

TIMUAY TRI TIP

Lola Tray 30-35 Pieces

Lolo Tray 65-70 Pieces



The Tri-Tip BBQ cut was invented in California by Santa Maria ranchers and has the perfect combination that The Park's Finest loves. Flavorful tender meat with just the right amount of delectable meat moistening fat.

Latin and Filipino house holds may be familiar with pork and even chicken "Chicharon" but we love to slice thin pieces of tender tri-tip with just the right amount of a crunchy fatty beef chicharon crust. Cooked slow and steady for 6-8 hours our Timuay (Chieftain) Tri-Tip is always a crowd pleaser

