



BBQ MENU

ALL AMERICAN BBQ

\$30 / person
Minimum 40 Guests
Gluten Free available for \$1.5 / person

- Grilled Hamburgers
- Hot Dogs
- BBQ chicken - onsite chef available
- Homemade Cookies and Brownies
- Corn on Cobb
- Potato Salad
- Garden Salad
- Fresh Fruit Salad

SOUTHERN BBQ RODEO

\$45 / person
Minimum 40 people

Appetizer

- Deviled Eggs
- Sweet Corn Fitters

Mains

- Pineapple BBQ Glazed Ribs
- BBQ Pulled Chicken Sliders
with Brussel Sprout & Apple Slaw
- Grilled BBQ Hot Dog
with Cooper Sharp Cheese, Sweet Pickle Relish, Diced White Onions, Pickle Peppers ketchup & mustard

Sides

- Cole Slaw
- Baked Beans OR Baked Mac & Cheese
- Collard Greens OR Southern Green Beans

Dessert

- Cole Slaw
- Peach Cobbler
Cornbread
- Grilled Pineapple

NEW ENGLAND CLAM BAKE

\$72 / person
Minimum 40 people

Appetizer

- Jumbo Lump Crab Eggrolls with smoky brown butter garlic aioli

Salad

- Citrus Scallop Cups
Seared Scallops, asparagus, Radish, Julienne Scallions with Citrus Dressing

Mains

- New England Clam Chowder Pasta
Contains Pork Bacon, Chefs Choice Pasta
- Clam Bake
Clams, 4oz Lobster Tails, Shrimp, Spicy Andouille Sausage, Corn On The Cob & Red Potatoes covered in White Wine Tarragon Cajun Butter Sauce

Dessert

- Boston Crème Donuts
- Apple Crisp

PACIFIC RIM COAST

Inspired from Hawaii, California, Oregon & Washington
\$60 / person
Minimum 40 people

Hors D'oeuvres

- Salmon Skewers
with herb slaw & saffron aioli (Served Room Temp)
- A l'orange Glazed Confit Duck Bites

Mains

- Grilled Ribeye Steak Skewers
with Chimichurri
- TT Mumbo Sauce
Chicken Wings

Sides

- Grilled Asparagus
- Spinach, Mushroom & Onion Sautee
- Parmesan Herb Crusted Fingerling Potatoes

Dessert

- Chocolate Mousse
Stuffed Profiterole
- Fancy Desserts