



Off-Premise Barbeque PackagesPerfect for Graduations, Birthdays or Summer Events

All packages are accompanied with custom condiments – BUFFET

Gold BBQ - \$20 per person

Platinum BBQ - \$22 per person

Includes

- Jalapeno Corn Bread or House Bread with Pesto

Salad (select 1)

- **Mixed Green**
Mixed Field Greens with carrots, cucumbers and tomatoes
- **Caesar**
Romaine lettuce with homemade creamy Caesar, croutons and parmesan cheese (add \$1 per person)
- **Greek**
Crisp romaine, blistered tomatoes, sliced red onions, feta, black olives, pepperoncini, and garlic pesto vinaigrette (add \$2 per person)
- **Kale Farro**
Roasted pine nuts, thinly sliced radishes, chickpeas, drunken wine soaked raisins, shredded kale, shaved parmesan and honey balsamic vinaigrette (add \$2 per person)
- **Spinach and Brussels Sprout**
Spinach, roasted brussels sprouts, strawberries and homemade poppy seed dressing (add \$3 per person)

Entree (select 2)

- BBQ Pulled Pork
- Angus Reserve Burgers
- Roasted BBQ Chicken
- Roasted Lemon Garlic Chicken
- Jack Daniels BBQ Ribs (add \$4 per person)
- Grilled Shrimp Skewers (add \$4 per person)
- Orange Glazed Salmon (add \$4 per person)
- Buttermilk Fried Chicken

Price includes disposable plates, silverware and chafers.

Side Dish (Gold select 3, Platinum select 4)

- Corn on the Cob
- Cheesy Grits
- Sweet Potato Fries
- Cole Slaw
- Pickled Vegetable Tray
- Homemade Potato Chips
- Macaroni and Cheese (add \$2 per person)

Ask us about our
 custom made desserts!

Off Premise Catering

Please note: 6% sales tax and service charge not included. Menu and pricing subject to change.
 January 2019 Price Increase \$1. Date revised: October 30, 2018

