



## **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  
Chicken & Cheese Quesadillas with Salsa

### **Stationary Hors d'Oeuvres**

Chick Pea Dip with Homemade Pita Toasts  
Seven Layer Mexican Dip with Colored Tortilla Chips

### **Barbeque Menu**

Summer Field Greens with Cherry Tomatoes, Cucumbers, Carrots, Red Onion, and Balsamic Vinaigrette  
BBQ Chicken Breast  
Hot Dogs with Buns served with Ketchup Mustard, Onion Sauce and Sauerkraut  
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

Grilled Marinated Skirt Steak **OR** Filet Mignon Steaks- Available for a Market Price

### **Dessert**

Assorted Cookie Platter  
**OR**  
Sliced Seedless Watermelon Platter

### **Coffee Service (\$3.00 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, and serving trays.  
Ice available upon request: \$40 per 40 pound bag.

Prestige Disposables Available. \$7.00/person.

Price per person is \$59.50 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 \$35.00 per hour per server, with a minimum of four hours, plus gratuity.

**Price per person is based on a minimum of 25 guests.**

**<sup>1</sup>Smaller groups are welcome to order a la carte from the main menu**

## Entrée Options

### Chicken

Chicken Brochettes  
Lemon-Rosemary Chicken Thighs  
Lemon Pesto Grilled Chicken

### Pork

Grilled Sausage  
BBQ Rib

### Seafood (market price)

Tuna Steak  
Swordfish Steak  
Salmon Fillet  
Shrimp Brochettes

### Beef (market prize)

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  
German Potato Salad – with sliced potatoes and red onion in apple cider vinegar  
Red Bliss Potato Salad with Celery, Red Onion, and Creamy Dill Sauce

### **Coleslaw**

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

### **Vegetable Salad**

Creamy Cucumber 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  
Green Beans with Red and Yellow Cherry Tomatoes

### **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 with Arugula  
Summer Pearl Pasta Salad – with pearl couscous, zucchini, yellow squash, red pepper, and green pepper in Cilantro Dressing  
Asian Brown Rice Salad  
Greek Pasta Salad- Oil, Tomatoes, Cucumbers, Feta Cheese, with a Red Wine Honey Lemon Vinaigrette

### **Assorted Quinoas**

Grilled Vegetables Quinoa  
Mexican Quinoa  
Farro Salads