

DROP-OFF BARBECUE MENU
SUMMER 2023

the classic bbq

\$35/pp

grilled 6 oz. angus beef burgers, brats & 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

summer vegetable pasta salad

tomatoes, corn, mixed peppers in a citrus vinaigrette

tri colored roasted potato salad

with creamy dijon dressing

creamy homemade cole slaw

mixed greens summer salad

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

the bbq pitmaster

\$45/pp

st louis ribs, texas brisket, and carolina gold pulled pork

served with soft potato rolls

slow simmered baked beans

with garlic, mild green chiles & red mesquite clover honey

homemade 4 cheese mac & cheese

tossed garden salad

mixed greens, shredded carrots, cucumbers, grape tomatoes, balsamic vinaigrette and a chef's choice dressing

the southern seafood boil

\$52/pp; *minimum 20 people*

grilled shrimp, crab legs, mussels, crawfish

in a white wine, lemon, and Old Bay sauce

corn on the cob

with butter and salt

andouille sausage jambalaya

red potatoes, okra, peppers, rice and spices

three bean salad

green beans, kidney beans, garbanzo beans in a mayo-based dressing

iron skillet cornbread

with sweet honey butter

beverages

\$3.95/pp

freshly squeezed lemonade

freshly brewed sweetened or unsweetened iced tea

dessert options available upon request