



BBQ PACKAGES

On- Site Catering Event Menu. Minimum of 25 Adults

Backyard BBQ Package 1 Salad, 1 appetizer, 2 meats, 2 sides, and 1 dessert

Classic BBQ Package 2 Salads, 2 appetizers, 3 meats, 2 sides, and 1 dessert

Let's Party BBQ Packge 2 Salads, 3 appetizers, 4 meats, 2 sides and 1 dessert

MEATS

*Ask for smoked pork belly, smoked pulled pork or brisket

Grilled Flank Steak Fajitas with sautéed onion and peppers

Natural Pork Spareribs St. Louis pork spareribs smoked in cherry & apple

Jerk Chicken* marinated in Caribbean spices

BBQ Chicken smoked in apple

Tri-Tip grilled and served with tangy or spicy bbq sauce

Grilled Pork Belly grilled and served with soy, ginger, vinaigrette Gourmet Veggie Burgers Angus Beef Burgers Gourmet Sausages



BBQ MENU

SALADS

Classic Cesar Salad Romaine, croutons, parmesan cheese

Organic Mixed Salad Cherry tomatoes, sliced cucumber, citrus vinaigrette

Classic Potato Salad Dijon mustard, celery, mayo

Pasta Salad Red bell pepper, onion, olives, raspberry vinaigrette

Mac Salad Carrots, onion, raisins, mayo

APPETIZERS

Lumpia (traditional Filipino pork lumpia) Smoked or Grilled Chicken Wings w/ spicy or sweet sauce Artichoke, Spinach and Jalapeno Dip w/ chips Pita Bread Chips & Hummus Tortilla Chips, Salsa & Guacamole Smoked Meatballs w/ Savory Gravy Cheese Platter Crudite Platter W/ Ranch Dipping Sauce Antipasto Platter Assorted Dinner Rolls

HOT SIDES

All sides are vegetarian friendly. We offer gluten free dishes

Dom's Baked Beans Seasonal Grilled Vegetables Creamy Mac N' Cheese Corn on the Cobb

COLD SIDES

Kale Slaw Cranberries, carrots, almonds and house vinaigrette

Creamy Cole Slaw Mayo, sour cream based, cabbage & carrots

Corn and Beans Salad w/ lime vinaigrette Pickled Vegetables

Corn Muffin

Corn Bread

DESSERTS

*Gluten free dessert are available

Fruit Salad

Homemade cookies

Assorted Pies

Assorted Cupcakes vanilla, chocolate

Brownies

Peach or Blueberry Cobblers