

BBQ Menu

"A Veritable Potpourri of Grilled Epicurean Delight"

"TRILL OF THE GRILL" A Twist on Barbecue

Basic BBQ... \$17.95 per person

BBQ Chicken, Sausage & Peppers (with onions), Corn, Oven Roasted Potatoes or Baked Beans, Pasta Salad, Tossed Salad (with dressing) and Fresh Rolls and Butter.

Deluxe BBQ... \$19.95 per person

A great addition to any barbecue, our deluxe menu has everything the basic has including BBQ Ribs.

BBQ by the Sea... \$29.95 per person

Grilled Salmon, Shrimp & Scallop Kabobs, Saffron Orzo, Grilled Pineapple, Specialty Salad and Tossed Salad (with dressing).

***Note: All of the above are given in Chaffer Dishes and are not staffed**

Grill on Premise

25 Person Minimum (Chef and Staff are required)

Chef: \$350.00 for five hrs.

Staff: \$150.00 for five hrs.

Grill Rental: \$225.00

Standard Grill... \$19.95 per person

BBQ Chicken, Hot Dogs, Hamburgers, Sliders, Corn, Potatoes or Baked Beans, Pasta Salad, Tossed Salad (with dressing), Rolls & Butter. (Condiments include: Ketchup, Mustard, Lettuce, Tomato, Onion, Cheese, Sauerkraut, Relish & Chili)

Any of the following can be added to the menu:

Grilled Sausage with Italian Rolls, Peppers & Onions... \$3.25 per person

Filet Mignon with Mushroom Sauce... \$13.95 per person

Salmon with Dill Sauce... \$8.95 per person

***Additional items are available for any party.**

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Meat Dishes

Beef

Hamburgers/Cheeseburgers
Grilled steak
(With steak sauce, mushrooms Onions and Ketchup)
Rib Steak
Shell Steak
Skirt Steak
Philly Cheese Steak
(Filet mignon, sautéed mushrooms, onions, Jarlsberg cheese, mayo and ketchup)
BBQ Brisket
Filet Mignon
(with leeks and Mushrooms)
Beef Ribs
Pinwheel Steak
Cubed Rib eye (with bourbon sauce)
BBQ Brisket
Hoisin Beef

Veal

Veal Spendini
Veal Chops with Asparagus & Shitake

Pork

Baby back ribs
BBQ Pork Chops
Pulled Pork
BBQ Pork
Whole Roasted Suckling Pig
Grilled Bacon
Pork Penile
Pork Roulade with Spinach, Arugala & Fontana Cheese
Hoisin Pork
Mexican Pork
Coffee Marinated Grilled Pork

Lamb

Baby Grilled Lamb Chops
Leg of Lamb
Lamb Burger with cheese, crispy onions and Tzatziki Sauce
Roasted Leg of Lamb with Mint, Garlic & Lima Bean Puree
Open Face Lamb Burgers with Pistachio-Apricot Relish

Sausage

Hot Dogs
Sausage and Peppers

Poultry

Grilled Chicken with Corn Salsa
Herb & Goat Cheese Crusted Chicken
Hot Wings
Grilled Boneless Citrus Chicken
Breast
Turkey Legs

Stuffed Chicken with Spinach, Tomato and Asiago
BBQ Chicken
Turkey Sausage
Grilled Duck
Encrusted Chicken Pockets with Spinach Artichoke Asiago

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Seafood

Fish

Grilled Tuna
(With peanut sauce or mango salsa)
Leeks with Smoked Whitefish Salad
Grilled Salmon
Seared Tuna

Clams

Grilled Clams

Lobster

Grilled Lobster
Lobster Cake

Crab

Crab Cakes
Grilled Soft Shell Crabs
BBQ Soft Shelled Crab
Grilled Soft Shelled Crab

Shrimp & Scallops

Grilled Shrimp in a Leek nest
Shrimp & Scallop Kabobs
Bourbon Shrimp
Sesame Scallops
Seared Scallops
Gigantic Grilled Shrimp

Salad

Baby Artichoke Salad
Confetti Rice Salad
Potato & string bean Salad
Anci Pepe Salad
Cucumber & Tomato Salad with
Yellow Peppers & Lemon Vinaigrette
Leeks with Smoked whitefish Salad

Chicken & Watercress Salad with
Hoisin Vinaigrette
Rice Salad with Sugar Snap Peas,
Mint and Lime
Arugala and Peach Salad with
Creamy Chive Vinaigrette

Pasta

Cavatelli Bolognese
Saffron Orzo
Grilled Specialty Ravioli
Broccoli Rabe Ravioli
Wild Mushroom Fontana Ravioli
Shrimp, Scallop and Asparagus
Ravioli

Smoked Mozzarella Ravioli
Goat Cheese Ravioli
Pasta with Veal, Sausage & Porchini
Ragu
Penne Spinach Pasta Toss

Winter Caterers

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Side Items

*Texas Chili
Sweet Potato Fries
Garlic Bread
Corn Relish
Cole Slaw*

*Stuffed Tomatoes
Perfect Tamales
Grilled Italian Bread
Grilled Vegetables
Asparagus & Parmesan*

Additional Items

*Taco Bar
Pizza on the Grill
Veggie Burgers
Broccoli Rabe Burgers
Broccoli Rabe Egg Roll
Feta Burgers with Grilled Red
Onions*

*Grilled French Bread
Grilled fruit
Pineapple
Peach
Strawberry & marshmallow
Melon
Pear*