



A Classic Summer Barbeque

Hors d'Oeuvres Passed Butler Style

Caprese Skewers with Basil
Mini Italian Meatballs with Spicy Tomato Sauce
Cilantro Grilled Shrimp
Franks in Pastry with Spicy Mustard
Mini Crab Cakes with Remoulade Sauce
Buffalo Vegetables Meatballs with Blue Cheese Dip

Stationary Hors d'Oeuvres

Chix Pea Dip with Pita Breads
Seven Layer Mexican Dip with Colored Tortilla Chips

Barbeque Menu

Summer Field Greens with Cherry Tomatoes, Cucumbers, Carrots, Red Onion, and Balsamic Vinaigrette
Grilled Marinated Skirt Steak **OR** Filet Mignon Steaks
BBQ Chicken Breast
Hot Dogs with Buns served with Ketchup Mustard, Onion Sauce and Sauerkraut
OR
Hamburgers with Buns served with Ketchup, Mayonnaise, Sliced Fresh Tomato & Onion Platter, and American Cheese
Penne Pasta with Feta, Tomato, Red Onion and Spinach in a Lemon Vinaigrette
Penn Dutch Potato Salad – with bacon, red onion, hardboiled egg, and mayonnaise
Creamy Cole Slaw
Sliced Pickles Platter

Dessert

Assorted Cookie Platter
Sliced Seedless Watermelon Platter

Coffee Service (\$2.50 per person/ Minimum 20 guests)

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

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 \$48.50 plus tax.

There is a 3.5% credit card convenience fee on all charges.

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

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 25 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
Barbeque Chicken Breast

Pork

Grilled Sausage
BBQ Rib

Seafood **(market price)**

Tuna Steak
Swordfish Steak
Salmon Fillet
Lobster Tail Skewers
Shrimp Brochettes

Beef

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

Assorted Quinoas