

**At The Primitive Gourmet, we use only ingredients that are sourced locally. Our meats are all humanely raised, grass fed and often organic, never GMOs and pesticide free!! Purchased by our Alpha Caveman, Chef Bobby, at farms from LA area down to and San Diego! We also have fresh fish and seafood from local, sustainable, reputable sources. Our baked goods and desserts are all supplied by independent local chefs. We do our due diligence to ensure the best, safest and ethical products are available to our customers.**

**All the dishes we make are made from scratch and made to order on premises. Now, if you wants a 15 pound smoked pork shoulder, sorry we’ll have to start 12 hours prior…but you get the gist☺! Our mobile kitchen and event BBQ/smoker has a very small foot print and can be set up in as little as an 8’ X 8’ space outside with good ventilation!**

**Because we believe in bringing gourmet restaurant quality food to all, regardless of economics and social status, we can ensure these same ingredients are used regardless of the budget. We have no middle men and can pass those savings directly to our customers. So, regardless of your budget, there is a gourmet meal waiting for you!!**

**Here are some of the services we offer:**

**BUSINESS AND CORPORATE EVENTS-** Buffet style lunch or dinners. All food made day of the event or on site in out mobile kitchen and BBQ pit!

**BBQ AND GRILLING SPECIALISTS-** This is what we do best! Smoked or grilled to your liking, choose from a wide variety of meats, game, seafood and vegetables!

**GROUP COOKING CLASSES-** We don’t just teach you a few recipes, we teach you how to shop for the freshest ingredients, how those ingredients are used and real skills that you can use in the kitchen every day! You don’t need money to enjoy gourmet restaurant quality food, we’ll teach you how!  All skill levels and ages welcome. Group and private classes available.

**FOOD TASTINGS-** Curious about certain foods? Like to try a variety of ethnic foods? Crazy things like crickets and alligator perhaps? Or maybe you’ve never tried dragon fruit? We can make it possible and fun to try new things. Privately or in a party atmosphere. We’re game if you are!! Kids love it too!

\*Although we are not an event planning company, we work closely with some of the city’s best!

**SERVERS, FULL BAR AND BARTENDERS AVAILABLE.**

**The following are just a few dishes we have served to customers in the past. Your menu, will be based on your likes and dislikes!**

**Salads, apps and seconds:**

* **Roasted beet salad**, micro greens, pickled red onion, pomegranate seeds, pomegranate Vinaigrette.
* **Grapefruit and fennel salad**, citrus vinaigrette.
* **Arugula and zucchini strand salad**, fig balsamic vinaigrette.
* **Herbed** **chickpeas with wilted escarole.**
* **Multicolored quinoa salad**, dried cherries, roasted pine nuts, citrus vinaigrette.
* **Broccoli quinoa salad**, roasted pistachios, buttermilk dressing.
* **Gorgonzola and pear salad**, candies pecans, Balsamic onions, 20 year balsamic.
* **Cheese platter:** Harvest Moon, Pecorino al tartuffe, aged Brie, Beemster, house made Syrian farm cheese, house cured olives, dates, nuts and dried fruits. Could also add some house smoked fish: Albacore, white fish, salmon etc. Advanced order may be required for rare cheeses. (200 types of cheese to choose from)
* **White bean puree**, pine nuts, winter white truffle.
* **Wild mushroom hummus**, shallots, turmeric oil, pine nuts. (Fresh made Pita chips).
* **Smoked eggplant dip**, garlic confit, fried mint, and yogurt. (Fresh made Pita chips).
* **Barbari Pizza**, (Persian flatbread) Toppings: caramelized onions, mushrooms, Gruyere, dates, bacon, gorgonzola, prosciutto, arugula, mozzarella etc.  It’s your world…make it your own OR let us decide!
* **Portobello carpaccio**, served sliced and topped with Chimichurri (garlic, parsley, peppers)
* **Turkey, beef or veggie chili with polenta cakes**, crema, 20 year cheddar.
* **Sea Urchin pasta**, Sea urchin cream sauce.
* **Porcini and truffle Gnocchi**, porcini parmesan cream, truffle.
* **Hazelnut pesto penne**, Basil, parmesan.
* **Butternut squash and carrot soup**, Fried Sage, nutmeg, crème fraiche.
* **Creamy wild mushroom Soup**, toasted pine nuts Truffle.
* **Asparagus soup**, House made croutons. Basil oil. Served hot or cold!
* **Sashimi or crudo**, Albacore, tuna, salmon, octopus, uni etc.

