

## Company Picnic 100 to 150 guests

151 to 2000

onsite grill, truck & pit cook for 2-hour service

- ◆ Hamburgers ◆ Hot Dogs ◆ Relish Tray ◆ Boston Baked Beans ◆ Fresh Buns ◆ Condiments
- ◆ Disposables Included. *Available Monday thru Friday Only*

**\$11.50 Per Person**

let's talk

add \$150.00

## Luscious Kabobs

**\$16.99 Per Person**

CHOOSE 2 KABOB SELECTIONS: ◆ Marinated Beef or Cilantro Lime Chicken or Balsamic Glazed Vegetables or Rosemary Grilled Lamb. Also includes: ◆ Dixie Dusted Red Bliss Potatoes ◆ Dutch Oven Baked Beans ◆ Ginger slaw with Mandarin Oranges ◆ Bread. Butter ◆ Condiments

## Pig Roast Extravaganza

**\$17.75 Per Person**

Add BBQ Chicken

**Only \$1.50 Per Person**

- ◆ Roast Pig ◆ Baked Beans ◆ Rolls & Butter ◆ Texas Corn Bread ◆ Two Salads

## Hawaiian Pig Roast

**\$18.99 Per Person**

- ◆ Roast Pig ◆ Teriyaki Chicken Kona Sweet Potatoes ◆ Watermelon Boat with Tropical Fruit Salad
- ◆ Pineapple Slaw ◆ Bread & Butter

## Chef Carved Bull Roast

**\$18.95 Per Person**

- ◆ USDA Choice Roast Top Round of Beef, Served with Fresh Rolls, Spicy Mustard, Chipotle Mayo and Horseradish Sauce. SERVED WITH: ◆ Buffet Pulled Pork or Barbequed Chicken ◆ Boston Baked Beans or Smoked Green Beans ◆ Macaroni & Cheese or Cajun Rice or Steamed Old Bay Red Skins ◆ Cole Slaw or Tossed Salad
- ◆ Fresh Fruit in Season

## Cochon de Lait Louisiana Pig Roast

**\$18.99 Per Person**

A split pig laid flat to roast. We cut slits 1-2 inches deep over the entire side of pork, putting them 3-5 inches apart. Next, we insert peeled pieces of garlic cloves in each slit. We put the pig in a marinade prepared with lemon juice, Worcestershire sauce, Cajun powder, garlic sauce, wine vinegar, chopped onion, celery, garlic salt, and chopped parsley. It's put in the refrigerator and marinated for at least 24 hours. Before roasting it's rubbed with black pepper and celery salt.

SERVED WITH: Roast Beef Po Boys or Fried Oyster Po Boys, Dirty rice, French Quarter Salade Verte, Maque Choux (Cajun Corn) or Succotash, Fresh Baked Bread & Butter

(Options: delivery, service, or working)

## Celebration Lechón

**\$18.95 Per Person**

Slow roasted pig rubbed with spices and soy, stuffed with lemon grass. By Request, dipping sauce of vinegar, scallions & black pepper on the side. SERVED WITH: Chicken Adobo, Steamed Rice, Fried Cabbage, Garden Salad

## North Carolina Pig Pickin'

**\$18.00 Per Person**

Butterfly style roast pig seasoned with cider vinegar, crushed red pepper, salt and other select spices, pulled apart to serve on a tray (no head or legs) with Pig Pickin' Sauce. SERVED WITH: Baked Beans, Cole Slaw, Sweet Potato Casserole, Corn on the Cob (in season) or Buttered Corn Hush puppies or Corn bread

(Options: delivery, service, or working)

## Street Food BBQ

**Priced Accordingly**

You and the chef plan your menu

## Aussie Lamb Roast

**Priced Accordingly**

Custom menu made to your liking

**NOTE: Consuming raw or undercooked meats may increase your risk of food borne illnesses.**