

Picnic and BBQ Menus

*All Entrée Items Are Cooked On-Site On State-Of-The-Art Grills Seasoned With Oak Wood
Please note that all prices are based on 50+ guests*

A Traditional Hamburger / Hot Dog Cook-Out

Entrees Served Hot Off The Grill:

Mouthwatering Charbroiled Hamburgers and Cheeseburgers
All Beef Oak Grilled Hot Dogs
Veggie Burgers (5%) Available On Request for the Vegetarians

Sides and Salads – Please Choose Three of the Following:

Macaroni Salad
Homemade Potato Salad
Traditional Cole Slaw
A Tower of Fresh Watermelon
Tossed Green Salad with Homemade Balsamic and Ranch Dressings
Individual Bags of Kettle Chips

Dessert:

Assorted Fresh Baked Cookies

Separate Condiment Station

Ketchup, mustard, mayonnaise, torn lettuce, sliced tomato, chopped and sliced onion, pickles,
relish, sauerkraut and chili

\$20.95 plus labor and service charges

The Jody Maroni Cookout

Entrees Served Hot Off The Grill:

Cajun Dogs

with Louisiana Creole tomato ketchup and caramelized onions

Hot or Mild Italian Sausage

with grilled peppers and onions on Italian hoagies

Chicken and Apple Sausage

with house made sauerkraut

All Beef Hot Dogs

With a traditional condiment: ketchup, mustard, relish, chopped onion, sauerkraut and chili

Veggie Dogs (5%) Available Upon Request for the Vegetarians

Sides and Salads – Please Choose Three of the Following:

Macaroni Salad
Homemade Potato Salad
Traditional Cole Slaw
Fresh Cut Seasonal Fruit
Buttery Corn Cobbettes
Individual Bags of Kettle Chips

Dessert:

Assorted Fresh Baked Cookies

\$19.95 plus labor and service charges

The Deluxe Cook Out

Entrees Served Hot Off The Grill:

Mouth Watering Charbroiled Hamburgers and Cheeseburgers
Veggie Burgers (5%) Available On Request for the Vegetarians
Texas Barbeque Chicken

Sides and Salads – Please Choose Three of the Following:

Macaroni Salad
Homemade Potato Salad
Traditional Cole Slaw
Fresh Cut Seasonal Fruit Medley
Tossed Green Salad with Homemade Balsamic and Ranch Dressings
Individual Bags of Kettle Chips

Dessert:

Assorted Fresh Baked Cookies

Separate All Beef Hot Dog / Chili Dog Grill Station

Hot dog and hamburger condiments to include: ketchup, mustard, mayonnaise, relish, pickles, chopped onion, sliced onion, torn lettuce, sliced tomato, sauerkraut, and chili.

\$25.95 plus labor and service charges

Premier Buffet

Entrees Served Hot Off The Grill:

Prime Cut Succulent Tri Tip
Asian Barbeque Chicken
Veggie Burgers (5%) Available On Request for the Vegetarians

Sides and Salads:

Homemade Potato Salad
Mixed Green Salad with Homemade Balsamic and Ranch Dressings
Fresh Cut Seasonal Fruit Medley
Assorted Bakery Rolls and Creamy Butter

Dessert:

Assorted Fresh Baked Cookies

Separate All Beef Hot Dog Station

With condiments: ketchup, mustard, relish, chopped onion, sauerkraut, and chili

\$30.95 Plus labor and service charges

The Rib Lovers Buffet

Entrees Served Hot Off The Grill:

Fall off the Bone Barbeque Beef Ribs with Classic Barbeque Sauce
Tender St. Luis Style Pork Ribs with Asian Barbeque Sauce
Texas Barbeque Chicken with Sweet and Bold Barbeque Sauce
Veggie Burgers (5%) Available on Request for the Vegetarians

Sides and Salads:

Honey Baked Beans
Fresh Butter Corn Cobbettes
Traditional Cole Slaw
A Tower of Fresh Watermelon
Sweet Southern Style Corn Bread with Sweet Butter

Dessert:

Assorted Dessert Bars

Separate All Beef Hot Dog Station

With condiments: ketchup, mustard, relish, chopped onion, sauerkraut and chili

\$25.95 plus labor and service charges

The New Island Buffet

Entrees Served Hot Off The Grill:

Whole Roast Pig
Hawaiian Style Kahlua Pork
Asian Barbeque Chicken
Ocean Fresh Mahi Mahi with Papaya Mango Salsa
Veggie Burgers (5%) Available on Request for the Vegetarians

Sides and Salads:

Hawaiian Potato Salad
Jasmine Fried Rice
Pineapple Cole Slaw
Fresh Tropical Fruit Salad
Hawaiian Rolls with Creamy Butter

Dessert:

Assorted Fresh Baked Cookies
Coconut Macaroons

Separate All Beef Hot Dog Station

With condiments: ketchup, mustard, relish, chopped onion, sauerkraut and chili

\$28.95 Plus labor and service charges

The Fiesta Picnic Buffet

Entrees Served Hot Off The Grill:

Tender Carne Asada
Pollo al Carbon

Sides and Salads:

