



The Grill Master

Uniformed Chef to Cook

- Swiss Pork Store Hot Dogs with all the fixings
- Angus Beef Sliders -bacon onion jam
- Grilled Cauliflower Steaks –sundried tomato pesto
- Our Own Sausage –roasted peppers and sweet onions
- Sliced Cheese, Onion, Lettuce , Tomato Mustard, Ketchup, Relish Pickle & Olive Tray
- Potato Rolls-Petite Brick Oven Rolls and Focaccia
- Watermelon Wedges

Choose Two-

- Yukon Potato Salad with mint & lime vinaigrette
- Heirloom Tomato, Cucumber, Kalamata Olive and Feta, Orange Dijon dressing
- Organic Baby Greens – baby tomato medley and pickled red onions, balsamic
- Farro and Quinoa –summer vegetable ratatouille

\$30.00 per person plus applicable tax and 22% service charges

Supplement Your Party

Additional Barbecue Package Options

Choose Two

- Honey Glazed Barbecued Chicken
- Dr Pepper Baby Back Ribs
- Pilsner and Chili Rubbed Pulled Pork
- Bread and Butter Corn on the Cob
- Sweet Spiced BBQ Beef Brisket

Choose Two

- 5 Spice Smoked Boneless Beef Short Ribs
- Lime and Cilantro Red Panama Sweet Water Shrimp
- Espresso Rubbed Rib Steaks, crispy summer onions



Supplement Your Party

Additional Barbecue Package Options

Salad Sensations-

Choose Three

- Sweet Potato, Red Onions and Italian Parsley
- Corn and Heirloom Tomato Salad
- Roasted Beets, Pickled Onions and Goat Cheese
- Spring Beans, Tomatoes and Yukon Potatoes, Mint and Olive Oil
- Crispy Balsamic Sprouts, Citrus Vinaigrette
- Toasted Orzo, Currants and Figs, Red Pepper Vinaigrette
- Chopped Greens, Quinoa and Feta, Balsamic
- Summer Corn and Heirloom Tomatoes, Rose Vinaigrette
- Grilled Baby Vegetables, Lemon and Honey Vinaigrette

Chef Sal's Mozzarella Action Station

Chef Sal to prepare fresh mozzarella throughout the event in addition to providing:

An Array of Chef-Specialty
Salads and Condiments

Cracked Olives,
Roasted Peppers and Cured
Tomatoes

Fresh Mozzarella,
Tear-Drop Tomato Salad.

Supplement Your Party

Additional Barbecue Options

Kabobs and More –Great For Sharing

**Each kabob includes 4 pieces of meat on a skewer
onions, peppers, yellow & green zucchini**

- Filet- Honey Teriyaki Marinade
- Sirloin Beef- Honey Teriyaki Marinade
- Chicken- Sesame Marinade
- Swordfish- Ginger Marinade
- Tuna- Ginger Marinade
- Vegetable- Honey Balsamic Marinade



Additional Nosh Stations For Your Party

- **American Cheese and Meats**

SMOKED GOUDA, CHEDDAR, PARMESAN, PROVOLONE, BRIE CHEESES/Prosciutto and Peppered Salami FRESH CHERRIES, PEACHES, BERRIES AND GRAPES, HONEY COMB Grilled BREAD CROSTINIS AND CRACKERS

- **Avellino Favorites**

TRUFFLE BURRATA, FRESH RICOTTA WITH HONEY, AGED PECORINO CHEESE, SOPPRESSATA AND PROSCIUTTO, MARINATED SUNDRIED TOMATOES AND OLIVES WITH CRUSTY ITALIAN BREAD AND CRACKERS

- **Spring Vegetable Crudite**

RADISHES, SNOW PEAS, ADELAIDE CARROTS, CELERY, CUCUMBERS, RED PEPPERS, AND MIXED CHERRY TOMATOES WITH CREAMY HUMMUS AND ROASTED BEET DIP

- **Taste of Greece**

GRILLED EGGPLANT, ZUCCHINI , CARROTS AND PORTOBELLO MUSHROOMS • ROASTED TOMATOES MARINATED KALAMATA OLIVES • BALSAMIC GLAZE • HOUSE-MADE CROISTINI CREAMY HUMMUS, TZATZIKI I ,SOFT PITAS, ZUCCHINI AND EGGPLANT CHIPS, STUFFED GRAPE LEAVES, GREEK OLIVES, FETA CHEESE

- **Tijuana's Baja-**

MINIATURE CHICKEN EMPANADAS and SPINACH AND CHEESE EMPANADAS •\ CHORIZO & GARLIC SHRIMP SKEWERS • PLANTAIN CHIPS • TORTILLA CHIPS • GUACAMOLE • SALSA , LOADED VEGETABLE QUESADILLAS WITH SOUR CREAM, PLANTAIN CHIPS, CHUNKY GUACAMOLE WITH HOMEMADE SALSA.

- **South American Street Food**

HOMEMADE CHIPS WITH MANGO PAPAYA SALSA MEXICAN STREET CORN WITH CILANTRO BUTTER AND QUESO FRESCO GARNISH • SPICED PULLED CHICKEN • SWEET BALSAMIC BRUSSELS SPROUTS • SLICED SKIRT STEAK RICE AND BEANS

CORN TORTILLA , QUESO FRESCO, PICKLED ONIONS, CHOPPED CILANTRO, LIME, SALSA VERDE



Chef and Labor Service Fees

- \$300 Chef Fee for Stations
- \$200 Assistant Chef Fee
- \$150 Grill and Propane
- \$40/hour per Server/Bartender (Minimum five hours, to include set up, service, and clean-up) – recommended one server per 15 guests
- Final pricing does not include tax and 23% service charge

Chef owner John Iachetti will be at the party and assist chefs in cooking

Pricing Includes all disposable products

- Can assist with rentals if needed as well as all soft drinks and specialty drinks