

## GOURMET BBQ MENU

### CHEF RECOMMENDED

#### SELECTION OF 10 BUTLER PASSED HORS D'OEUVRES

Vegetable Samosa, Raita	Crab Cakes, Lemon Old Bay Aioli
French Onion Soup, Petite Bread Boule	Spicy Tuna Tartare Taco,
Truffled Mushroom Pizzetta	Scallions, Dried Cranberries
Roasted Apple & Brie Wonton,	Franks in a Down Quilt
Cinnamon Gastrique	Petite Bleu Cheeseburger Slider,
Buffalo Chicken Lollipop,	Caramelized Onions, Smokey BBQ Sauce
Carrot, Celery, Bleu Cheese Slaw	Hummus, Cucumber Cup - GF

### BBQ BUFFET

Steak House Salad  
Iceberg Lettuce, Beefsteak Tomatoes, Crumbled Bleu Cheese,  
Topped w/Crispy Onion Rings, and White Wine Shallot Dressing  
Peter Luger Style Tomato & Onion  
Whole Roast Tenderloin of Beef  
Garlic Aioli, Horseradish, Grain Mustard  
Honey-Balsamic Grilled Chicken  
Shrimp & Vegetable Kabobs  
Teriyaki Glaze  
Roasted Fingerling Potatoes & Leeks  
Grilled Vegetables

### DESSERT

Gelato Station

### BEVERAGES

Soda, Iced Tea, Lemonade, Water, Coffee, Tea & Decaf

### PACKAGE PRICING

Minimum of 60 Adult Guests for Saturday Event  
Call for price.

Staffing Charges are Not Included.  
6.625% Sales Tax and Gratuity Not Included.