



M E N U

BBQ GOLD PACKAGE

CHOICE OF THREE PROTEINS

Cider Brined Smoke Roasted Chicken,
Slow Smoked BBQ Spare Ribs,
Honey Bourbon Brined Beef Brisket

Fresh Black Angus Hamburgers, All Beef Hot Dogs,
Grilled Chicken Breast, Black Bean Veggie Burgers,
Cajun Andouille Sausage with Peppers & Onions Accompanied
with Lettuce, Tomatoes, Onions, and Assorted Cheeses
Choice of two: Blackberry Bourbon BBQ Sauce, Garlic Aioli,
Chimichurri Aioli, Sriracha Aioli
Pickles, Potato Chips, Other Needed Condiments

CHOICE OF 3 SIDES OR SALADS

LOCAL BABY GREENS,

Heirloom Tomato, Cucumber, Rainbow Carrots, Pickled
Bermuda Onion, Dried Cranberries, Crumble Goat
Cheese, & Croutons Balsamic Raspberry Vinaigrette

AUTUMN HARVEST SALAD

Local Roasted Squash, Rainbow Carrots, & Beets
Shaved Apples, Brussel Sprouts & Toasted Pumpkin
Seeds Pickled Blueberries & Red Onion, Crumbled Goat
Cheese Cranberry Raisin Crostini Curried Carrot
Ginger Vinaigrette

GRILLED VEGETABLES & LENTIL PASTA SALAD

Grilled & Chilled Onions, Peppers, Portabella Mushroom,
Zucchini, Summer Squash, Grape Tomato
& Red Lentil Penne Pasta
Tossed in a Seared Shallot Sherry Vinaigrette

**OTHER SALADS & SIDES AVAILABLE
FROM OUR SALADS AND SIDES MENU**



BBQ BAKED COWBOY BEANS

Pinto Beans, Black Beans, White Cannellini Beans,
Caramelized Onion, Bacon, Apple Cider BBQ Sauce

MACARONI & CHEESE

Tender Cavatappi Pasta tossed in Our House
made 5 Cheese Sauce Baked with a Buttery
Cheesy Cracker Crumb

STEAMED CORN ON THE COBB

Dipped in Melted Butter

OVEN ROASTED RED BLISS POTATOES

EVOO, Garlic & Rosemary

BREADS

CHOOSE ONE

Classic Corn Bread, Bacon Cheddar Corn Bread
Jalapeno Cojita Corn Bread
Assorted Artisan Bread Rolls

DESSERT TABLE

CHOOSE ONE

Watermelon Wedges and Chocolate Chip Cookies
Strawberry & Blueberry Shortcake
Assorted Brownies and Dessert Bar

BEVERAGE STATION

CHOICE OF TWO

Lemonade, Apple Ginger Cider, Iced Tea,
Tropical Fruit Punch, Arnold Palmer Iced Tea,
Thai Chai Coconut Iced Tea & Infused Water
Gourmet Locally Roasted Coffee & Herbal Tea

Starting at \$36.00 Per Person

Tax & Gratuity Included

