

DROP-OFF BARBECUE MENU
SUMMER 2022

the classic bbq

\$22.95/pp

grilled 6 oz. angus beef burgers & all beef hot dogs

served with soft potato rolls, spicy deli mustard, ketchup, sliced deli pickles, pickle relish, sliced red onion, lettuce, american & provolone cheeses

marinated char grilled chicken breast

with jack daniels barbecue sauce

tri colored roasted potato salad

with creamy dijon dressing

marinated grilled vegetable display

seasonal variety

mixed greens salad

with fresh strawberries, candied pecans, feta cheese & cherry balsamic vinaigrette

the lone star ranch bbq

\$26.95/pp

make your own fajitas with char grilled marinated flat iron steak & chile-lime chicken breast (vegetarian option available)

served with soft flour tortillas, salsa cruda, shredded cheeses, crispy lettuce, sour cream, jalapenos, cilantro & lime wedges

rice, charred corn, jicama & black bean salad

with cumin-lime vinaigrette

slow simmered baked beans

with garlic, mild green chiles & red mesquite clover honey

high plains salad

with mixed greens, roasted tomatoes & cumin-toasted pine nuts, buttermilk ranch dressing

the low country bbq

\$28.95/pp

fire wood smoked beef brisket

with soft snowflake rolls

char grilled chicken

with peach vidalia onion salsa

dutch oven baked beans

simmered with green bell peppers and spring onions

tri color potato salad

roasted potatoes, honey grainy dijon dressing, fresh herbs

broccoli slaw with carrots & red pepper

with poppy seed dressing

tossed green salad

with heirloom tomatoes, cucumbers, carrots & buttermilk ranch dressing

iron skillet cornbread

with sweet creamery butter

beverages

\$2.95/pp

freshly squeezed lemonade

freshly brewed sweetened or unsweetened iced tea

dessert options available upon request