

**BARBEQUE MENU**
**ALL AMERICAN | \$15 PP**

- Hot Dogs/Buns
- 1/4 lb Hamburgers/Buns
- BBQ Chicken
- Mustard, Ketchup, Relish, Mayo, Lettuce, Tomatoes, Onions
- The Chef's Baked Beans w/Smoked Ham
- American Potato Salad
- Ice Cold Watermelon
- **75 Adults Minimum**
- **Kids 3-8 yrs are half priced**

**THE CALIFORNIAN | \$16 PP**

- 1/3 lb. Gourmet Ground Beef w/ Buns
- Marinated Chicken Breast
- Sliced Tomatoes
- Romaine Lettuce
- Sweet Onions
- Smoked Bacon
- Cheddar – Swiss – Provolone
- Mayo – Dejon – Mustard
- Ketchup – Relish – Pickles
- Hot Pepper Rings
- Garden Pasta Salad
- Corn on the Cob
- American Potato Salad
- Fresh Fruit Platter
- **75 Adults Minimum**
- **Kids 3-8 yrs are half priced**

**THE LUAU | \$19 PP**

- Hawaiian Glazed Pork Loins
- Chicken Breast Teriyaki
- Shrimp w/Stir Fry Vegetables
- Corn on the Cob
- Polynesian Rice
- Pineapple Up-Side Down Cake
- Staff: Hawaiian Shirts
- **75 Adults Minimum**
- **Kids 3-8 yrs are half priced**

**THE OUTING | \$20 PP**

- 8 oz. N.Y. Strip Steaks
- BBQ Chicken
- Corn on the Cob
- Baked Potatoes w/Sour Cream
- Tossed Salad, w/Ranch & Italian Garlic Bread
- Fresh Fruit
- **75 Adults Minimum**

**SOUTHERN HOG FEST | \$15 PP**

- BBQ Pulled Pork w/Buns
- Mac N Cheese
- Famous Beans w/Smoked Ham
- Corn on the Cob
- Coleslaw / Hot Sauce
- **75 Adults Minimum**
- **Kids 3-8 yrs are half priced**

**TEXAS BBQ | \$19 PP**

- BBQ Spare Ribs
- Mac N Cheese OR BBQ Pulled Pork w/Buns
- BBQ Chicken
- Roasted Potatoes, Texas Style
- Corn on the Cob
- The Chef's Baked Beans w/Smoked Ham
- Cole Slow
- Garlic Bread
- Fresh Fruit Platter
- **75 Adults Minimum**
- **Kids 3-8 yrs are half priced**

**THE RENAISSANCE | \$18 PP**

- Jumbo Turkey Legs
- BBQ Ribs
- Corn on the Cob
- Sweet Potatoes & Idaho Potatoes-Quartered
- Hard Rolls & Butter
- Fresh Fruit Platter
- **75 Adults Minimum**
- **Kids 3-8 yrs are half priced**

**SAUSAGE FESTIVAL | \$15 PP**

- Skinless Polish Dogs, Bratwurst w/ Sauerkraut
- Italian Sausage w/Peppers, Onions & Tomatoes
- Hoagies, Mustard, Ketchup, Hot Mustard
- Bavarian Pretzels
- New York Style Hot Dog Cart  
**Add \$100**
- **75 Adults Minimum**
- **Kids 3-8 yrs are half priced**

**LOBSTER BAKE | \$40 PP**

- Cold Water Whole Maine Lobster
- Mussels & Clams
- Shrimp
- Corn on the Cob
- Redskin Potatoes
- Drawn Butter
- Garlic Toast
- **50 Adults Minimum**

**CLAM BAKE | \$19 PP**

- Steamed Mussels & Clams
- Boiled Red Skins
- Corn on the Cob w/Green Peppers
- Drawn Butter
- Garlic Toast
- **OPTIONAL (Additional Charge):**  
Whole Maine Lobsters, Alaskan King Crab Legs (Small-Medium-Jumbo)
- **75 Adults Minimum**

**\*Less Than Minimum, Add \$5 PP**

**WHOLE PIG ROASTS**


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**THE OCEAN | \$40 PP**

*“The Seafood Tower Served Cold”*

- Lobstertail Lollypops
- King Crab Legs
- Jumbo Shrimp
- Salmon Pate w/ Cucumber Slices, Capers & Onions
- Cajun Lobster Dip w/ Crackers
- Cocktail Sauce, Zesty Orange & Lemons
- Fresh Fruit Platter
- **50 Adults Minimum**

*All menus include:*

*All Clear Disposable Plates, Napkins,  
Utensils, Toothpicks, Wet Naps & Trim  
Linen*

**PIG ROAST | \$15 PP**

- Whole Pig Only, 100 – 125 lbs.
- BBQ Sauce & Hot Sauce
- Assorted Dinner Rolls
- 20% service fee
- 6% sales tax
- In Metro Area (Additional Charge for Extra Drive Time)
- **75 Adults Minimum**

*Traveling Chef Catering Offers*

*Canopy, Table & Chair Rentals Only  
to its Food Customers. A Service  
Charge May Apply if Setup is Farther  
Than 50' from Truck, Uphill or  
Downhill*

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**BEVERAGE OPTIONS | RENTALS**


