

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

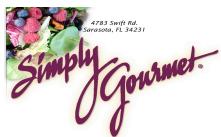
New Potato Salad

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