COOKOUTS & BARBECUES

(50 person minimum – surcharge added for smaller groups)

SALADS & APPETIZERS – CHOOSE THREE (3)

Mustard Potato SaladTossed Greens & DressingsTropical Fruit SaladWhole Fruit AssortmentCreamy Cole SlawFresh WatermelonMexican Chips w/Picanté & Black Bean SalsasChips & DipsItalian Vegetable, Pasta & Feta SaladThree Bean SaladFresh Vegetables & Sun-Dried Tomato Vinaigrette

GRILLED & BUFFET ENTRÉES - CHOOSE TWO (2)

Virginia Smoked Pork BBQ with Kaiser Rolls Barbecued Chicken (Breast, Leg, Thigh) Glazed Vegetable Kabobs Southern Fried Chicken Angus Hamburgers with Condiments German –OR- Italian Sausages w/Kraut, Sweet Peppers & Roll Baked Tilapia with Lemon Pepper Glaze Honey Mango Grilled Chicken Eggplant with Roasted Red Pepper Sauce Italian Baked Chicken w/Pasta Virginia Style Chicken BBQ w/Kaiser Rolls BBQ Chicken Legs w/Ranch Angus Beef Jumbo Hot Dogs with Chili Ziti with Marinara & Mozzarella Virginia House Smoked Beef Brisket

VEGETABLES - CHOOSE THREE (3)

Baked Bean MedleyCajun Beans & RiceAu Gratin PotatoesBrown BeansParmesan & Herb Roast PotatoesCorn on the CobVegetable MedleyGreen Beans with PotatoesMashed PotatoesMac & CheeseCountry Style Green BeansParmesan Scalloped Potatoes

DESSERTS- CHOOSE TWO (2)

Chocolate Cake Carrot Cake Fresh Strawberry Shortcake Fudge Brownies Warm Cinnamon Apple Turnovers Pecan Pie with Whipped Cream Cookie Assortment [Gluten-Free Brownies upon request]

> **Premium Desserts** Cheesecake with Fruit Topping Chocolate Mousse Cake Bourbon Chocolate Pie

> > **BEVERAGES - CHOOSE TWO (2)**

Lemonade/Iced Tea Fruit Punch Citrus Punch Coffee Soft Drink Assortment Bottled Water *****

Gluten Free & Vegan Options add 25% per special meal requested

Price includes deluxe disposable wares, utensils, set up, break down, staffing, and buffet & beverage tables w/tablecovers.