

TD BBQ

COCKTAIL DISPLAYED HORS D' OEUVRES

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

SERVED SALAD SELECTIONS CHOICE OF ONE

CAPRESE TOMATOES

Fresh Mozzarella Cheese on Bed of Boston Lettuce and Basil Pesto Finish, Balsamic Drizzle

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,
Pretzel Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

SERVED ENTRÉE SELECTIONS CHOICE OF TWO

BUTTERMILK FRIED CHICKEN

"Bone in" Chicken, Country sage Gravy

MARINATED BONELESS CHICKEN BREAST

BROWN SUGAR RUBBED FLANK STEAK

Chimichurri Sauce

PULLED PORK

Dry Rubbed, Slow Cooked, Served with Slider Rolls, BBQ Sauce

GRILLED SHRIMP SKEWERS

Red Onions, Bell Peppers & Center Square Brewery Ale Sauce

GRILLED STEAK BURGER

Potato Rolls, Traditional Toppings

SMOKED BEEF BRISKET

Grilled on Site

GRILLED SWEET ITALIAN SAUSAGE

Onions, & Peppers

BRAISED SHORT RIBS "BONELESS" +4.00 per person

BROILED SEAFOOD CAKE +4.00 per person

VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO

Creamy Broccoli Salad – Creamy Coleslaw – Smoked Baked Beans – Baked Corn Custard – Street Corn on the Cob
Red Skin Potato Salad – Pasta Salad – White Cheddar Baked Macaroni – Baked Potatoes - House Made Chips

\$45.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE