



## Barbecues and Cookouts

### From the Grill

(Choose two)

Barbecued Chicken...spice-rubbed and slow cooked over hardwoods, quartered for service

Southern Style Pulled Pork...traditionally seasoned and simmered in the pit for hours

Bamboo Skewered Chicken...fresh herbs, garlic and citrus, grilled over a wood fire

Beef Kebabs...marinated and fired over hardwood charcoals

St. Louis Style Spare Ribs...rubbed with spices, oak and hickory smoked

Grilled Chicken Breast...cage free, with lemons, rosemary, and sea salt

Fire -Grilled Beef Tips...flavored and tenderized with an Asian flair

Italian Sausage & Peppers...spicy or sweet

### Salads and Sides

(Select three)

Tossed Garden Salad, Traditional Caesar, Mixed Field Greens Pasta Salad with Balsamic Vegetables, Collard Greens

Crunchy Cole Slaw, Red Bliss Potato Salad, Roasted Corn and Pepper Salad

Sweet Potatoes, Red Beans & Rice, Corn on the Cob, Maple Baked Beans

Cornbread or Dinner Rolls & Butter are included

\$22 per person

### Additional Entrees

(For slightly more) Caribbean Jerk Chicken...with fresh tropical fruit salsa

Fire-Grilled Steaks...filet mignon or New York strip, with Port wine Demi glace or Bordelaise sauce

Baby Back Ribs...slow cooked, fall off the bone tender, mango or traditional bbq sauce

Mediterranean Lamb Kebabs...rosemary and garlic, fired over hardwood charcoal

Grilled Local Fish...swordfish, tuna or one of the many seasonal finfish available to us on the Cape

Seafood Mixed Grill...combination of locally available finfish and shellfish, bamboo skewered

Suckling Pig...slow-pit roasted

### Picnic Barbecue

Grilled Burgers and Kosher Hot Dogs...with appropriate buns and condiments

Crunchy Cole Slaw or Red Bliss Potato Salad, Maple Baked Beans and Corn on the Cob

\$16 per person