



# Garden Barbeque

**VENUE OVERVIEW** | Our venue includes the following services and amenities:

- ▶ A 3 hour event with 2 hours of set-up time and 1 hour break down for your decorating needs.
- ▶ All tables for guest seating, gifts, cocktails, and auxiliary needs; silver or gold Chiavari chairs
- ▶ Variety of specialty table linens, napkins and decorative plate chargers
- ▶ China, silverware, glassware, wait and bar staff
- ▶ Garden and patio dining options available



## ANTIPASTO BAR

Imported Cured Italian Meats and Cheeses  
 Fresh Mozzarella, Tomato and Basil Caprese Salad  
 Roasted Red Peppers, Hot Peppers and Olives  
 Domestic Cheese, Honey Mustard and Crackers  
 Strawberries, Grapes and Dried Apricots

Stuffed Pepper Shooters, Provolone Cheese and Prosciutto  
 Assorted Breads  
 Almonds, Cashews, and Pistachios  
 Imported Cheese Wheel

OR

## TWO HAND-PASSED HORS D'OEUVRES



Buffalo Chicken Kebobs with Bleu Cheese Dipping Sauce  
 Philly Cheesesteak Spring Roll with a Sweet Chili Glaze  
 Assorted Stromboli  
 Mini Filet Mignon Sandwiches with a Horseradish Cream  
 Mini Crab Cake with a Dijon Dipping Sauce

Coconut Shrimp with Plum Sauce  
 Seared Ahi Tuna, Ponzu Sauce  
 Stuffed Mushrooms, Crabmeat or Sausage  
 Scallops Wrapped in Bacon  
 Assorted Old Forge Style Pizza: Red, White, and Fresh Tomato  
 Pecorino Romano Fried Rice Balls with Stuffed Provolone



**CHOICE OF 4**

Hamburgers, Cheeseburgers and Hot Dogs  
 Complete Texas Wiener Bar  
 Italian Sausage (Hot & Sweet) and Sautéed Peppers and Onions  
 Grilled Chicken Sandwiches, Fresh Mozzarella, Roasted Red Peppers and Pesto Mayo  
 Grilled Teriyaki Chicken with Stir Fried Vegetables  
 Roasted Porketta Sliced and Served with Warm Au Jus with Hard Rolls  
 BBQ Chicken Halves  
 BBQ Beef Brisket

Pulled Pork BBQ with Hard Rolls  
 Beef Shish Kabobs, Marinated Beef, Peppers, Onions and Mushrooms  
 BBQ Baby Back Ribs  
 Grilled Balsamic Zucchini and Yellow Squash  
 Grilled Asparagus  
 Corn on the Cob  
 Grilled Beef Tenderloin with Horseradish Cream\*  
 Grilled Salmon with Fresh Dill and Cucumber Sauce\*  
 Steamed Clams\*

**CHOICE OF 2**

Garden Salad with Two Dressings  
 Italian Pasta Salad  
 Cole Slaw  
 Potato Salad  
 Macaroni Salad  
 Fresh Fruit Salad  
 Baked Macaroni and Cheese  
 Fresh Baked Corn Bread  
 Tri Pepper Feta Cheese Pasta Salad

Pesto Pasta Salad with Roasted Red Peppers and Fresh Mozzarella  
 Baked Beans  
 Grilled Pineapple and Corn Salad over Baby Greens with White Balsamic Marinade  
 Roasted Corn and Black Bean Salad  
 Grilled Romaine with Craisins, Glazed Walnuts, Crumbled Blue Cheese and Poppy Seed Dressing  
 Classic Waldorf Salad Over Bib Lettuce  
 Sautéed Red Beets with Goat Cheese

**DESSERTS**

Add \$3 Per Person

Decorative Sheet Cake  
 Brownie Ala Mode

Strawberry Shortcake Parfaits  
 Warm Apple Crumb with Vanilla Bean Ice Cream

**NON-ALCOHOLIC BEVERAGES**

A Non-Alcoholic Beverage Station Consisting of Lemonade, Iced Tea and Fruit Infused Water  
 Soft Drinks

Spring Water with Lemon or Cucumber Garnish  
 Coffee and Tea Station

**ALCOHOLIC BAR PACKAGES**

Alcoholic Bar Packages are available for an additional cost.

Limited Open Bar – Includes 2 Specialty Drink Selections, 2 Wine or Sparkling Selections, and 2 Bottled Beers

Consumption Bar  
 Retail Cash Bar

Price per person \_\_\_\_\_. Minimum 50 people. Gratuity included. 6% sales tax not included.

\*Upgrade Items, Additional Cost May Apply