



BBQ Menu2

Appetizers: (\$3.99pp Choice of 2)

- | | |
|---|---|
| <input type="radio"/> Tomato Basil Bruschetta <i>V</i> | <input type="radio"/> Bacon Stuffed Mushrooms <i>GF</i> |
| <input type="radio"/> Artichoke Dip Crostini <i>VEG</i> | <input type="radio"/> Fruit Platter <i>V, GF</i> |
| <input type="radio"/> Tuscan Meatballs | <input type="radio"/> Cheese Platter <i>VEG</i> |
| <input type="radio"/> Caprese Skewers <i>VEG, GF</i> | |

Entrees: (\$32.99pp Choice of 2)

- Pulled Pork w/ Hawaiian rolls
- Pulled Beef w/ Hawaiian rolls
- BBQ Chicken Thighs *GF*
- Char-grilled Tri Tip Steak *GF*

Side Dishes: (Choice of 2)

- | | |
|---|---|
| <input type="radio"/> Mac & Cheese <i>VEG</i> | <input type="radio"/> Rotini Pasta Salad |
| <input type="radio"/> Corn on the Cob <i>V, GF</i> | <input type="radio"/> Apple Slaw <i>V, GF</i> |
| <input type="radio"/> Baked Beans <i>V, GF</i> | <input type="radio"/> Garden Salad <i>V, GF</i> |
| <input type="radio"/> Loaded potato Salad <i>GF</i> | <input type="radio"/> Caesar Salad |
| | <input type="radio"/> Apple Gorgonzola Salad <i>VEG, GF</i> |

Bread: (Choose 1)

- Artisan Bread
- Assorted Rolls
- Fire Roasted Corn Bread

Beverages: (\$1.99pp

Choose 2)

- | | |
|--|---|
| <input type="radio"/> Raspberry Lemonade | <input type="radio"/> Sweet Tea |
| <input type="radio"/> Classic Lemonade | <input type="radio"/> Coffee & Tea Bar |
| <input type="radio"/> Iced Tea | <input type="radio"/> Hot Spiced Cider |
| | <input type="radio"/> Cucumber Mint Water |

Staffing:

One for every 25 guest

- \$250.00 per staff member

Bartending:

One for the 1st 150 guest

- \$550.00 for 1st Bartender
- \$250.00 for additional Bartender

Dietary restrictions: (Gluten Free, Vegetarian, Vegan, Allergies, etc.)

~Sample Menu~

Char-grilled Tri-Tip Steak

Slow Smoked pork shoulder served with optional house-made BBQ sauce and Hawaiian rolls

BBQ Grilled Chicken Thighs

Lightly smoked chicken thighs finished on the grill with our house-made BBQ sauce

Mac & Cheese

Simmered in a molasses brown sugar broth with pineapple and bacon.

Garden Salad

Hearty mixed greens tossed with red onion, and loaded with fresh vegetables. Served with buttermilk ranch & house Italian.

Fire Roasted Chili Cronbread

Fresh baked corn bread muffins with honey, roasted corn, and chilies; served with butter

<i>Dinner Cost for 100 Guests</i>	
<i>Food</i>	<i>\$3,299.00</i>
<i>Staffing</i>	<i>\$1,000.00</i>
<i>Tax</i>	<i>\$395.50</i>
<i>Gratuity</i>	<i>\$659.80</i>
<i>Total</i>	<i>\$5,354.30</i>