**Sides:**

* **Bread:** French baguette, olive loaf, dinner rolls, Hawaiian rolls, Pita, Barbari, Sanghak etc. I can also make you a loaf upon request!
* **Grilled Brussel Sprouts**, Dried cherries, toasted candied hazelnuts.
* **Rosemary butter and roasted garlic mashed potatoes**.
* **Roasted red potatoes**, Herbs de Provence. Parmesan.
* **Butter roasted wild mushrooms**.
* **Grilled veggies:** multicolored carrots, fennel, radicchio, brussels sprouts, leeks, butternut squash, asparagus, and portobello mushrooms. etc.
* **Fava beans**, butter, garlic, cumin, lemon
* **Butter beans in rustic veggie broth** (2 days process)
* **Polenta cakes**, roasted corn and green chili relish, crema
* **Mac & Cheese**: 4 cheese, lobster or truffle.

**Mains**

* **Grilled flap meat**. Caveman’s blend of spices, Chimichurri sauce.
* **Cabernet braised short ribs**. , organic carrots, button mushrooms. (Individual square 6-8 oz servings)\*
* **Grilled Tiger Shrimp**, Live shrimp available, advanced order required.
* **Grilled, 14 day aged Ribeye/NY steak**. Pepper crust. Horseradish cream OR sage butter (on the side).
* **Mesquite Louisiana BBQ Spare Ribs**. Dry rub. Pomegranate molasses BBQ sauce.
* **Barberry basmati rice cake with pulled saffron lemon chicken** (on the side), turmeric caramelized onions.
* **Eggplant stew**, tomatoes, yellow lentils (Vegetarian or with chicken), Basmati rice.
* **Broiled/grilled/cedar plank Atlantic salmon**, blackened cherry wood smoked or lemon caper. (I Suggest blackened☺ )
* **Citrus and Dijon mustard marinated Cornish Game Hens**. Served with cilantro, lime and honey glaze.
* **Chicken Turkish Kofte kabob.** Heavily seasoned with cucumber, shallot, mint, yogurt sauce.
* **Beef and Lamb Kofte**, spicy peppers, sumac onions.
* **Grilled fresh seasonal fish**. Trout, Sea Bass, Barramundi, Catfish and dozens more!!!
* **Fresh shellfish**: Lobster, crab (Blue, Dungeness and king), fresh sea urchin (Uni). Boiled, grilled or crudo.

**Sample BBQ and Grilling Menu.** All Meats are of the highest quality (Prime). Organic, grass-fed or Kosher meats are also available upon request. This is a SAMPLE menu based on past orders and is not limited to the items listed. ALL our menus are put together with specific likes and dislikes of the client in mind!!

**Mains:**

* Caveman’s blackened and smoked Tri-Tip. (Sliced)
* Mesquite Louisiana BBQ Spare Ribs. Dry rub. Pomegranate Molasses BBQ sauce.
* Grilled Tiger Shrimp, Live shrimp available, advanced order required.
* Grilled Caveman Ribeye. Giant 32-48 oz steaks sliced (Med- Med/rare) and served hot off the grill.
* Grilled Marinated flank steak, carne asada or mesquite rub/marinade.
* The Primitive Gourmet’s Applewood smoked pulled pork or carnitas.
* Grilled Cornish Game Hens, saffron, lemon and onion OR cilantro, honey lime marinade.
* Grilled Chicken (white, dark, bone in etc.) various marinades and rubs.
* Hand formed burgers: ground chuck and 80/20, Lamb and beef.
* Cedar plank, Mesquite or blackened Salmon.
* Sausages: Beef, Pork, Chicken, Veggie, exotics (Rabbit, Boar etc.) Boiled in beer then grilled.
* Kobe Beef Hot Dogs, nuff said☺
* Veggie patties, Garden burgers, TPG’s black bean and quinoa patties, Portobello mushrooms.
* Grilled fresh seasonal fish. Trout, Bass, Barramundi, Catfish and dozens more!!!
* Fresh shellfish: Lobster, crab (Blue, Dungeness and king), Fresh Sea urchin (Uni). Boiled and grilled.

**Apps/sides/salads:**

* Meat Candy. Candied hickory smoked thick cut bacon.
* Grilled corn (on/off the cobb)
* Grilled Mixed veggies (zucchini, squash, asparagus, mushrooms, onions, eggplant, green beans)
* Fire roasted Beets
* Cajun Cole Slaw
* Charred Cabbage Slaw
* Chipotle or dill potato salad
* Persian Chicken Potato salad (pickles, peas and carrots)
* Curried Potato Salad
* Macaroni and cheese (Truffle, mushroom, lobster and crab upon request)
* Panko mac & cheese squares with aioli (truffle, garlic basil, chipotle, jalapeno)
* Caveman Chili: Turkey, Vegetarian, Beef
* Backed beans: Peruvian with ham hock broth and pesto. Also available I vegetarian, old school.
* Watermelon, Feta ( or goat cheese) jalapeno and micro mint salad
* Tomato salad with green beans and basil