



## **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

\$24.95 per Guest

(Upgrade to Mojito Chicken Breast (8oz.) ~\$25.95)

(Upgrade to Pulled Pork Sandwiches ~ \$25.95)

### **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**

\$26.95 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**

\$23.95 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

## **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