



# CREATE YOUR OWN BUFFET

[ MINIMUM 10 PEOPLE, PRICING PER PERSON ]

## SALADS

- ICEBERG WEDGE SALAD** \$5.20  
Wedges of Iceberg Lettuce Served with Bacon, Tomato, Blue Cheese and Housemade Buttermilk Dressing
- MARINATED SUMMER TOMATO SALAD** \$3.75  
Marinated tomatoes, red wine vinegar, extra virgin olive oil, herbs
- ROASTED RED POTATO SALAD** \$4.25  
Dill, creme fraiche
- ROASTED VEGETABLE SALAD** \$4.25  
Seasonal roasted vegetables, balsamic vinaigrette

## ENTREES

- 1/3 LB. ANGUS BEEF HAMBURGERS** \$8.25  
Kaiser roll, condiment platter of American and Swiss cheeses, sliced onion, tomato, pickle, lettuce, mustard, ketchup
- ALL BEEF HOT DOGS** \$5.50  
Traditional Chicago bun, condiment platter of ketchup, mustard, sweet relish, tomato, chopped onion, sport peppers, celery salt
- BBQ GRILLED CHICKEN** \$6.00  
24-hour brined bone-in chicken breasts, legs & thighs, bbq sauce
- BBQ SALMON** \$15.00  
Pineapple habañero mojo sauce
- SAUSAGE & PEPPERS** \$5.75  
Hot or mild grilled Italian sausage, sauteed red & green peppers, onions, Italian bread
- SHREDDED BBQ PORK SHOULDER** \$5.75  
Served on a Sesame Seed Bun
- JAMAICAN JERK GRILLED CHICKEN** \$5.50  
Traditional sweet & spicy seasoned chicken breasts, legs & thighs, extra jerk marinade sauce

## SIDES

- TRADITIONAL HAND-CUT COLESLAW** \$3.00  
Creamy dressing
- GRILLED VEGETABLE PLATTER** \$4.50  
Seasonal grilled vegetables, olive oil, balsamic vinegar, fresh herbs
- SWEET CORN ON THE COB** \$2.75  
Sea salt, butter
- GRILLED POTATOES VESUVIO** \$3.75  
Grilled potato wedges, herbed white wine broth
- VEGETABLE PASTA SALAD** \$3.50  
Penne pasta salad, fresh seasonal vegetables, balsamic vinaigrette

## DESSERTS

- SEASONAL FRUIT COBBLER** \$4.25  
Seasonal fruit cobblers, topped with streusel
- TRADITIONAL STRAWBERRY SHORTCAKE** \$4.50  
Cointreau macerated strawberries, sweetened vanilla whipped cream icing
- SEEDLESS WATERMELON WEDGES** \$1.50
- RICE KRISPIE TREATS** \$2.00

## BEVERAGES

- LEMONADE** (by the gallon) \$22.00
- SODAS** \$1.95
- WATER** \$1.75

# COMPOSED BUFFETS

[ MINIMUM 10 PEOPLE, PRICING PER PERSON ]

## ALL AMERICAN BBQ

\$21.95 pp

### MAIN COURSE

#### MOZZARELLA, TOMATO & BASIL SALAD

Grape tomatoes, bocconcini mozzarella, mixed greens, olive oil, fresh basil

#### BBQ SMOKED BEEF BRISKET

Smoked beef brisket, sweet & spicy bbq sauce

#### OLD FASHIONED MACARONI & CHEESE

Elbow macaroni, rich cheddar cheese sauce, baked to a golden brown, crisp bread crumb topping

### DESSERTS

Choose one of the following desserts

#### TRADITIONAL STRAWBERRY SHORTCAKE

Cointreau macerated strawberries, sweetened vanilla whipped cream icing

#### RICE KRISPIE TREATS

### TIME FRAME & CANCELLATIONS

Please place your order anytime Monday through Friday 48 hours in advance notice of your event for order and cancellations.

## BACKYARD BBQ

\$20.95 pp

### MAIN COURSE

Please select from all beef hot dogs,

1/3 lb Angus hamburgers, or garden burgers

#### ALL BEEF HOT DOGS, STEAMED

Traditional Chicago bun, condiment platter: ketchup, mustard, sweet relish, tomato, chopped onion, sport peppers, celery salt

#### 1/3 LB ANGUS BEEF HAMBURGERS

Kaiser roll, condiment platter: American & Swiss cheeses, sliced onion, tomato, pickle, lettuce, mustard, ketchup

#### GARDEN BURGER

Vegetable burger, soy, honey wheat kaiser roll, condiment platter: American & Swiss cheeses, sliced onion, tomato, pickle, lettuce, mustard, ketchup

#### SWEET CORN ON THE COB

Sea salt, butter

#### HOME-CUT STEAK FRIES

Grated parmesan, fresh parsley, truffle essence

### DESSERTS

Choose one of the following desserts

#### TRADITIONAL STRAWBERRY SHORTCAKE

Cointreau macerated strawberries, sweetened vanilla whipped cream icing

#### RICE KRISPIE TREATS

#### SEEDLESS WATERMELON SLICES

