

A Classic Summer Barbeque

Hors d'Oeuvres Passed Butler Style

Pulled Pork Tostadas with Guacamole
Mini Maine Lobster Rolls
Fresh Tomato and Basil Bruschetta cups
Asparagus Wrapped with Provolone & Prosciutto
Focaccia Pizzettes

Stationary Hors d'Oeuvres

Bread Bowl with Spinach Dip and Vegetables
Seven Layer Mexican Dip with Colored Tortilla Chips

Barbeque Menu

Baby Field Greens with Roasted Pears, Walnuts, and Gorgonzola Cheese;
Served with Balsamic Dressing
Grilled Marinated Skirt Steak
Grilled Marinated Chicken Breast
Hot Dogs with Buns
Hamburgers with Buns
Orzo Pasta with Corn, Red and Green Peppers, Cilantro Lime Vinaigrette
Culinary Coleslaw in White Balsamic Vinaigrette
Ketchup, Mustard, Mayonnaise, Onion Sauce, Sauerkraut, Pickles,
Sliced Fresh Tomato & Onion Platter, and American Cheese

Dessert

Fresh Fruit Platter with Raspberry Sauce
Assorted Cookie Platter

or

Chocolate Dipped Strawberries (additional \$2 per person)

Regular and Decaffeinated Coffees and Teas, Cream, Sugar, and Sweet-n-Low.

Included in price: ice, lemons, limes, cocktail napkins, and serving trays.

This is a suggested menu. Substitutions from the second page of this menu are welcome.

Price is based on a minimum of 20 Guests

Smaller groups are welcome to order a la carte from the Main Menu.

Price per person is \$42.50 plus tax. Price per person does not include service staff or rental equipment. Service staff rate is \$25.00 per hour per server plus gratuity