

## **Barbecues and Cookouts**

### **From the Grill**

*(Select two)*

Barbecued Chicken...spice-rubbed & slow cooked over hardwoods, quartered for service

Southern Style Pulled Pork...traditionally seasoned & simmered in the pit for hours

Bamboo Skewered Chicken...fresh herbs, garlic & citrus, grilled over a wood fire

Beef Kebabs...marinated & fired over hardwood charcoals

St. Louis Style Spare Ribs...rubbed with spices, oak & hickory smoked

Grilled Chicken Breasts...with lemons, rosemary & sea salt

Fire-Grilled Beef Tips...flavored & tenderized with an Asian flair

Italian Sausage & Peppers...spicy or sweet

### **Salads & Sides**

*(Select two)*

Garden Salad, Caesar, Mixed Field Greens, Pasta Salad, Collard Greens, Cole slaw, Corn on the Cob

Red Bliss Potato Salad, Roasted Corn & Pepper Salad, Sweet Potatoes, Red Beans & Rice or Maple Baked Beans

*(Includes Cornbread or Dinner Rolls & Butter)*

\$33 per person

### **Additional Entrees**

*(For slightly more)*

Caribbean Jerk Chicken...with fresh tropical fruit salsa

Fire-Grilled Steaks...Filet Mignon or New York Strip

Baby Back Ribs...slow cooked, fall off the bone tender, mango or traditional barbecue sauce

Mediterranean Lamb Kebabs...rosemary & garlic, fired over hardwood charcoal

Grilled Local Fish...swordfish, tuna or one of the many seasonal finfish available to us on the Cape

Seafood Mixed Grill...combination of locally available finfish and shellfish, bamboo skewered

Suckling Pig...Slow-pit roasted

### **Picnic Barbecue**

Grilled burgers & kosher hot dogs

*(Served with appropriate buns & condiments)*

Cole slaw or red bliss potato salad, maple baked beans or corn on the cob

*(Select one side)*

\$18 per person

*(Above price is based on parties of 50 or more)*