Refried Beans
Spanish Rice
A Tower of Fresh Cut Watermelon

Mexican Condiment Station:

Flour & Corn Tortillas, Shredded Cheese & Lettuce, Chopped Tomatoes & Onion,
Fresh Homemade Salsas: Pico de Gallo, Green Tomatillo & Red Chili de Arbol,
Guacamole, Sour Cream and Tortilla Chips

Dessert:

An Assortment of Fresh Baked Cookies
Mexican Flautas

Separate All Beef Hot Dog Grill Station

With: ketchup, mustard, relish, chopped onion, sauerkraut and chili

\$24.95 plus labor and service charges

The California Grill

Entrees Served Hot Off The Grill:

Tender Marinated London Broil
Sake and Miso Cured Halibut
Jodi Maroni Chicken Apple Sausage

Sides and Salads:

Grilled Seasonal Vegetables with Balsamic Reduction
Steamed Jasmine Rice
Tropical Fruit Platter
Baby Field Greens in Low Fat Raspberry Vinaigrette

Dessert:

Fruit Sorbets with Sesame Wafers

\$28.95 plus labor and service charges

Malibu Cook Out

Entrees Served Hot Off The Grill:

Petit Filet mignon with Blood Orange Hollandaise
Marinated Jumbo Prawns in Citrus and Herbs
Raspberry Marinated Boneless Quail

Sides and Salads:

Steamed Asparagus Polonaise
Daulphenoise Potatoes
Tropical Fruit Display
Fresh Mozzarella with Teardrop Tomato Salad
Arugula, Goat Cheese, Pine Nut, Pancetta Bacon Salad

Dessert:

Assorted Fruit Tarts

\$28.95 plus labor and service charges

New England Clam Bake

Entrees:

Soft Shell Ipswich Steamed Clams
Maine Lobster Steamed or Grilled
Charisa Portuguese Sausage

Sides and Salads

Corn on the Cob
Steamed New Potatoes
Aunt Fluffies Potato Salad
Cole Slaw

Boston Brown Bread

Dessert:

Soft Serve Ice-Cream Cones

\$40.00 plus labor and service charges

Jamaican Buffet

Entrees Served Hot Off The Grill:

Jerk Chicken

Jerk Pork

Roast Fish with vegetables in Foil

Veggie Burgers (5%) Available on Request for the Vegetarians

Sides and Salads:

Fried Festival

Fried Plantain

Jamaican Coco Bread

Fresh Tropical Fruit Salad

Dessert:

Assorted Fresh Baked Cookies

Separate All Beef Hot Dog Station

With condiments: ketchup, mustard, relish, chopped onion, sauerkraut and chili

\$28.95 Plus labor and service charges

Additional Menu Items

The following may be added to any existing menu at an extra cost

Meat and Poultry:

¼ lb. Black Angus burgers with poppy seed buns and gourmet sides

Charisa Portuguese sausage

Cajun dogs with Louisiana Creole tomato ketchup and caramelized onions

Hot or mild Italian sausage with grilled peppers and onions on Italian hoagies

Bratwurst steamed in beer with diced onions and spicy brown mustard

Chicken and apple sausage with house made sauerkraut

Chicken Cuban sausage with black bean relish

Marinated and grilled London broil

Grilled petit filet mignon with blood orange hollandaise

Marinated and grilled rib eye steak

Marinated and grilled flat iron or skirt steak

Montreal seasoned NY strip steak

Slow roasted brisket of beef

Grilled marinated ostrich with fruit chutney

Marinated buffalo steaks

Grilled lamb chops pineapple mint compote

Rosemary and thyme marinated boneless chicken breasts

Grilled raspberry marinated boneless quail

Center cut pork chop with apple glaze

Marinated pork tenderloin

Fish & Seafood

Soft shell Ipswich steamed clams

Maine lobster steamed or grilled

Grilled mahi mahi with mango, papaya salsa

Grilled salmon teriyaki

Grilled swordfish with Vera Cruz sauce

Steamed king crab legs

Steamed snow crab legs drawn butter

Roasted oysters

Freshly shucked clam bar

Freshly shucked oyster bar

Grilled jumbo shrimp

Grilled sea scallops

Louisiana crab boil

Grilled cold water lobster tail

Sides

Buttery corn cobbettes

Fair style corn on the cob grilled and served in the husk with condiments

Steamed new potatoes

Boston brown bread

Boston baked beans

Steamed asparagus polonaise

Roasted garlic mashed potatoes

Daulphenoise potatoes

Fresh mozzarella with teardrop tomato salad

Arugula, goat cheese, pine nut, pancetta bacon salad

Grilled seasonal vegetables with balsamic reduction

Steamed Jasmine rice

Baby field greens in low fat Raspberry vinaigrette

Pasta primavera

Desserts

Ice cream sundae station

Ice cream novelties

Assorted dessert bars

Homemade brownies

Mexican cakes and cookies

Homemade flan

Assorted European pastries

Fruit tarts

Novelty Foods

Freshly popped popcorn, cotton candy, peanuts, churros, pretzels, nachos, sno cones...