



Menu Details

<i>All Beef Hot Dogs with Ketchup, Mustard, Relish and Onions</i>	
<i>Fresh Grilled Burgers with Cheese, Lettuce, Tomato, Onions for toppings</i>	
<i>Whole Roasted Pig, Pineapple Cinnamon Stuffing with Polynesian BBQ Sauce and Soft Rolls</i>	0.00
<i>Kielbasa & Sauerkraut Stuffed Roast Pig with a Pork Gravy and Rolls</i>	
<i>Slow Smoked, Sliced Beef Brisket with BBQ Sauce on the Side</i>	0.00
<i>Wood Roasted Chicken with Truffle Oil</i>	0.00
<i>Hickory Smoked Ribs with Kansas City Style BBQ sauce</i>	0.00
<i>Hickory Smoked Whole Chickens with BBQ Sauce on the side</i>	0.00
<i>Hickory & Oak Smoked Chicken served with a Classic BBQ Sauce</i>	0.00
<i>Smoked Pasture Raised Chicken with a Sage Jus</i>	0.00
<i>Key West Chicken with an Orange Relish</i>	
<i>Grilled Chicken with a Pineapple Citrus Salsa</i>	0.00
<i>Grilled Chicken with a Pineapple Sauce with a hint of Sriracha</i>	0.00
<i>Grilled Pineapple Mango Chicken</i>	0.00
<i>Grilled Denver Steak</i>	0.00
	0.00
<i>Fish Tacos with finely shredded Cabbage & Carrots with a Chipotle Lime Drizzle</i>	0.00

<i>Red Snapper with a Roasted Pepper Velvet Sauce</i>	0.00
<i>Grilled Salmon with a Spicy Watermelon Sauce</i>	0.00
<i>Grilled Shrimp Skewers & Spicy Watermelon Sauce</i>	0.00
<i>Grilled Ribeye Steaks with Whiskey Shallot Butter</i>	0.00
<i>Grilled Flat Iron Steaks with Chimichurri Sauce</i>	0.00
<i>Grilled Tuna Steaks with a Citrus Chive Butter</i>	0.00
<i>Hamburgers & Hot Dogs with Mayonnaise, Ketchup, Mustard, Relish, Onions, Lettuce, Tomato and Cheese.</i>	
<i>Smoked Pulled Pork BBQ and soft rolls</i>	
<i>Red, White & Blue Burgers - Fresh Angus Burgers with Roasted Red Peppers, Frizzled White Onion Straws and Crumbled Blue Cheese. Plain burgers available too</i>	0.00
<i>Roast Pig with Bread Stuffing with Pork Gravy and Rolls</i>	0.00
<i>Grilled Top Sirloin Steak with Bearnaise</i>	0.00
<i>Mexican Street Corn - Grilled Corn on the cob with a Cilantro Crema, Cotijo cheese and dusted with Chile Powder</i>	0.00
<i>Kabobs - Chicken and All Veggie versions off the Grill</i>	0.00
<i>Grilled Top Sirloin Filet with a Brandy Au Poivre Sauce</i>	0.00
<i>Grilled Tri-Tip Steaks</i>	0.00
<i>Cowboy Ribeye with a shallot whiskey butter & chimichurri drizzle</i>	0.00
<i>Hot Dogs & Cheese Burgers with Ketchup, Mustard & Relish</i>	0.00
<i>Fresh Angus Short Rib, Turkey and Black Bean Burgers with assorted Toppings of Lettuce, Tomato, Pickles, Red Onion, Bacon, Avocado, Cheddar, Blue & American Cheeses</i>	
<i>Southern Fried Chicken</i>	0.00
<i>Slow Smoked Prime Rib with Béarnaise and Horseradish Sauces</i>	
<i>All Beef Hot Dogs with Kraut, Ketchup, Sriracha, Mustard, Relish, Jalapenos and Onions. Twin Double sided Condiment Bars set up after the buffets.</i>	0.00

Popcorn Chicken served with Honey Mustard and BBQ Sauces

Smoked Beef Brisket

Kabobs - Veggie & Tofu 6.25

Grilled Watermelon Pineapple Skewers 4.75

Grilled Kielbasa with Bacon Beer Kraut, Sautéed Onions, Rolls and Whole Grain Dijon 7.25

Key West Garlic Orange Mojo Grilled Chicken 6.50

Nashville Hot Chicken Sandwiches 9.25

Smoked BBQ Chicken, Kansas City Style BBQ Sauce

Slow Smoked Pulled Pork with Soft Rolls

Swordfish with a Lime Creme Fraiche
