



The Backyard BBQ Dinner Buffet

Upon Arrival

Hand Passed Specialties to Include:

Bacon Wrapped Chipotle Shrimp
Fried Pickles, Ancho Spiced Ranch Dip
Cornbread Hushpuppies, Honey Butter
Pasilla Pepper Rubbed Chicken Quesadillas
Southwest Black Bean & Chicken Egg Rolls, Honey Chipotle

Chef's Arrangements

Red Bliss Potato Salad with Caramelized Onions, Applewood Smoked Bacon & Grain Mustard
Five Cheese Tortellini, Arugula, Tomato, Artichokes, Pesto Vinaigrette
Horseradish Scented Cole Slaw with Smoked Paprika
Chop Chop Iceberg Lettuce with Blue Cheese, Bermuda Onions & Diced Tomatoes

Entrees

(Choice of Three)

15hr BBQ Brisket with Sycamore Spice Rub
Buttermilk Fried Chicken
Herb Marinated Skirt Steak, Mint Chimichurri
"Pastrami" Spiced Baby Back Ribs with Brown Sugar BBQ Sauce
Cedar Plank Salmon
Mesquite Grilled Chicken
Memphis Style Pulled Pork
(Choice of Four; Additional \$4.95)

Chef's Accompaniments

Country White Cheddar Macaroni & Cheese Topped with Basil Bread Crumbs
Farm Fresh Corn on the Cob with Melted Sweet Butter
Baked Beans with Applewood Bacon & Tangy BBQ Sauce
Jalapeno Cheddar Corn Bread

Desserts

Apple, Cherry, Blueberry Pies,
Chocolate Chip Cookies and Fudge Brownies
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

\$49.95 per Person

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax