



Backyard BBQ Menu

\$125 per person

Includes 1 Grazing Platter
Choice of 1 grain salad,
1 vegetable platter,
1 green salad,
3 proteins

Grain Salad

choose one

- Quinoa: spinach, feta, kolrabi
- Salad: tarragon, apple, celery, pecan
- Lentil Salad: wild rice, spring veggies
- Moroccan couscous: chickpea, asparagus, red pepper, dates, almonds
- Farro and Beets: arugula, goat cheese, pistachio, lemon vinaigrette, aged balsamic

Green Salad

choose one

- Mixed Greens: haricot verts, mint, tarragon vinaigrette
- Vegan Kale Caeser: miso tahini, pine nuts, herbed croutons
- Little gem lettuce: sugar snap peas, asparagus, radish, pickled red onion, parmigiana

Vegetable Platter

choose one

- Charred Broccoli: miso glaze, sesame
- Roasted Root Vegetables: carrot, parsnip, brussels sprouts, broccoli, cauliflower
- Beets Salad: Endive + \$2 per person
- Curried Cauliflower: burrata, pesto + \$3 per person

Protein

choose three

- Hanger Steak
- Chateau Briand +\$MP
- Tomahawk Ribeye on Bone +\$MP
- Marinated Half Deboned Chicken
- Lemon Dijon Grilled Chicken Breast
- House Specialty Sausages
- Kabobs Chicken, Steak or Veggie
- Salmon
- Seasonal Fish Selection*
- Lobster Tail +\$MP
- Burgers/Veggie Burgers
- St Louis Ribs
- Clambake +\$MP
- Grilled Oysters +\$MP

*Possible fish selections vary seasonally ask your party planner for more details.

Please alert us to any allergy or dietary needs. We are happy to make accommodations.

