

THE HIINGRY IACK

Steak spice burgers grilled to perfection
Grilled gourmet Italian sausage
Fresh baked crusty kaiser or sesame burger bun
"Chop, slice + dice" tomatoes, dill, shaved onions
Condiments: mustard, relish, ketchup
Oven roasted baby red potato salad with dijon vinaigrette
Black bean & corn salad with chipotle honey vinaigrette
Pickled slaw with pineapple vinaigrette
50, \$72 | 75, \$62 | 100, \$60 | 125, \$58 | 150, \$56 | 175, \$54 | 200, \$52

YUKON GOLD

Marinated beef tenderloin skewers with mustard horseradish cream Smokey barbecue chicken leg supreme
Fresh green bean, pepper and carrot salad
Yukon gold potato salad with shallots + chives tossed
with lemon vinaigrette
Classic Caesar salad with bacon pieces, garlic croutons, house dressing
Tear-a-way mini rolls with whipped butter
50, \$88 | 75, \$78 | 100, \$76 | 125, \$74 | 150, \$72 | 175, \$70 | 200, \$68

TEXAS WRANGIER

Succulent slow grilled baby back ribs with our signature smokey barbecue sauce
Whiskey barbecue glazed grilled chicken prime cut pieces
Texas ranger smokey maple baked beans
Southwest orzo salad with chipotle honey lime vinaigrette
Roasted corn + edamame salad with red pepper confetti
Farmers market salad with mixed greens, tomatoes, cucumbers, shoestring carrots, onions sprouts
White balsamic vinaigrette or creamy ranch dressing
Southern buttermilk cornbread muffins
50, \$88 | 75, \$78 | 100, \$74 | 125, \$72 | 150, \$70 | 175, \$68 | 200, \$66

THE MARSHALL'S FAVORITE

Honey soy grilled flank steak
Cedar grilled maple teriyaki braided side of salmon
Tender lemon rosemary chicken skewers with Tzatziki sauce
Grilled summer vegetables with balsamic glaze
(zucchini, eggplant, peppers, mushrooms, carrots)
Classic creamy potato salad with dill
Summer medley green & kale salad with dried cranberries
+ carrots and sunflower seeds with Maple balsamic vinaigrette
Assorted breads, baguettes, rolls with whipped butter

50, \$98 | 75, \$88 | 100, \$86 | 125, \$84 | 150, \$82 | 175, \$80 | 200, \$78

BBQ Packages include:

Buffet tables, culinary equipment, disposable dinnerware Barbecue, Chef + Assistant





Offering full catering services that allow our clients to truly enjoy their events. "One stop shop" providing you with all such as rentals, staffing, bar service, décor & event design, photography, entertainment, etc... and of course delicious menu items!

Please contact one of our event planners to discuss other menu service options such as hors d'oeuvres, desserts, bar service, late night fun foods, and many other culinary delights!!

Barbecues | Upscale grill | Buffet dinners | Sit down served meals Family style events | Cocktail parties | Fun and casual affairs Customized menu planning available | Themed dinners

2022 BBO Menus