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**BEVERAGE OPTIONS**

- Lemonade Iced Tea ..... \$2 Per Person
- Assorted Canned Pop (1 per person) ..... \$2 Per Person
- Assorted Gatorade ..... \$2 Per Person
- Bottled Water (1 per person) ..... \$2 Per Person
- 1 Cooler Ice (50 lb) ..... \$25
- 1 Long White Cooler Ice (100 lb) ..... \$50

*Traveling Chef Catering Offers*

*Traveling Chef Catering Offers Full Beer / Wine /  
Liquor Service  
Please Inquire For Pricing*

**RENTALS**

- Cocktail Table, 6' or 8' Table, or 60" Round Table w/ Linen - \$20
- Tables Only - \$15
- 85" x 85" Black or Ivory Linens - \$10
- 52" x 52" Overlays (Most Napkin Colors) - \$10
- White Floor Length Linens - \$15
- Ivory or Black Floor Length Linens - \$20
- 10' x 10' Pop Up Tent - \$40
- 20' x 40' Canopy Yellow & White Striped (Grass Only) - \$275
- Picnic Chairs (White Folding) - \$1.50
- **White Padded Folding Chairs - \$2.50**
- Gold Chargers - \$2

If Less Than Person Minimum, Add \$5 PP

20% Service Charge & 6% Sales Tax

For Grill Services Onsite, Add \$200 (Includes Grill & Propane)

A Vehicle Charge May Apply for Long Distance Travel  
\$75 Per Staff Per Hour

**ADDITIONAL HORS D'OEUVRES**
*All Prices are Per Person.*
**Cold Hors d'Oeuvres**

- Smoked Salmon Pate on Cucumber Slice ..... \$3
- Bouchron Ham Rolls ..... \$2
- Assorted Cheeses/Salami/Crackers ..... \$2
- Shrimp/Cocktail Sauce - Lemon Wedges ..... \$4
- Snow Crablegs ..... **\$MP**
- King Crablegs ..... **\$MP**
- Oysters on the Half Shell ..... **\$MP**
- Fresh Vegetable & Dip ..... \$2
- Deviled Eggs ..... \$3
- Prosciutto Pinwheels in Puff Pastry ..... \$3
- Caprese Kabob ..... \$3
- Greek Pasta Salad w/Feta Cheese & Kalamata Olives ..... \$3
- Roasted-Red-Green-Yellow Peppers w/Sautéed  
Onions & Garlic in Olive Oil ..... \$4
- Pita Wedges w/ Hummus, Tzatziki, & Tabouleh ..... \$4
- Mexican Fiesta: (Guacamole, Fresh Salsa, Jalepeno  
Cheddar Cheese & Assorted Tostitos) ..... \$4
- Italian Bruschetta, Served w/ Garlic Toast Points ..... \$3
- Fresh Fruit Platters ..... \$2
- Salmon Lox, Cream Cheese, Capers & Red Onions ..... \$4
- Charcuterie Boards ..... \$3 & \$5

**Hot Hors d'Oeuvres**

- Spinach Feta Puffs ..... \$3
- Mini Ruebens (Open Face) ..... \$3
- Shrimp or Scallop wrapped in Bacon ..... \$4
- Mini Beef Tenderloin Kabob w/Green Pepper ..... \$5
- Stuffed Potato Skins w/Sour Cream ..... \$4
- Assorted Sausages w/Peppers & Onions ..... \$3
- Meatballs, Choice of Sauce, Danish, BBQ, Sweet-n-Sour  
Sauce or Mushroom Sauce ..... \$3
- Chicken Breast Teriyaki w/Pineapple Kabobs & Green  
Pepper ..... \$4
- Escargots Parisienne served w/Toasted French Rounds ..... \$5
- Smoked Sausage in Puff Pastry ..... \$3
- Mini Chinese Egg Rolls ..... \$3
- Wing Dings w /BBQ, Hot Sauce & Ranch ..... \$5
- Chicken Satay w/Thai Peanut Sauce ..... \$4
- Spinach & Artichoke Dip Served w/Pita Triangles ..... \$3
- Chicken Quesadillas ..... \$3
- Chicken Tenders w/Ranch Dip ..... \$4
- Lamb Chops Grilled w/ Lemony Butter ..... \$5

**BEVERAGE PACKAGE | ADD \$7.50 PER PERSON**

Soda (Reg, Diet, Sprite), OJ | Cranberry | Tonic | Soda Water | Lemons | Limes | Ice | Clear Plastic Cups | Bar Napkins | Swizzles

*All Bar Packages \$10 & up include 1 bartender per 100 guests.*

**BAR PACKAGE | \$12.50 PER PERSON**

- Includes **\$7.50** Beverage Package
- 1 Domestic Beer on Draft
- 5 Flavors Wine Variety (Merlot, Cabernet, White Zinfandel, Chardonnay, and Pinot Grigio)

**BAR PACKAGE | \$17.50 PER PERSON**

- Includes **\$7.50** and **\$12.50** Bar Package
- Standard House Variety Liquor (Vodka, Rum, Spiced Rum, Gin, Whiskey, Scotch, Tequila, Schnapps, Triple Sec, Cherries, Olives)

**BAR PACKAGE | \$22.50 PER PERSON**

- Includes **\$7.50** and **\$12.50** Bar Package
- Premium Variety Liquor (Titos Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Beef Eaters Gin, Jack Daniels Whiskey, Dewars Scotch, Margaritaville Tequila, Scnapps, Triple Sec, Sweet & Dry Vermouth)