

**DELIVERED BARBECUE MENU**  
**SUMMER 2024**

**the classic bbq**

\$36/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 (vegan/vegetarian options available)

**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**

\$46/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**