

Good Ol'BBQ

\$16pp

1/3 lb Sirloin Burgers & Toasted Buns, Garden Burgers & Foot Long Dogs w/ Buns (Grilled on site), Condiments and Such, Macaroni and Potato salad, Potato Chips, Sliced Watermelon and fresh baked cookies. All paper products included.

Bottled Water and Soda at an additional \$1 per guest

Service includes Set-up, buffet service, take- down and clean-up.

Slide Into Summer

\$19pp

Tender Barbecue Chicken and Pork Sliders served with sweet rolls and sliced cheese. Potato Salad, Coleslaw, Corn on the cob, sliced watermelon and a bag o' chips! All paper products included.

Add Strawberry angel food cake with whipped cream served for dessert @ \$2 per person

Bottled water, iced tea and lemonade at an additional cost of \$ 3per guest

Set-up, buffet service, take-down and clean-up included.

Skewered!

\$24pp

Tender Marinated Chicken, Flank steak and Vegetable Skewers served hot of the grill with a dipping sauce bar. Wild Rice Pilaf, Corn on the cob with butter and sea salt, 2 salads of your choice, rolls with butter and Sliced Watermelon. All paper products included.

Add Bottled water/soda for \$1 per guest, Bottled water, iced tea and lemonade for \$3 a guest.

Add Seasonal berry cobbler with vanilla bean ice cream for \$2 a guest

Set-up, buffet service, take- down and clean-up included.

Barbecues

Southern Style

\$28pp

Fried Chicken and Tender Brown Sugar Braised Brisket. Served with crisp bacon and Collard greens, homemade macaroni and cheese, honey and Jalapeno cornbread, and a fresh tomato, veggie and black eyed pea salad!

Add Bottled water/soda for \$1 per guest, Bottled water, iced tea and lemonade for \$2 a guest.

Add Fresh Peach cobbler with vanilla bean ice cream or pecan pie with whipped cream for \$2 a guest

Set-up, buffet service, take-down and clean-up included.

Major Grillin-

\$32 pp

The best of the Barbecue- Hickory Smoked Baby Back Ribs served with Cedar Planked Salmon served with Tarator Sauce and lemon, Garlic Mashed Potatoes, Citrus & Ginger glazed carrots, Seared Asparagus with Prosciutto, Mixed Oregon Green Salad with choice of dressings, Cubed Watermelon and local berries with Agave Nectar and Mint salad, Garlic Foccacia Breadsticks served slightly warm.

Add Bottled water/soda for \$1 per guest, Bottled water, iced tea and lemonade for \$2 a guest.

Add Seasonal berry cobbler with vanilla bean ice cream or fresh strawberry angel food cake with whipped cream for \$2 a guest

Set-up, buffet service, take-down and clean-up included.

15% gratuity is added to your final food and beverage invoice.

We customize menus all the time!

Call us today to get your quote and let us start helping you plan an unforgettable meal!

503.407.5002 or Abbywest@comcast.net

