



Blow Out Backyard BBQ

Appetizers Snack Bar for two hours

Wood Fired Brick Oven Pizza Station

Hickory Smoked Ribs with Kansas City Style BBQ sauce

Fresh Ground Short Rib Burgers with Bacon, Lettuce, Tomato, Red Onion & Cheese

All Beef Hot Dogs with Kraut, Chili Sauce, Ketchup, Mustard, Relish and Onions

Fresh Fruit - Strawberries, Blueberries, Peaches, Cantaloupe and Watermelon

Main Buffet

Roasted Lancaster County Pig with Traditional Bread Stuffing, Pork Gravy and Rolls

Slow Smoked Prime Rib with Béarnaise and Horseradish Sauces

Grilled Key West style Chicken

Grilled Salmon with a Spicy Watermelon Sauce

Sweet Summer Corn on the Cob with Butter

Fresh Seasonal Vegetables using the best available of the Season

Creamy Macaroni & Cheese

Jersey Tomato Salad with Balsamic Vinegar, Sea Salt & Cracked Pepper

Crispy Caesar Salad with Sour Dough Croutons

Bacon Cheddar Chive Potato Salad

Artisan Rolls and Butters

Dessert Station

Brick Oven S'Mores Bar - chef toasted marshmallows on Graham Crackers, then guests top with Hershey Bars, Reese's Peanut Butter Cups, Strawberries or Bananas. Regular & Gluten Free Graham Crackers available

S'Mores Campfire Dip served in a Cast Iron Skillet with Graham Crackers for Dipping

Ice Cream Sundae Bar with Oreo, Heath Bar crumbles, Chocolate Sauce, Cherries & Whipped Cream

Fresh Fruit - Strawberries, Blueberries, Peaches, Cantaloupe and Watermelon

Dual Bar Service; Ice, Bar Gear, Mixers, Tonic, Seltzer, Grenadine, Orange, Cranberry, Pineapple, Tomato Juices, Fresh Lime Juice & Lemons, Limes, Olives and Maraschino Cherries. Host to provide Alcohol

Iced Tea, Lemonade & Filtered Water served in Ceramic Crocks