

Barbecues & Cookouts

From the Grill

(Select 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 breasts with lemons, rosemary and sea salt
- Fire-grilled beef tips flavored and tenderized with an Asian flair
- Italian sausage and peppers spicy or sweet

From The Wood-Fired Grill

(Select two)

- Garden salad
- Caesar
- Mixed field greens
- Pasta salad
- Collard greens
- Coleslaw
- Corn on the cob
- Red bliss potato salad
- Roasted corn and pepper salad
- Sweet potatoes
- Red beans and rice
- Maple baked beans

(Includes cornbread or dinner rolls with butter)

Picnic Barbecue

(Served with appropriate buns & condiments)

- Grilled burgers and kosher hot dogs

(Select one side)

- Coleslaw
- Red bliss potato salad
- Maple baked beans
- Corn on the cob

WHITE'S CATERING

Barbecues & Cookouts

*Additional Entrees

- Caribbean jerk chicken with fresh tropical fruit salsa
- Fire-grilled steaks filet mignon or New York strip
- Baby back ribs slow cooked, fall off the bone tender, mango or traditional barbecue 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 BBQ	\$18/person
Barbecue & Salads	\$35/person