



## BBQ MENUS

### MENU I

Bermuda Potato Salad  
 Coleslaw  
 Healthy Bowl: Quinoa mixed with Spinach topped with Avocado, Mushrooms, Beans & mixed with an Italian Vinaigrette

Homemade Burger with Buns & all traditional condiments

Hot Dog

Jerk Spiced Chicken Legs

Corn on the Cob

Baked Beans

Peach Cobbler

Watermelon

**\$42.50 pp**

### MENU II

Caesar Salad

Rainbow Coleslaw

American Potato Salad with Peas & Carrots

BBQ Smoked Chicken Leg

Grilled local Fish with Pineapple Salsa

St. Louis Ribs with a Soy Ginger Glaze

Grilled Corn with melted Butter

Macaroni and Cheese

Fresh Fruit Salad

Homemade Brownies

**\$48.75 pp**

### MENU III

Chopped Salad (Romaine Lettuce, Blue Cheese, Cranberry, Red Onions, Walnuts with Ranch Dressing)  
 Macaroni Salad

Grilled Pineapple Salad with Peppers, Tomato, Onions, Cilantro, Kale and Celery

BBQ Flank Steak Carving  
 Home Smoked Chicken with variety of Sauces on the side

Grilled Wahoo Steak marinated with Garlic and Herbs

Seasonal Vegetables

Baked Potato with Sour Cream, Scallions and Bacon Bits

Assorted Mini Pastries

Assorted Fruit Platter

**\$53.50 pp**

### MENU IV

Mixed Salad with Tomato, Onion, Cucumber, Radish & Balsamic Dressing

Grilled Marinated Vegetables

Bermuda Potato Salad

3oz Minute Steak grilled on side

BBQ St' Louis Ribs with Chef's Secret BBQ Sauce

Home Smoked Chicken Wings, Texas Style

Grilled Mahi Mahi with Mango Chili Salsa

Roasted Cajun Potato Wedges

Vegetable Gratin with Pepper Jack Cheese

Banana Cake

Carrot Cake

Fruit Salad

**\$65.50 pp**

### MENU V

Caprese Salad

Avocado Cucumber Salad

Grilled Pineapple Salad with Peppers, Tomatoes, Onion, Cilantro, Kale and Celery

Spinach Salad with Tomato, Pecans, Raisins, Almonds, Dry Apricot and Blue Cheese Dressing

Beef Tenderloin Carving (grilled on site) with Mustard, Horseradish and Peppercorn Aioli

Chili marinated Grilled Local Wahoo

Shrimp Kebab with Salsa Verde

Texas Style BBQ Chicken Wings

Corn Bread

Black Bean Rice

Baked Potato

Roasted Root Vegetables

Chocolate Mousse

Dark and Stormy Banana Flambé

Tropical Fruits with Berries

**\$79.50 pp**