



## BBQ MENUS

### MENU I

Bermuda Potato Salad  
 Coleslaw  
 Healthy Bowl: Quinoa mixed with Spinach topped with Avocado, Mushrooms, Beans & mixed with an Italian Vinaigrette  
 Homemade Burger with Buns & all traditional condiments  
 Hot Dog  
 Jerk Spiced Chicken Legs  
 Corn on the Cob  
 Baked Beans  
 Peach Cobbler  
 Watermelon  
**\$29.50 pp**

### MENU II

Caesar Salad  
 Rainbow Coleslaw  
 American Potato Salad with Peas & Carrots  
 BBQ Smoked Chicken Leg  
 Grilled local Fish with Pineapple Salsa  
 St. Louis Ribs with a Soy Ginger Glaze  
 Grilled Corn with melted Butter  
 Macaroni and Cheese  
 Fresh Fruit Salad  
 Homemade Brownies  
**\$36.50 pp**

### MENU III

Chopped Salad (Romaine Lettuce, Blue Cheese, Cranberry, Red Onions, Walnuts with Ranch Dressing)  
 Macaroni Salad

Grilled Pineapple Salad with Peppers, Tomato, Onions, Cilantro, Kale and Celery

BBQ Flank Steak Carving  
 Home Smoked Chicken with variety of Sauces on the side  
 Grilled Wahoo Steak marinated with Garlic and Herbs  
 Seasonal Vegetables  
 Baked Potato with Sour Cream, Scallions and Bacon Bits

Assorted Mini Pastries  
 Assorted Fruit Platter  
**\$42.50 pp**

### MENU IV

Mixed Salad with Tomato, Onion, Cucumber, Radish & Balsamic Dressing  
 Grilled Marinated Vegetables  
 Bermuda Potato Salad

3oz Minute Steak grilled on side  
 BBQ St' Louis Ribs with Chef's Secret BBQ Sauce  
 Home Smoked Chicken Wings, Texas Style  
 Grilled Mahi Mahi with Mango Chili Salsa  
 Roasted Cajun Potato Wedges  
 Vegetable Gratin with Pepper Jack Cheese

Banana Cake  
 Carrot Cake  
 Fruit Salad  
**\$48.50 pp**

### MENU V

Caprese Salad  
 Avocado Cucumber Salad  
 Grilled Pineapple Salad with Peppers, Tomatoes, Onion, Cilantro, Kale and Celery  
 Spinach Salad with Tomato, Pecans, Raisins, Almonds, Dry Apricot and Blue Cheese Dressing

Beef Tenderloin Carving (grilled on site) with Mustard, Horseradish and Peppercorn Aioli  
 Chili marinated Grilled Local Wahoo  
 Shrimp Kebab with Salsa Verde  
 Texas Style BBQ Chicken Wings  
 Corn Bread  
 Black Bean Rice  
 Baked Potato  
 Roasted Root Vegetables

Chocolate Mousse  
 Dark and Stormy Banana Flambé  
 Tropical Fruits with Berries  
**\$54.50 pp**

**\*Menus 3-5 chef required on site**