

2024 Barbeque Special

Valid Monday July 01, 2024, thru Monday October 14, 2024

\$27.95 Per Person + Staff Gratuity

60 guest minimum

FROM OUR GRILL TO YOUR PLATE

OUR CHEFS WILL FRESHLY GRILL & SERVE

YOUR BBQ EVENT (3 HOUR FOOD SERVICE AND 1 HOUR DESSERT)

MENU CONSISTS OF THE FOLLOWING EXPERTLY GRILLED ITEMS

FRESHLY GRILLED BURGERS AND CHEESEBURGERS

ALL BEEF HOT DOGS and BBQ BABY BACK RIBS

SAUSAGE SELECTION (CHOOSE ONE)

GRILLED PORK SAUSAGE / CHICKEN SAUSAGE

SERVED WITH TRI-COLOR PEPPERS AND ONIONS

BEEF SELECTION (CHOOSE ONE)

MARINATED GRILLED SKIRT STEAK /

GRILLED TERIYAKI FLANK STEAK / TEXAS BBQ BEEF BRISKET

CHICKEN SELECTION (CHOOSE ONE)

BBQ CHICKEN / GRILLED BUFFALO CHICKEN WINGS /

GRILLED JAMAICAN JERK CHICKEN

CHOOSE 4 SIDE DISHES

BAKED ZITI

PENNE VODKA

MACARONI & CHEESE

EGGPLANT PARMIGIANA

RICE PILAF

MINI RICE BALLS

SPANISH RICE & BEANS

ROASTED BABY POTATOES

MASHED POTATOES

POTATO CROQUETTES

BBQ BAKED BEANS

CORN ON COB

COLLARD GREENS

GRILLED VEGETABLES

PACKAGE INCLUDES

FULL GOURMET SALAD BAR

CHEF SELECTION OF FRESH GREENS AND HOMEMADE SALADS

CONDIMENT STATION

SAUERKRAUT, HOT DOG ONIONS, RELISH, PICKLE CHIPS,

SLICED TOMATOES, SLICED AMERICAN CHEESE, MUSTARD MAYO KETCHUP & BBQ SAUCE

FRESH SLICED WATERMELON, CANTALOUPE AND HONEY DEW

CHEFS, BBQ GRILL, SHADE CANOPIES FOR BUFFET AREA, BUFFET TABLES WITH TABLE COVERINGS, CHAFING DISHES, PLATES, FORKS, KNIVES, NAPKINS & SERVING UTENSILS