

Entrees

Includes 3 Side Dishes, Dinner Rolls, Butter, Disposable Plates, Silverware & Napkins

Classics \$16

Lemon Garlic Chicken

Marinated Chicken Breast With Garlic Cream Sauce & Lemon

Island Chicken

Marinated Chicken Breast With a Mango Pineapple Chutney

Maryland Style Chicken

Chicken Breast Breaded in House, Lightly Fried & Served With a Pepper Jack Cheese Sauce

Herb Roasted Chicken

Roasted Bone-In Chicken Quarter Marinated in Olive Oil, Garlic & Fresh Herbs

Roast Beef

Chuck Roast Seasoned & Slow Roasted Over a Mirepoix, Served in a Light Beef Gravy

Thai Pork Chop

10 Oz Char-Grilled Boneless Pork Chop Glazed With a Sweet & Spicy Chili Sauce

Roasted Pork Loin

Center Cut Pork Loin Seasoned, Seared & Slow Roasted. Sliced Thin & Served in Pork Jus

Pork Tips

Tender Pieces of Pork Tenderloin With Onions, Peppers & Mushrooms in a Bourbon Glaze

Parmesan Crusted Pork Tenderloin

Marinated Pork Tenderloin, Roasted With Parmesan. Served With a Light Cream Sauce

Premium \$18

Bacon Wrapped Chicken

Chicken Breast Stuffed With Ham & Pepper Jack Cheese, Wrapped in Bacon & Served With Pepper Jack Cheese Sauce

Sirloin Tips

Tender Pieces of Choice Beef, With Onions, Peppers & Mushrooms in a Burgundy Reduction

London Broil

Marinated Tri-Tip, Seared & Roasted to a Medium Rare Served With Demi Glaze

Smoked Brisket

Seasoned Brisket Slow Smoked Over Mesquite Wood, Served With BBQ Sauce

Bacon Wrapped Pork Tenderloin

Marinated Pork Tenderloin Wrapped in Bacon Served With Dijon Cream Sauce

St. Louis Style Ribs

1/2 Rack of Ribs Rubbed With House Seasoning & Smoked Over Mesquite Wood

Market Price Items

Prime Rib, Ribeye Steak, NY Strip, Chateaubriand

Side Choices:

Garlic Mashed Potatoes, Loaded Mashed, Oven Roasted Yukon's, Parsley Buttered Potatoes, Wild Rice, Cheesy Hash Browns, Pepper Jack Mac N Cheese, Baked Potato, Roasted Yukon's with Rosemary

Green Beans With Bacon & Onion, California Blend, Buttered Corn, Baked Beans, Fresh Vegetable Medley, Green Bean Casserole, Honey Glazed Carrots

Garden Salad, Caesar Salad, House Salad, Spinach Salad With Hot Bacon Vinaigrette, Fruit Salad, Italian Pasta Salad, Potato Salad, Coleslaw, Macaroni Salad

Themed Buffets

Includes Disposable Plates, Silverware & Napkins

Minimum of 40 people

Taco Bar \$16

Taco Meat, Queso Cheese, Cilantro Lime Rice, Black Beans, Flour Tortillas, Homemade Chips, Lettuce, Cheddar Cheese, Pico De Gallo, Jalapenos, Sour Cream & Salsa

Pasta Bar \$15

Lasagna, Chicken Alfredo, Grilled Vegetables, Caesar Salad, Garlic Bread & Parmesan

BBQ \$20

Smoked Brisket or Ribs, Pulled Pork or Smoked Sausage, Cheesy Hash Browns, Baked Beans, Coleslaw, Dinner Rolls & BBQ Sauce

Fiesta \$20

Barbacoa, Al Pastor, Spanish Rice, Ranchero Beans, Queso Cheese, Corn Tortillas, Flour Tortillas, Homemade Chips, Cilantro & Onions, Jalapenos, Guacamole, Sour Cream & Salsa

Smoked Meats

Pulled Pork **\$14 Per Pound**

Smoked Chicken **\$8 For 1/2 \$15 For Whole**

Smoked Brisket **\$18 Per Pound**

St. Louis Style Ribs **\$24 Per Rack**

Hors D'oeuvres

Trays \$150

(Roughly 50 Servings)

Meat and Cheese

Ham, Salami, Turkey, Cheddar, Pepper Jack & Colby Jack

Fresh Vegetable

Cucumbers, Carrots, Celery, Red Bell Peppers & Broccoli

Fruit

Cantaloupe, Honeydew, Pineapple, Grapes & Strawberries

Cold Items \$200

(100 Pcs Per Order)

Turkey Pinwheels

Mesquite Turkey, Cream Cheese Spread, Lettuce, Pepper Jack

Cucumber Bites

Cucumber Cup, Cream Cheese, Bacon, Roasted Red Peppers, Spring Onions

Crab Phyllo Cups

Crab, Cream Cheese, Spring Onions, Old Bay

Caprese Salad Kabobs

Fresh Mozzarella, Basil, Grape Tomato, Balsamic Vinegar, Olive Oil

Dips \$150

*Served with Crackers, Flat Bread or Tortilla Chips
(Roughly 50 servings)*

Spinach & Artichoke

Fresh Spinach, Cream Cheese, Garlic, Artichokes, Mozzarella, Parmesan

Buffalo Chicken

Buffalo Sauce, Chicken, Cream Cheese, Celery, Mozzarella, Spring Onions

Shrimp & Crab

Roasted Shrimp, Blue Crab, Cream Cheese, Spring Onions, House Seasoning

Sliders

(100 Per Order)

Brisket \$300

Mesquite Smoked Brisket, Slider Roll, BBQ Sauce & Pickle

Pulled Pork \$200

Mesquite Smoked Pork Butt, Slider Roll, BBQ Sauce & Pickle

Cheeseburger \$200

Fresh Beef, Slider Roll, American Cheese, Pickle, Ketchup, Mustard

Ham, Turkey, or Salami \$150

Slider Roll & Mayo

Hot Items

(100 Pieces Per Order)

Stuffed Mushrooms \$150

Crab or Sausage

Meatballs \$150

BBQ, Swedish, Sweet & Sour

Shrimp Tarts \$200

Sauteed Shrimp, Cream Cheese, Spring Onions, Roasted, Peppers, House Spice in a Phyllo Cup

Chicken Bites \$175

Chicken Thigh Pieces Wrapped in Bacon & Glazed With Sweet and Spicy Chili Sauce

Armadillo Eggs \$175

Pork Sausage, Cream Cheese, Spring Onions, Parmesan Inside a Jalapeno & Wrapped in Bacon

Chicken Wings \$200

Buffalo, BBQ, Asian, Parmesan Garlic

Crab Balls \$200

Crab Cakes Rolled in Panko and Lightly Fried

Chislic \$200

Bite Size Pieces of Sirloin Deep Fried & Seasoned With Garlic Salt

Smokies \$150

Cocktail Size Sausages Smothered in a Peppered Jelly BBQ Sauce

Sandwich Meals

Includes 2 side dishes, condiments, disposable plates, silverware, napkins

Cheeseburger \$12

6 oz patty includes Lettuce, Tomato, Onion, Pickles, Pepper-Jack Cheese, American Cheese, Ketchup, Mayo, Mustard

Pulled Pork \$11

Smoked Pulled Pork, BBQ Sauce, Pickles

Smoked Brisket \$14

Texas Style Brisket, BBQ Sauce, Pickles

Add an Extra Side Dish for \$2 more per person