BBQ Buffet



SALADS

Strawberry Salad
Spring Mix | Strawberries | Goat Cheese | Candied Pecans | Champagne Vinaigrette

Avo Lime Salad
Spring Mix | Sweet Peppers | Pickled Onion | Cucumber | Cotija Cheese | Pepitas | Crispy Tortilla Threads | Creamy Avo Lime Salad Dressing

Hand Tossed Caesar Salad
Hearts of Romaine | Shaved Parmesan | Buttery Garlic Croutons | Traditional Caesar Dressing

CHOICE OF FIRST MAIN

Carving Station
Dry Rubbed Tri Tip
Creamed Horseradish | Au Jus | Sweet Corn Relish

St. Louis Pork Ribs
Tangy House Made BBQ Sauce

Slow Roasted BBQ Beef Brisket
Caramelized BBQ Crust

CHOICE OF SECOND MAIN

Hickory Style Bone-In Chicken
Dry Rubbed & Grilled

Habanero Grilled Chicken Breast
Habanero & Pineapple Chutney

SIDES

Corn On The Cob

Garlic & Chive Whipped Potatoes

Oven Roasted Parmesan Potatoes

Whipped Sweet Potatoes

Classic Potato Salad

Ranch Style BBQ Baked Beans

Four Cheese Mac 'N Cheese

Roasted Zucchini & Peppers

Petite Carrots

Garlic Green Beans

INCLUDES

Choice of One Salad, Two Mains, and Two Sides
Cornbread and Sweet Honey Butter
Cucumber Infused Ice Water at Dining Tables

Menu items and ingredients subject to change.

Vegetarian *Gluten Free* *Nut Free* *Dairy Free* *Vegan* *Can Be Prepared Vegan*

Personal Touch Dining
special events • catering