

Graduation Menu - Pickup or Delivery

	½ Pan	Full Pan
	(serves 8-12)	(serves 18-24)
Our carved smoked BBQ Beef Brisket (extra glaze)	\$95	\$185
Slow cooked BBQ St. Louis Ribs	<i>\$75</i>	\$145
Our BBQ pulled Pork	\$65	\$110
Marinated Sirloin tips, mushrooms & onions	\$85	\$165
Huli Huli Marinated Chicken breast	<i>\$45</i>	\$85
Southwestern Chicken drums	\$35	<i>\$60</i>
Marinated Korean BBQ Chicken wings	<i>\$45</i>	\$80
Carved Cajun Flank Steak w/ Onions & Peppers	<i>\$75</i>	\$145
Sides		
Our Cheddar-Jack Macaroni and cheese	\$65	\$120
w/BBQ Pulled Pork \$90 / \$140 w/Buffalo Chicken \$80 / \$135	Pulled Pork \$90 / \$140 w/ Buffalo Chicken \$80 / \$135 Fresh Shucked Lobster Meat \$ Mkt	
Red Bliss bacon-scallion potato salad	\$45	\$80
Marinated Twist pasta salad	<i>\$35</i>	\$65
Mexican Corn & Black Bean salad w/ Avocado	\$32	<i>\$60</i>
Our slow cooked Baked Beans	\$35	\$65
Sweet Cornbread	<i>\$18</i>	\$32
Mixed greens salad	\$35	\$65
Caprese Tossed Salad mixed greens, Buffalo Mozzarella	\$45	\$80
Fresh Basil, plum tomato & Bermuda onion		
Harvest Tossed Salad Mixed greens, craisins, fresh	\$45	\$80
Strawberries, mandarin oranges, Goat Cheese		
Island Slaw Red cabbage, jicama, carrots, pineapple,	\$40	<i>\$75</i>
with a zesty citrus dressing.		

Ask about our Smoothie Bar, Food Truck, Pig Roast or Grilling on site

48 hour notice required