



## **A Classic Summer Barbeque**

### **Hors d'Oeuvres Passed Butler Style**

Asparagus Wrapped with Provolone & Prosciutto  
Caprese Skewers with Basil  
Chicken and Cheese Quesadillas with Salsa  
Filet en Croute with Horseradish  
Fresh Tomato and Basil Bruschetta Cups  
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**

Assorted Cookie Platter  
Fresh Fruit Platter with Raspberry Sauce  
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 25 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 \$30.00 per hour per server, with a minimum of four hours, plus gratuity.

**Price per person is based on a minimum of 30 guests.  
Smaller groups are welcome to order a la carte from the main menu.**

## **Entrée Options**

### **Chicken**

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

### **Beef & Pork**

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

### **Seafood**

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

### **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**

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**

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

### **Vegetable Salad**

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**

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