

## **NICE BARBECUE RECEPTION...**

### **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’ Potato Salad

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