

# **BBQ BUFFET DINNER SERVICE**

Select 2 Entrees *or* Select 3 Entrees

(max 180 guests)

## **Includes**

One Hour Buffet or Passed Hors D 'Oeuvres

One Plated Salad

Choice of Two Entrees

Two Accompaniments

Baby Brioche Rolls and Salted Whipped Butter

Coffee and Tea Station with Coffee Treats

## **Hors D 'Oeuvres**

**Please Select Two Buffet Hors D 'Oeuvres or Three Passed Hors D 'Oeuvres**

### **Buffet Hors D 'Oeuvres – Select Two**

Bruschetta Bar

*Tomatoes & Fresh Herbs, Artichoke Romano Spread and Spicy Olive Tapenade*

Imported and Domestic Cheese Display with Assorted Crackers

Baked Pita Chips with Artichoke Romano Dip and Spinach Bacon Dip

Fresh Vegetable Display with Chipotle Ranch and Roasted Garlic Hummus

Fresh Fruit Display with Creamy Citrus Yogurt and Chocolate Dip

Grilled Vegetable Display with Honey Balsamic Dip

Antipasto Display with Sliced Baguettes

Deviled Egg Display

*Traditional ~ Bacon and Chive*

**OR**

### **Passed Hors D 'Oeuvres – Select Three**

#### **Hot Hors D 'Oeuvres**

Macaroni and Cheese Bites

Vegetable Quesadilla Triangle

Artichoke & Romano Mushroom Caps

Cocktail Meatballs with BBQ or Cranberry Chili Sauce

Chorizo Cherry Pepper Poppers

Korean Steak Taco Roll

Cuban Spring Roll

**Cold Hors D 'Oeuvres**

Salami and Cheese Cornucopias

Steakhouse Wedge Salad Skewers

Fresh Tomato & Artichoke Canapes

Cheese Tartlet with Spicy Onion, Tomato and Pepper Relish

Sundried Tomato and Goat Cheese Pita Crisp

Caprese Skewers with Basil Pesto

**BBQ Buffet Dinner Service**

**Pre – Set Plated Salad**

Please Select One Salad

Farmhouse Wedge with Iceberg Lettuce, Bacon, Tomato, Hard Boiled Egg, Cheddar Cheese

With our Buttermilk Ranch Dressing

Traditional Caesar Salad, Homemade Garlic Croutons with Our Classic Caesar  
Dressing

Mixed Field Greens with Sliced Pears, Toasted Walnuts, and Crumbled Goat Cheese  
with Pear Infused Vinaigrette

**Entrees**

Please Select Two Entrees

BBQ Pulled Pork

Cuban Pulled Pork

Southern Fried Chicken Breasts

Grilled or Southern Fried Bone-In Chicken Pieces

Grilled Sweet and Tangy BBQ Chicken Breast

Grilled Chicken Breast with Fresh Mango Salsa

Grilled Marinated Chicken Breast

Grilled Marinated Turkey Breast

Memphis Style BBQ Ribs

Grilled Marinated Pork Chop - \$1.00 additional per guest

Sliced Braised Beef Brisket in an Au Jus - \$5.00 additional per guest

Grilled Pineapple BBQ Salmon - \$8.00 additional per guest

Marinated Beef Tenderloin Kabob with Zucchini, Summer Squash, Peppers and Onions  
- \$12.00 additional per guest

### **Accompaniments**

Please Select Two Accompaniments

Corn on the Cob

Fresh Fruit Salad

Campfire Potatoes

Broccoli Floret Salad

American Potato Salad

Baked Mac and Cheese

Loaded Baked Potato Salad

Tomato, Cucumber, and Onion Salad

Homemade Chips with Caramelized Onion Dip

Italian Vegetable Pasta Salad

Red Bean and Rice Salad

Roasted Sweet Potatoes

Fresh Grilled Vegetables

Sweet Apple Cole Slaw

Bourbon Baked Beans

Southwest Corn Salad

Watermelon Wedges

BBQ Butter Potatoes

Sweet Corn Bake

BLT Pasta Salad

