



Summer Grill Menus

OFFERED THRU LABOR DAY 2023

Ask about our on-site grilling options

MAINS (select 1)

Caribbean Marinated Grilled Chicken Breast GF, DF

On a bed of wilted greens topped with sofrito sauce

Southwest BBQ Chicken GF, DF

Boneless thighs in a tequila-lime marinade with a coriander vinaigrette

Southwest Pineapple Pulled Pork Sliders DF

Eight Hour Smoked Brisket GF, DF

With honey BBQ sauce

Dry Rubbed Santa Maria Tri-Tip GF, DF

With chimichurri sauce

Coffee Crusted Beef Petite Tender

With a grilled corn relish

Grilled Lamb Chops GF, DF

With apricot mint chutney

St. Louis Pork Ribs GF, DF

With Chipotle BBQ Sauce

VEG ENTREE (select 1)

Spicy Black Bean Cakes

With lime-avocado aioli

Smoked Veg Trio GF, VG

Portobello, jackfruit and eggplant served with Carolina mustard dipping sauce

Grilled Veg & Tofu Stack GF, VG

With tomatillo BBQ sauce

CHIPS (select 1)

House-fried BBQ Spice Potato Chips GF, VG

House-fried Ranch Potato Chips GF

Chili Lime Spiced Tortilla Chips GF, VG

SIDES (select 3)

Herb Crusted Baked Mac & Cheese

Fusili Pasta Salad

With red onions, zucchini, radish, tomatoes, roasted corn, feta, and dill vinaigrette

Smoky Chili Beans GF, VG

Red Potato Salad GF, VG

With balsamic vinaigrette

Peach Vinaigrette Coleslaw GF, VG

Scratch-Made Honey Cornbread

Scratch-Made Cheddar-Green Onion Biscuits

Street Corn Salad

With red bell peppers, cilantro, cotija, & cilantro lime crema

Antipasti Salad

With mozzarella, salami, pepperoncini, roasted red bell peppers, artichoke hearts, olives, tomatoes, and Italian vinaigrette

Sweet Kale Salad GF, VG

Kale, purple cabbage, carrot, red pepper, cilantro, onion, sesame seeds with a maple soy dressing

Summer Salad GF, VG

Spinach and arugula mix, dried apricots, strawberries, cherry tomatoes with strawberry balsamic vinaigrette

Summer Fruit Salad GF, VG

With toasted coconut and ginger syrup

Grilled Watermelon Skewers GF, VG

With Tajin and lime

DESSERT (select 1)

Summer Dessert Bites

S'mores tartlets, key lime bites, and fruit pie shooters GF

Caramel Apple Tart GF, VG

Bakery & Fruits

Chef's selection of cookie and brownies with a generous portion of seasonal fruits

DISPENSER BEVERAGES (select 1)

Iced Tea

Peach Iced Tea

Herb & Fruit-Infused Water

Rosemary-Mint Lemonade

Cranberry-Lime Spritzer

Two entree and three entree menu options included in our standard offerings; customizations available

GF = GLUTEN FREE

VG = VEGAN

DF = DAIRY FREE

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Reception Menu

Menu customizations and stationary displays are available; appetizers are available as à la carte add-ons to any meal package

PASSED APPETIZERS

Veggie Ceviche Cup

Corn, apple, red onion, jalapeño, bell pepper, & cilantro served in a plantain cup **GF, VG**

Kale & Chickpea Fritters

With chimichurri dipping sauce **GF, VG**

Caprese Flatbread Triangles

Pesto, mozzarella, basil, and cherry tomatoes

Citrus & Mango Crab Salad

With avocado on a wonton crisp

Mixed Seafood Ceviche

With chili-lime tostada spears **GF, DF**

Jumbo Prawn Cocktail

With tequila-cocktail sauce and lemon **GF, DF**

Antipasti Skewers**Jambalaya Fritters**

With red pepper remoulade sauce

Brisket on a Biscuit

Mini smoked brisket sandwiches on scratch-made cheddar scallion biscuits

Smoked Brisket Canapé

With roasted jalapeno aioli on house-fried BBQ-spiced potato chip **GF**

Pesto Chicken Pastry Puffs**Grilled Chicken Skewers**

With mango-chipotle and chimichurri sauces **GF, DF**

Mini Chicken & Waffles

With honey butter and maple drizzle

APPETIZER DISPLAYS

Warm Spinach-Artichoke Dip

With focaccia crostini

Bruschetta Bar

Focaccia crostini with tomato-basil, edamame hummus, Tuscan white bean hummus for topping

Bavarian Pretzel Bar

House-made pretzel sticks served with a selection of three of the following dipping sauces:

Spicy beer-mustard

Honey mustard

Pub cheese

Cinnamon sweet cream

Whipped maple butter

Peanut butter dip