

A Classic Summer Barbeque

Hors d'Oeuvres Passed Butler Style

Asparagus Wrapped with Provolone & Prosciutto

Chicken and Cheese Quesadillas with Salsa

Fresh Tomato and Basil Bruschetta Cups

Mini Maine Lobster Rolls

Pulled Pork Tostadas with Guacamole and Coleslaw

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 Balsamic Vinaigrette

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

Chocolate Dipped Strawberries (additional \$2.00/person)

Regular and Decaffeinated Coffees and Teas, Milk, Sugar, and Sweet-n-Low

Culinary Studio to provide: lemons, limes, cocktail napkins, serving trays
and 40lbs of ice per 20 guests. Additional ice available upon request.

Price per person is \$46.50 plus tax.

Price per person does not include service staff or rental equipment.

Service staff rate is \$25.00 per hour per server, with a minimum of four hours, plus gratuity.

This is a suggested menu. Substitutions from the next page are welcome.

Entrée Options

Chicken

Grilled Marinated Chicken Breast
Chicken Brochettes
Lemon-Rosemary Chicken Thighs
Mojo Grilled Chicken Breast
Barbeque Chicken Breast

Seafood

Tuna Steak Swordfish Steak
Salmon Fillet
Lobster Tail Skewers Shrimp & Scallop
Brochettes

Beef & Pork

Flank Steak
Sweet Sausage Brochettes
Grilled Marinated Skirt Steak
Steak Cuts Also Available

Beef & Pork

Baby Back Ribs
Marinated Pork Tenderloins
Hawaiian Pork Chops
Filet Mignon Brochettes
New York Strip Steak
Rib Eye Steak
Filet Mignon

Accompaniment Options

Potato Salad Options

Penn Dutch Potato Salad – with bacon, red onion, hardboiled egg, and mayonnaise
Tuscan Potato Salad – sliced potatoes, tomatoes, white beans, and red onion in a vinaigrette
German Potato Salad – with sliced potatoes and red onion in apple cider vinegar

Coleslaw Options

Culinary Coleslaw – with white balsamic vinaigrette
Creamy Coleslaw – with mayonnaise
Asian Coleslaw – with sesame soy dressing

Vegetable Salad Options

Tomato & Mozzarella Salad with Pesto Vinaigrette
Cucumber, Tomato, and Red Onion Salad
Mediterranean Salad – cucumbers, tomatoes, black olives, green olives, & feta cheese
Sesame Green Bean Salad – with roasted potatoes, cherry tomatoes, and red onion in a soy vinaigrette
Black Bean & Corn Salad – with cilantro
Tuscan Bean Salad – with chick peas, kidney beans, zucchini, carrots, and red onion in a vinaigrette

Pasta Salad & Rice Salad Options

Penne Pasta with Feta, Tomato, Red Onion and Spinach in a Lemon Vinaigrette
Fusilli Pasta Primavera – with zucchini, yellow squash, carrots, and red onion in a tomato vinaigrette
Baby Shells in Pesto Vinaigrette – with tomato and mozzarella
Summer Pearl Pasta Salad – with pearl couscous, zucchini, yellow squash, red pepper, and green pepper in cilantro dressing
Asian Brown Rice Salad
White & Wild Rice Salad