



Extravagant AFFAIRS

Option 1

all beef hot dogs
1/3# hamburgers
homemade potato salad
bacon baked beans
assorted cookies
condiments to include buns and rolls,
ketchup, relish and mustard basic
disposable package
11.95 pp – 50 guest minimum

Option 2

all beef hot dogs
Johnsonville™ bratwurst
1/3# hamburgers
chunky redskin potato salad
bacon baked beans
assorted cookies
condiments to include buns and rolls,
ketchup, relish and mustard
basic disposable package
13.95 pp – 50 guest minimum



Option 3

all beef hot dogs
1/3 # hamburgers
4 oz. chicken breast
Johnsonville™ bratwurst
macaroni salad
bacon baked beans
assorted cookies
condiments to include buns and rolls,
ketchup, relish, BBQ sauce and mustard
basic disposable package
9.95 pp – 100 guest minimum

Option 4

fried or BBQ chicken on the bone
1/3# hamburgers
sliced Italian beef with 3" French Bread
homemade potato salad
pasta salad
bacon baked beans
assorted cookies
condiments to include buns, ketchup,
relish and mustard, jardinière and BBQ sauce
basic disposable package
11.95 pp – 100 guest minimum



Option 5

fried or BBQ chicken on the bone
1/3# hamburgers
sliced Italian beef with 3" French Bread
Johnsonville™ bratwurst
signature sweet leaf salad
bacon baked beans
sliced watermelon
assorted cookies
condiments to include buns and rolls, ketchup,
relish, BBQ sauce, jardinière and mustard
basic disposable package
13.75 pp – 150 guest minimum

Option 6

all beef hot dogs
1/3# hamburgers
Johnsonville™ bratwurst
4 oz. chicken breast
BBQ ribs in 3 piece sections
signature sweet leaf salad
sliced watermelon
assorted brownies and cookies
condiments to include buns and rolls, ketchup,
relish, BBQ sauce, jardinière and mustard
basic disposable package
17.75 pp – 150 guest minimum

No Substitutions

Picnic in the South

crispy pieces of fried chicken

grilled smoked sausage on hoagie rolls with spicy mustard

potato and green bean salad - roasted baby red potatoes, sautéed green beans, crispy bacon, scallions and parsley tossed in a sun-dried tomato mayonnaise

chop salad - romaine lettuce, cucumber, tomato, celery, corn, jicama, crumbled Berkshire blue cheese and radish in a creamy ranch dressing V

tomato-cucumber salad - Roma tomatoes, European cucumbers, red onion in a red wine balsamic vinaigrette V G

lemon Bars

basic disposable package – plates, napkin and utensils
15.95 pp – 50 guest minimum



The Healthy Side

grilled free-range chicken breast sandwiches on whole wheat buns

grilled grass fed Angus burgers with a potato bun

whole wheat pasta salad tossed with crumbled feta cheese, cherry tomatoes and toasted walnuts in Dijon mustard vinaigrette V

orzo with black eyed peas, diced tomato, cucumber, slivered red onion, black olives and feta cheese in a lemon oregano dressing V

mini yogurt and granola parfaits

condiments to include platters of lettuce, tomato and red onion, ketchup and mustard

basic disposable package – plates, napkin and utensils
19.95 pp – 85 guest minimum

Slider Block Party

lime cilantro chicken sliders topped with Pico de Gallo

Angus burger sliders with ketchups, mustard and a pickle

in-house smoked pork belly sliders topped with Asian cole slaw

smoked pulled pork sliders with our signature bbq sauce

cheese-filled, baby tri-colored ravioli with bell peppers, yellow squash, zucchini, fresh basil, oregano and toasted pine nuts in a sun-dried tomato vinaigrette V

peanut noodles - lo mein noodles with red peppers, shredded carrots, green onions, bean sprouts, pea pods with oriental peanut dressing V

condiments to include small buns, BBQ sauce, mustard, ketchup and pickles

basic disposable package – plates, napkin and utensils
\$18.95pp – 100 guest minimum

Big Tex

in-house smoked bbq brisket with a dry rub and BBQ on the side. *Mild, Medium, Hot

grilled carne asada sliced thin and served with warm tortillas, Pico de Gallo and our signature homemade salsa

mesquite grilled chicken breast in fresh herbs

spinach, watermelon and goat cheese salad – baby spinach with Thai basil, marinated red onion, watermelon, cucumber, goat cheese with caramelized shallot vinaigrette V

farmers market grilled vegetables – zucchini, red and yellow peppers, onion, eggplant, fennel and yellow squash lightly brushed with a basil-garlic olive oil V G

condiments to include soft buns, and BBQ sauce,

basic disposable package – plates, napkin and utensils
\$21.95pp – 100 guest minimum

V-Vegetarian G-Gluten Free

No Substitutions

Southwestern BBQ Package

Menu

Duo Package:

A choice of three (3) meats, and (3) sides. - **\$16.99pp** - 50 guest minimum

Includes: Regular, Medium, Hot Sauces, soft buns, and cornbread

Double Combo Package:

A choice of four (4) meats, and (3) sides. - **\$19.99pp** - 50 guest minimum

Includes: Regular, Medium, Hot Sauces, soft buns, and cornbread

Sides Dish Choices:

Baked Beans
 Cole Slaw
 Potato Salad
 Rice & Beans
 Dirty Rice

Green Beans
 Collard Greens
 Mashed Potatoes
 Mac & Cheese
 Black-Eyed Corn

Entrée Meat Choices:

Pulled Pork
 Pulled Chicken
 Jerk Chicken
 Beef Brisket

Chopped Beef
 Hot Sausage
 Ribs

Desserts:

Pie with Whipped Cream _____ **\$3.59pp**
 Pecan, Peanut Butter, Key Lime, or Sweet Potato

Fruit Cobbler with Whipped Cream _____ **\$3.59pp**

Dream Bar _____ **2.29pp**

Chocolate Chip Brownie _____ **2.29pp**

Big Chocolate Chip Pecan Cookie _____ **2.29pp**





Guest Counts

Final guest counts are due ten days prior to the event. After that date, reasonable increases are accepted, but due to scheduling of food items, equipment and staffing, decreases are not accepted.

Pricing

grill charge and two grill staff members per 50 guests \$275, 2 hour maximum, each additional grill staff \$75.00, serving staff charge \$25 per staff member, 4 hour minimum.

Payment

Payment in full is due 21 business days prior to the commencement of food service on the day of the event. Payment may be in the ACH Check, Credit, Debit Card or Cash.

Deposits

Outdoor events require a non-refundable 50% deposit and a signed copy of our contract to guarantee service. Equipment and entertainment must be paid in full at time of deposit. Once a time and date is reserved, we will reserve a crew and equipment for that event. the deposit, in part, covers those costs.

Cancellations

We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Outdoor picnic events may be canceled 72 hours prior to food service. If the event is not re-booked with a contract within 5 business days, the deposit will be forfeited in addition to any contracted service items and a 25% service fee.

Insurance

Certificates of insurance (COI) are provided upon request. Clients that request to be named additionally insured on our policies will incur a \$85 fee to cover that expense. Any additional insurance coverage requested by our clients will be completed at an additional expense to the client.

Leftovers

All opened and cooked food will be left for your party provided sanitary conditions prevail. leftover containers are not provided, but can be added to the proposal for an additional charge.