

“CRAZY CHEFS” BARBECUE...

STARTERS & SALADS

Station 1: Fresh Corn Tortillas with “Chico’s” Salsa, Guacamole, & Black Bean Salad

Assorted Fresh Fruit with Seasonal Berries & Yogurt Dip

Station 2: Grilled Potato Salad with Fresh Green Beans & Vidalia Onion –or-Old Fashion’

Bruchetta Selection with Grilled Focaccia & Herbs From Our Garden

“Crazy Chefs” Caesar Salad –OR- Summer Garden Salad with Simple Vinaigrette

Wood Grilled Vegetable Assortment with Balsamic “Drizzle”

Housemade Panzanella Salad with “Country Chunk” of Fresh Basil

ENTRÉE SELECTIONS

Please Choose Two Entrées

*The Higher Priced Entrée Prevails

Signature Flank Steak

Bourbon & Molasses Marinade, Carved To Order \$30

Chicken Skewers

With Garden Peppers & House Marinade...A Best Seller! \$25

Salmon

Herbed Honey Mustard Rub –or- Cedar Plank Roasted \$30

Sirloin Strip Steaks

10, 12, or 14 ounce available, with Gorgonzola Butter \$25 / \$30/ \$35

Grilled Filet Mignon

8 or 10 ounce available, with Gorgonzola Butter \$40 / \$50

Grilled Native Lobster

With Curry-Lime Butter \$market

St. Louis Style Ribs

With “Crazy Chefs” Own BBQ Marinade & Sauce \$25

Sirloin Steak Tips

With Barbecued Onions! \$28

Burgers & Dogs

With “ALL THE FIXINS” \$20

*Above Menu Is Inclusive of “Nice” Disposable Plateware & Flatware
Pricing Does Not Reflect Staffing & Equipment Rental (Propane Grill: \$125)

Tables / Chairs/ Tenting Available