



COOKOUT MENU

ECONOMY BUSTER

Grilled Hamburgers and Hot Dogs
Assorted Condiments
Potato Chips
Pickles
Sliced Watermelon
Paper Goods

ALL-AMERICAN

Grilled Hamburgers and Hot Dogs
Assorted Condiments
Lettuce, Tomato and Onion Platter
Cheese Platter

Red Bliss Potato Salad
Corkscrew Pasta Salad
Potato Chips
Pickles
Sliced Watermelon
Paper Goods

SOUTHWESTERN BBQ

Garden Tossed Salad with Dressings on the Side
Cornbread with Butter
Texas Style Ribs
Herb Roasted Chicken or BBQ Chicken
Campfire Baked Beans
Southwestern Corn with Diced Sweet Red Peppers

Sliced Watermelon
Paper Goods with Toothpicks and Wetnaps, Of Course!

TO BEEF OR NOT TO BEEF

Steakhouse Style salad Bar with all of the Fixins
Bakery Rolls & Butter
Grilled Seasoned NY Sirloin Steak
With Caramelized Onions
Baked Potato with Butter and Sour Cream
Corn on the Cob
Sliced Watermelon
Paper Goods

INTERNATIONAL FARE

Caesar's Salad
Rolls & Butter
Beef Kabobs
Grilled Chicken Breasts
Grilled Italian Sausage
Mediterranean Rice Pilaf
Green Beans Almondine
Sliced Fresh Fruit Tray

Paper Goods

CARIBBEAN THEMED BBQ

Grilled Marinated Black Tiger Shrimp with Mango Ketchup
Ginger-Citrus Marinated Beef Skewers with Spicy Ponzu Dip
Spoon of Scallop Ceviche with Papaya Salsa
Caribbean Jerk Chicken on Plantain with Coconut-Mango Chutney
BBQ Pulled Pork on Yuka Round with Avocado
Sugar Kane Skewered Rare Ahi Tuna with Spicy Jerk Sauce
Lobster & Tropical Fruit Salsa on Plantain Chip with Vanilla Bean Foam

FOR STARTERS

APPETIZERS

Fresh Fruit Tray
Vegetable Tray with Dip
Nachos & Salsa
Red or White Calm Chowder
Cold Bakery Pizza Squares
Potato Chips with French onion Dip
Chili (Meat or Vegetable)

SALADS

Traditional Cold Elbow Macaroni Salad
Creamy Cole Slaw
Fresh Fruit Salad
4 Bean Salad
Tossed Garden Salad with Dressings on the Side

ENTREES

Grilled Hamburgers & Hot Dogs
With Rolls, Buns and Appropriate Condiments

Grilled Sweet Italian Sausage
Served on Torpedo Rolls with Peppers and Onions

Grilled Boneless, Skinless Chicken Breasts
Served on a Sesame Seed Rolls with Ranch Dressing on the Side

Grilled Chicken Teriyaki
Served with Pineapple Chunks and Cherries

Grilled BBQ or Herbal Chicken
With Fresh Herbs or BBQ Sauce

Grilled Tropical Chicken
Served with Tropical Salsa

Pulled Pork Sandwiches
Shredded BBQ Pork Shoulder served on a Sesame Seed Bun

Texas Style BBQ Ribs
Baby Back Pork Ribs, served Texas Style

Seafood Kebobs
Shrimp and Scallops Seasoned with Fresh Dill and Sherry Wine

SIDES

Grilled Vegetables
Eggplant, Zucchini and Yellow Squash
Drizzled with Balsamic Vinaigrette

Campfire Baked Beans
Baked Potatoes
Corn on the Cob

BEVERAGES

Assorted Cold Soda, Bottled Water and Assorted Juices

Country Style Lemonade

Fruit Punch

Iced Coffee

Brewed Hot Coffee

DESSERTS

Assorted Cakes and Pies

Assorted Miniature Pastry

Assorted Cookies

SERVICE & RENTALS

Chefs \$30.00/Hour

Cooks \$25.00/Hour

Servers \$15.00/Hour

Grills \$30.00

Tables \$10.00

Chairs \$1.75

NOTES:

* Price includes top of the line paper goods

* Children under 7 years old are half-priced

*Condiments include; Brand Name Ketchup, Mustard, Relish, Mayonnaise
Celery Salt, Diced Onions, Salt & Pepper and Rolls and Buns for the Grilled
Meats

* Price includes Red & White Tablecovers