

Catering to your Business Needs

GOURMET SUMMER BBQ PARTY MENU

Ruination Punch

Welcoming Appetif of Smith & Cross Jamaican Rum, Orange Passion fruit Juice, Lime Juice, Dolin Rouge Vermouth, Batavia Arrack Van Oosten, Valdivieso Brut and Sparkling Water

Butlered hors d 'Oeuvre

Heirloom Tomato & Cucumber Gazpacho

Summertime Maine Lobster Rolls

Fried Green Tomato BLT with Avocado

Grilled Marinated Shrimp with a Spicy Watermelon Sauce

Kona Coffee Rubbed Wagyu Beef Sliders

Grilled Oysters Rockefeller

Dinner

Cowboy Ribeye with a Shallot Whiskey Butter & Chimichurri Drizzle

Pecan Ancho Rubbed Rack of Lamb

Grilled Swordfish Skewers with a Lime Crème Fraiche

Macaroni & Cheese with Gruyere, Fontina & Comte Cheeses

Haricot Verte with Roasted Red Peppers

Corn Sweet Potato & Black Bean Salad with Cilantro & Chipotle

Pineapple, Red Cabbage Slaw

Baby Spinach, Strawberry, Orange & Daikon Radish Salad with Orange Raspberry Vinaigrette

Warm Maple Glazed Pecan Bread

Desserts

Fresh Fruit Pies; Blueberry, Caramel Apple, Pecan and Peach Pies

Beverage Services:

*Full Bar with Glassware, Mixers, Soft Drinks, Garnishes, Ice and Bar gear. Host to supply alcohol.
Coffee & Tea Service*