

EVERYDAY'S A CELEBRATION!

BARBEQUE MENU

-Barbequed Chicken and / or Country Style Ribs smothered with Gourmet Barbeque Sauce

-Bacon wrapped, Cream Cheese Stuffed Jalapenos

-Barbeque Slow Cooked Baked Beans

-Herbed Corn on the Cob

-Baked, Red Potato Salad; Can have with Bacon Bits

- Crisp Coleslaw from secret family recipe OR Love my Cabbage, Red Onion, Pear, White Bean Salad with a fresh Orange Vinaigrette Dressing OR Romaine Salad Accented with Purple Kale with Flavored Almond Slices, Walnuts, Cranberries and Cheese with multiple dressing choices OR Fresh Spinach Salad with Fresh Raspberries and Raspberry Vinaigrette

-Red, White, Blue with Stars Fruit Salad – Strawberries, Blueberries and Star Fruit (Star Fruit pending availability) in Whip Cream

-Cheese and Garlic Biscuits

-Strawberry, Orange, Peach, Mango Punch - Served in a lit fountain (Complimentary Fountain)

-Iced Tea (Flavored if you wish), accompanied with Lemon and Sugar

-Linens, Flowers and Décor (Red, White and Blue?) for server tables, coordinating quality paper products, cups, cutlery, etc OR Ivory and gold trimmed China and Gold flatware for 30 people- Complimentary

-Manager / server and Grill Master Serving – Complimentary

\$13 / Adult - \$ 12 / Vegetarian (Boca burger, Vegetarian Ribs)

\$7.50 / Child for 10 and under

+ \$150 Service Charge for commercial kitchen weekends, 20% weekdays + Tax.