

Signature

BARBEQUES

All American BBQ Menu

- All Beef Hot Dogs
- All Beef Hamburgers
- Marinated Grilled Chicken Filets
- BBQ Ribs
- Cole Slaw
- Potato Salad
- Fresh Sweet Corn on the Cob
- Lettuce, Tomato and Onion Platter
- Watermelon
- Condiments
(Mustard, Ketchup, Onions, Sauerkraut, Relish, Hot Dog Rolls and Hamburger Buns)
- Paper Goods & Plastic Tablecloths (food tables only) included

Price per person: \$ 17.95, based on 50 Guests



Signature BBQ Menu

Hors D'oeuvres

- Bruschetta on Garlic Toast
- Veggie & Dip Platter
- Spinach Filo
- Mini Franks in a Jacket
- Vegetable Dumplings
- Beggar's Purse-a trio of wild mushrooms
- Sesame Chicken with Dipping Sauce
- Petite Potato Puffs

Main Course

- Grilled Marinated Skirt Steak
- Grilled Wasabi Marinated Salmon or Citrus Seared Tuna
- Vegetable Kabob or Grilled Portabello Mushroom Kabob
- Chicken Kabobs
- Mesculin Salad
- Tri Color Pasta Salad

- Fresh Sweet Corn on the Cob
- Fruit Kabobs
- Brownies, Chocolate Chip Cookies or assorted Mini Pastries
- Paper Goods & Plastic Tablecloths (food tables only) included

Price per person: \$ 30.95
based on 50 Guests

Signature

BARBEQUES

Signature World Class BBQ Menu

Fresh Crudite Platter with Herb Dip
Garden Fresh Vegetable Assortment accompanied by Herb Dip

Grilled Vegetable Platters
Fire Grilled Holland Red and Yellow Peppers, Summer Squash, Zucchini and Eggplant

Bruschetta on Garlic Toast
Delightful Blend of Ripe Chopped Tomatoes, Fresh Basil, and Olive Oil Served on Garlic Toast

Butler Style Hot Hor D'oeuvres

- Beef Wellington
- Vegetable Spring Rolls with Duck Sauce
- Beggar's Purse
a trio of wild mushrooms
- Sesame Chicken with Dipping Sauce

- Petite Potato Puffs
- Stuffed Mushroom Caps
- Beef Empanadas
- Coconut Tilapia with a Mandarin Orange Glaze

Main Course

- All Beef Hot Dogs with all the Fixings
- All Beef Hamburgers with all the Fixings
- Grilled Marinated Skirt Steak
- Grilled Wasabi Marinated Salmon or Citrus Seared Tuna
- Chicken Satays or Beef Satays
with dipping sauces on the side of Asian Glaze, Teriyaki Sauce and BBQ

- Vegetable Kabob or Grilled Portabello Mushroom Kabobs
- Mesculin Salad
- Cous Cous
- Fresh Sweet Corn on the Cob
- Fresh Fruit and Melon Platter
Thin Sliced Assorted Seasonal Melons and Golden Pineapple with Fresh Berries
- Assorted Mini Pastries & Chocolate Covered Strawberries
- Upgraded Plasticware & Linen Table Cloths (food tables only) included

Price per person: **\$39.95**
based on 50 Guests

Rentals:

Grill: \$225.00
(w/ propane)

Cook Tent: \$125.00
(Optional but recommended)

Upgraded Plasticware:

Additional \$2.95 per person
**Includes Thick Plastic Plates, Flatware, Coffee Mug, Tumbler, and Napkins*

Linen Table Cloths:

Additional \$12.50 each

Labor:

Each Chef ~ \$200.00
Each Waitress ~ \$140.00

Beverages:

Cold Drink Assortment\$2.95 Per Person
Includes Party Cooler, Ice & Cups
Smoothies.....\$3.50 Per Person

Appetizers:

Nachos with Salsa Platter\$19.50 each
Grilled New York Style Pretzels.....\$1.50 each
Fresh Crudites Platter.....\$27.25 - \$39.75
Buffalo Wings\$12.50 (25 wings)

Add Ons:

Grilled Salmon Burger\$4.95 Per Person
Grilled Salmon.....\$4.95 Per Person
Grilled Skirt Steak.....\$4.95 Per Person
Chicken Kabobs.....\$2.95 Per Person
Beef Kabobs\$3.95 Per Person
Veggie Kabobs.....\$1.50 Per Person
Veggie Burgers.....\$1.50 Per Person

Options



Fried Chicken.....\$2.00 Per Person

Salads & Sides:

Caesar Salad\$.95 Per Person
W/Grilled chicken\$1.70 Per Person
Mesclun Salad with Balsamic Dressing\$.95 Per Person
Traditional Tossed Salad\$.95 Per Person
Tri Colored Pasta Salad\$1.50 Per Person
Baked Beans\$.75 Per Person
French Fries\$1.50 Per Person

Desserts:

Fresh Fruit Platter.....\$55.00 Serves 35
Blondies & Brownies\$13.50 Per Dozen
Assorted Mini Pastries\$12.75 Per Dozen
Chocolate Chip Cookies\$35.00 Tray Serves 35
Occasion CakeStarting at \$65.00
Funnel Cakes.....\$3.50 Per Person
Candy Display\$3.50 Per Person