



STATIONED CHEF

Short Rib Sliders

Lime- Marinated Cauliflower Steaks

All- Beef Dogs

Parsley & Cheese Sausage

Grilled Corn on the Cob

Fixings: sweet onion jam, pickle relish, cheddar cheese, lettuce, tomato, pickles, potato rolls

Included: Potato salad, Egg Salad, Pasta Salad, Healthy Slaw

BBQ ADD ONS

Tequila Chicken or Shrimp

Dr.Pepper- BBQ'd Baby Back Ribs

Espresso- Rubbed Sliced Steak

Smoked Pulled Pork

Grilled Summer Vegetables

MOZZARELLA STATION

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

Array of Chef-Specialty Salads, Fig Jam, Honey Relish

Cracked Olives, Roasted Peppers, Cured Tomatoes

Fresh Mozzarella, Tomato, Basil

SALAD ADD ONS

Cesar

Mediterranean

Toasted Orzo, Currants, & Basil Pastry Cups with Red Pepper Vinaigrette

Chopped Greens, Quinoa, Figs & Cucumbers with Balsamic Vinaigrette

Sweet Corn & Heirloom Tomato with Lemon-Champagne Vinaigrette

Goat Cheese available on side with any salad selection



SERVICE FEES

Chef & Assistant Chef Fee for BBQ
Station – Up to 40 People

Barbecue & Propane

Final Pricing does NOT include
applicable taxes & 24% service
charges

Servers & Bartenders are
available per hour – 5 hour
miminum– Includes set up,
cleaning & serving guests