRE ROASTED VEGGIES ♡ GF \$50

GARDEN VEGGIE MEDLEY | CITRUS SOY | GRANA PADANO PARM

BRUSSELS SPROUTS ♡ GF \$48

DRUNKEN CRANBERRIES | GOAT CHEESE CRUMBLES
BALSAMIC DRIZZLE

CRAFT MAC N CHEESE ♡ \$42

CAVATAPPI NOODLE | AGED GOUDA | RACLETTE
GRANA PADANO PARM | TOASTED PANKO

PAN SEARED EDAMAME ♡ GF \$34

GARLIC | SEA SALT | PONZU REDUCTION

SAVORY STICKY WINGS GF \$50

SWEET & SPICY ASIAN GLAZE | CHIPOTLE BLEU CHEESE SAUCE



FRESH SALADS

GARDEN GREEN GF ♡ \$40

MIXED GARDEN GREENS | HEIRLOOM CHERRY TOMATOES
CUCUMBERS | CARROTS | GARDEN HERB VINAIGRETTE

CAPO CAPRESE GF ♡ \$45

HEIRLOOM TOMATOES | BURRATA | ARUGULA | BASIL
BALSAMIC DRIZZLE

NO LETTUCE GF ♡ \$42

HEIRLOOM TOMATOES | CARROTS | ASPARAGUS | CUCUMBERS
BROCCOLINI | AVOCADO | GOLDEN BEETS | RADISH
GARDEN HERB VINAIGRETTE

KALE - FORNIA ♡ \$42

TUSCAN KALE & ROMAINE BLEND | AVOCADO | FUJI APPLES
HEIRLOOM TOMATOES | RED QUINOA & ISRAELI COUSCOUS MIX
BLUEBERRIES | TOASTED PEPITAS | MEYER LEMON VINAIGRETTE

CHOPPED CAESAR \$40

RED & GREEN ROMAINE HEARTS | SHAVED PARM | GARLIC &
HERB CROUTONS | SMOKED JALAPEÑO CAESAR DRESSING

KARATE CHOP CHICKEN \$48

CITRUS - MARINATED CHICKEN | NAPA CABBAGE | MIXED GREENS
BOK CHOY | CILANTRO | BELL PEPPER & CARROT CONFETTI
SCALLIONS | SESAME SEEDS | PEANUT GINGER VINAIGRETTE

SEASONAL SPINACH GF ♡ \$48

FRESH SPINACH & BUTTER LETTUCE | DRUNKEN CRANBERRIES
SPICED & CANDIED PISTACHIOS | CRISPY SHALLOTS
GOAT CHEESE CRUMBLES | CARAMELIZED SHALLOT VINAIGRETTE

SALAD ADDITIONS

GRILLED FREE-RANGE CHICKEN BREAST | GRILLED SALMON
PERI PERI PRAWNS | FLAT IRON STEAK | CHICKEN TENDERS

SANDWICHES

ULTIMATE TURKEY \$162

ROASTED TURKEY BREAST | SMOKED BACON | PEPPERJACK
HEIRLOOM TOMATO | BUTTER LETTUCE | AVOCADO | DIJON
FRESH SQUAW BREAD

ORTEGA CHILLIN' CHICKEN \$162

BLACKENED CHICKEN BREAST | AVOCADO | SMOKED GOUDA
ROASTED ORTEGA CHILE | CRISPY ONIONS | BAJA AIOLI
BUTTER LETTUCE | WHOLE WHEAT BUN

BUILD A BURGER \$162

GRILLED ANGUS BEEF PATTIES | TRADITIONAL ACCOUTREMENTS



ENTREES

SALMON OF CAPISTRANO GF \$350

MISO HONEY GLAZE | SAKÉ BEURRE BLANC
BOK CHOY & CAULIFLOWER RICE BLEND

CHIMICHURRI FLAT IRON STEAK GF \$422

MARINATED PRIME FLAT IRON STEAK | ARGENTINIAN CHIMICHURRI
SAUTÉED VEGGIE MEDLEY | CILANTRO LIME RICE

SAVANNAH FRIED CHICKEN \$326

BONELESS & SKINLESS CHICKEN BREASTS | GARLIC MASHED -
POTATOES | MUSHROOM GRAVY | SAUTÉED GARDEN GREENS

ROASTED PORK TENDERLOIN \$340

JUNIPER & SAGE BEER BRINED PORK LOIN | ISRAELI COUS COUS &
QUINOA BLEND | BOK CHOY | BROCCOLINI | APRICOT GLAZE

SPICED BABY BACK RIBS \$374

SPICED PEACH BBQ SAUCE | ROASTED - POBLANO CORNBREAD
YUKON POTATO SALAD

VEGAN KUNG PAO TEMPEH ♡ \$302

CRISPY TEMPEH | EGGPLANT | BELL PEPPERS | CARROTS | ONION
WATER CHESTNUTS | CHOPPED PEANUTS | BROCCOLINI | SNAP PEAS
SESAME SEEDS | CILANTRO LIME RICE

WOK THE WOK CURRY CIOPPINO \$302

SHRIMP | SCALLOPS | SALMON
LEMONGRASS | GINGER | CILANTRO
SPICED COCONUT CURRY TOMATO BROTH | WHITE RICE

BUCATINI BOLOGNESE \$302

AL DENTE BUCATINI | ROASTED GARLIC | FRESH HERBS
CERTIFIED ANGUS BEEF BOLOGNESE SAUCE | SHAVED PARM

DESSERTS

HOMEMADE COOKIES \$24

CHOCOLATE CHIP | OATMEAL RAISIN | SNICKERDOODLE

TIRAMISU \$90

CLASSIC STYLE WITH STRAWBERRY GASTRIQUE

SALTED CARAMEL CHEESECAKE \$96

FRESH BERRIES

