



Southern Comfort Barbeque

We offer a selection of the best regional barbeque from across the country served with warm hospitality. Incredible smoked meats, made from scratch sauces and delicious mouthwatering sides ~ that's what barbeque lovers expect from our Southern Comfort Barbeque.

The Down Home Spread

**St. Louis Pork Ribs, Dry Spice Rub
Pulled Smoked Chicken Sandwich**

Blackberry BBQ Sauce/Baguettes

Country Cole Slaw

Green/Purple Cabbage, Red/Gold Peppers, Carrot, Celery Seed Essence
Classic Creamy Dressing

Baked Macaroni & Cheese

Elbow Macaroni/Mornay Sauce, Wisconsin Cheddar
Imported Parmesan/Breadcrumb Streusel

\$22.95 per Guest

(Upgrade to Mojito Chicken Breast (8oz.) ~\$24.95)

(Upgrade to Pulled Pork Sandwiches ~ \$23.95)

A Taste of Florida

Grilled Garlic Shrimp Skewers

Grilled Marinated Large Shrimp/Key Lime Slices/Tequila Glaze

Chopped Vegetable Salad

Lettuce Medley/Chopped Seasonal Vegetables, Cashew Nuts/Swiss Cheese
Sherry/Shallot Vinaigrette

Pineapple Rice

Long Grain Rice, Pineapple/Vegetable Confetti

Grilled Herbed Flatbread Triangles

\$24.95 per Guest

A Taste of the Islands

Piri Piri Chicken

Roasted Chicken Pieces, Blistered Pepper Medley/Shallot/Garlic/Tomato Marinade
Smoked Spanish Paprika Sauce

Roasted Potato Wedges

Idaho Potatoes, Olive Oil/Rosemary

Grilled Vegetables

Asparagus, Red/Gold Peppers, Sweet Potato/Onions

Grilled Herbed Flatbread Triangles

\$22.95 per Guest



A Taste of New Orleans

Jambalaya

Andouille Sausage/Chicken/Rice/Green Pepper/Onion/Garlic/Rice (Tasty, Not Spicy)

Add Shrimp \$2.50 per Guest

Palace Salad

Lettuce Medley/Roast Corn/Tomatoes/Purple Onions/Cucumber/Red Pepper Vinaigrette

Grilled Herbed Flatbread Triangles

\$18.95 per Guest

Taste of the Northwest

Grilled Salmon Filets

Citrus/Herb Marinated Salmon Filets

Cucumber Salad/Purple Onion/Dill/Rice Wine Vinegar

New Potato Salad

Red Bliss Potatoes, Leek/Onion/Garlic Sauté, Bacon/Mustard Vinaigrette, Fresh Herbs

Grilled Herbed Flatbread Triangles

\$26.95 per Guest

The Hoedown

All Beef Hot Dogs/Black Angus Hamburgers

Sesame Buns/Tomatoes/Purple Onions/American Cheese

Ketchup/Mustard

Country Cole Slaw

Green/Purple Cabbage, Red/Gold Peppers, Carrot, Celery Seed Essence

Classic Creamy Dressing

Slow Cooked Baked Beans/Applewood Smoked Bacon

Upgrade to Brats ~ \$1.25 per Guest

\$14.95 per Guest

Main Course Add~Ons

Grilled Garlic Shrimp Skewers ~ \$7.95 per Guest

Country Fried Chicken ~ \$8.95 per Guest

St. Louis Pork Ribs ~ \$7.95 per Guest

Pulled Pork Sandwiches ~ \$8.95 per Guest

Pulled Smoked Chicken Sandwich ~ \$6.95 per Guest

Grilled Italian Sausage, Three Color Peppers/Onions/Sliced Baguettes ~ \$7.95 per Guest



Appetizers

- Jumbo Shrimp Cocktail~Old Bay Seasoning, Classic Cocktail Sauce ~ \$5.50 per Guest**
Andouille Sausage/Baguette Slices/Creole Mustard ~ \$2.50 per Guest
Bacon & Eggs~Deviled Eggs/Bacon, Smoked Sweet Paprika ~ \$2.00 per Guest
Grilled Flatbread Pizzas ~ \$2.50 per Guest
Pesto/Goat Cheese Medallions/Mozzarella/Tomatoes/Pine Nuts
BBQ Chicken/Hoisin Sauce/Mozzarella/Scallions
Savannah Corn Fritters~Roasted Red Pepper Sauce ~ \$2.50 per Guest

Salads & Sides

New Potato Salad

Red Bliss Potatoes, Leek/Onion/Garlic Sauté, Bacon/Mustard Vinaigrette, Fresh Herbs

Cucumber Salad/Dill/Rice Wine Vinegar

Chopped Vegetable Salad

Lettuce Medley/Chopped Seasonal Vegetables, Cashew Nuts/Swiss Cheese

Sherry/Shallot Vinaigrette, Garlic Ranch Dressings

Becky's Red Beans/Rice

Grilled Asparagus

Corn Mexicana

Roasted Corn/Red Pepper/Scallion, Herbed Crema/Cotija Cheese

Hash Browns

Chopped Idaho Potatoes, Onion/Garlic/Smoked Hungarian Paprika

\$4.50 per Guest

The Bakery

Corn Bread/Strawberry Butter ~ \$2.50 per Guest

Biscuits/Tangelo Butter ~ \$2.50 per Guest

Desserts

Key Lime Tartlets

Country Style Strawberry Parfaits

Apple Crisp

Seasonal Fruit Presentation

\$5.95 per Guest

Cookies

Chef Barrett's Gourmet Cookie Medley

Intense Brownies & Blondies

\$3.50 per Guest

Beverages

Fresh Mint Limeade

Rose Punch

Unsweetened/Sweetened Tea

We Also Offer Full Bar Service