

Wedding Barbecue Menu
Entrees

Beef

- Steak Fajita Shish Kabobs with Onions, Peppers & Mushrooms ~ Blistered Tomato Salsa \$8
- Sliced Texas Style BBQ Beef Brisket \$8
- Smokey-Sweet BBQ Beef Short Ribs ~ \$9
- Smoked Texas Style Beef Brisket ~ Sliced & Served with House-Made BBQ Sauce \$10
- Grilled Honey Lime Flank Steak ~ Sliced Thin \$10
- 6 OZ Grilled NY Sirloin Strip Steak with Herbed Compound Butter \$10
- 10 OZ Grilled Rib-Eye Steak with Cabernet Rosemary Compound Butter \$20

Chicken

- Grilled (Bone-In) Drumsticks & Thighs ~ House BBQ Sauce \$6
- Grilled Boneless-Skinless Chicken Breast & Thigh ~ House BBQ Sauce \$7
- Grilled Honey BBQ Glazed Chicken Breast \$8
- Grilled Dry-Rub Chicken Kabob with Onions, Peppers & Mushrooms \$7
- Brown Sugar Bacon Wrapped Chicken Kabob \$8

Pork

- Sweet (and/or Hot) Italian Sausage with Peppers & Onions **OR** Grilled Kielbasa with Sauerkraut **OR** Guinness Bratwurst with Sautéed Onions & Purple Cabbage ~ Brioche Bun on the Side \$7
- Pulled BBQ Pork ~ Trio of BBQ Sauces & Brioche Slider Buns \$8
- Saint Louis Style BBQ Pork Ribs ~ House BBQ Sauce \$9
- Grilled Center Cut Pork Chop ~ Maple Bacon Shallot Jam \$9

Seafood

- Lemon Spiced Salmon Skewer with Zucchini & Yellow Squash Ribbon ~ Tzatziki Dip \$8
- Grilled Marinated Shrimp Skewers (4 Jumbo Shrimp Each ~ 2 per person) ~ Honey Ginger BBQ Sauce \$9
- Grilled Swordfish Kabob with Summer Vegetables ~ Lemon Dill Butter (2 per person) \$10
- Grilled Tuna Steaks with Wasabi Mayo \$10

Vegetarian

- Grilled Eggplant Parmigiana \$6
- Grilled Tofu & Summer Veggie Kabob ~ Mango Salsa \$6
- Grilled Portobella Mushrooms with Tomato, Basil & Fresh Mozzarella ~ \$6

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Sliders

Sliders 2 for \$6

- Buffalo Chicken Breast Sliders
- Hamburger/Cheeseburger Sliders ~ Lettuce & Tomato with Condiments
- Pulled Pork Sliders ~ Coleslaw
- Cheesesteak Sliders ~ Onions & Peppers
- Mini Portobello Sliders

Cold Sides

- Traditional Creamy Coleslaw \$3
- Celery, Apple & Fennel Slaw \$4
- BLT Chopped Salad \$4
- Summer Chopped Salad \$3
- Watermelon & Feta Salad \$4
- Caprese Salad \$4
- Potato Salad \$3.50
- Loaded Potato Salad \$4
- Grilled Potato Salad \$4
- Macaroni Salad \$3
- Italian Pasta Salad \$3.50

Starches & Vegetables

- Traditional Mac & Cheese \$4.50
- Pulled Pork Mac & Cheese \$5.50
- Herb Roasted Yukon Gold Potatoes \$3
- Potato Wedges ~ BBQ Dipping \$3
- Baked Idaho Potatoes ~ Sour Cream, Whipped Butter & Fresh Chives \$4
- Classic Skin On Mashed Potatoes \$4
- New England Style Baked Beans \$3
- Steamed Corn on Cob ~ Butter Crème \$3
- Steamed Summer Squash Medley ~ Dill Butter \$4
- Grilled Asparagus \$5
- Grilled Vegetable Presentation to Include Summer Squash, Zucchini, Portobello Mushrooms and More \$5
- (Please add \$1 to Include Asparagus)

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Breads

Served with Whipped Butter

- Traditional Dinner Rolls \$.75
- Biscuits \$1.25
- Mini Corn Bread Muffins \$.50
- Corn Bread \$1.25
- Mixed Basket with Rolls, Biscuits & Corn Bread Muffins \$2
- Maple Pecan Butter \$.75

❖ **Pig Roast Also Available Upon Request * Min. Guest Count of 75 ***

❖ *Each Item is Priced Per Person Unless Otherwise Noted. Pricing and Portion Size Based on Selection of Multiple Proteins. If Only One Protein is Selected add \$3.00 Per Person. *GF Options Subject to Upcharge*

