



BBQ MENUS

MENU I

German Potato Salad
Caesar Salad
with Garlic Croutons

Coleslaw
Marinated Country Ribs

Home Made Burgers
with Buns & all the
traditional garnishes

Hot Dogs

Corn on the Cob
with Melted Butter

Profiteroles
with Chocolate Sauce

\$27.50 pp

MENU II

Continental Coleslaw

Caesar Salad
with Garlic Croutons

Spare Ribs
Marinated in
Spicy Honey Sauce

Fresh Bermuda Fish
with Mango Salsa

Barbecued Chicken

Chicken Legs in the
Chef's Secret BBQ Sauce

Corn on the Cob
with Melted Butter

Baked Potato
served with Butter, Chives
Sour Cream, & Bacon

Basket of Bread Rolls
with Butter

Fresh Fruit Salad

Profiteroles
with Chocolate Sauce

\$36.50 pp

MENU III

Potato Salad

Tavern Salad
with Two Salad Dressings

Grill Vegetable Platter
Served Cold with
Mozarella & Tomato

Penne Primavera
Tubes of Pasta with
Julienne Vegetables
& White Wine Sauce

Minute Steak

A 3 oz. Steak
grilled to order

Roast Leg of Lamb Carving
with Mint Sauce

Wahoo Steak
Marinated in Vermouth
**Selection of Fresh
Seasonal Vegetables**

Basket of Bread Rolls
with Butter

Bread Pudding
Home Made Brownies
Fruit Skewers

\$40.50 pp

MENU IV

Mixed Salad
with Cucumber,
Onions, Tomatoes
& Balsamic Vinaigrette

**Grilled &
Marinated Vegetables**
with Parmesan Shavings

Paella
(Seafood or Chicken)
Long Grain Saffron Rice
with Shrimp, Chicken,
Peas, Avocado, Scallions
& Red Bell Peppers

Roasted Rosemary Potatoes

Chicken Kebab
Marinated & Grilled on site
served with Peanut Sauce

6oz Sirloin Steak
with a variety of sauces

Fresh Bermuda Fish
from the BBQ, marinated
in Herbs with Mango,
Tomato & Onion Salsa

Assorted Breads

Carrot Cake
Banana & Berry Compote
with Mocha Sauce
Chocolate Mousse
**Tropical Fruits &
Berries**

\$52.00 pp

***Please feel free to mix &
match and we will be more
than happy to price it for
you.**