



barbeque menu

catering

Summer Barbecue Menu

SNACKS

Fresh Salsa, Guacamole and Corn Chips
Sausage in Puff Pastry
Chips and Dips
Crudite and Cheese Platter
Grilled Shrimp Skewers
Crab Cakes
Grilled Chicken and Pepperjack Quesadillas
Bacon and Cheddar Cheese Stuffed Jalapenos

HOT SOUPS

Black Bean
Smoked Chorizo and Vegetable
Chicken and Shrimp Gumbo
Smoked Pheasant Jambalaya
Roasted Red Pepper and Fennel
Chicken and Corn Chili

COLD SOUPS

Chilled Gazpacho
Honeydew Soup with Sparkling White Wine
Plum Soup with Toasted Almonds
Avocado and Tomatillo
Creamy Cucumber and Dill

SALADS

Grilled Tuna Nicoise with Potatoes, Tomatoes, Olives and Haricots Vert
Boston Bibb Lettuce with Yellow Tomato and Baked Goat Cheese
Mixed Greens with Olives, Tomatoes and Artichokes
Cobb Salad with Bacon, Poached Eggs, Tomatoes and Blue Cheese
Watercress with Sliced Pears, Candied Walnuts and Roquefort
Marinated Tomato, Fresh Mozzarella and Basil

Summer Barbecue Menu Continued

MAIN ENTRÉE

Grilled Smoked Ham with Pineapple Salsa
Dry-Aged NY Strip Steak
Honey-Mustard Glazed Grilled Salmon
BBQ Chicken Thighs Braised in Ancho-Chili Sauce
Grilled New Zealand Rack of Lamb with White Bean and Rosemary Cream
Tender Baby Back Ribs with Jack Daniels BBQ Sauce
Wild Mushroom Stuffed Flank Steak Marinated in Red Wine
Grilled Chilean Sea Bass with Tomato-Saffron Broth
Lemon-Thyme Marinated Chicken Kabobs
Pulled Pork with Tangy BBQ Sauce
Grilled Swordfish with Tomato, Onion, Capers and Anchovy Salsa
Hickory Smoked-Oysters Wrapped with Bacon
Cumin-Lime Marinated Grilled Chicken Breasts

VEGGIES

Grilled Asparagus
Braised Collard Greens
Chili Rubbed Grilled Corn on the Cob
Balsamic-Grilled Eggplant, Zucchini and Red Onion
Black Bean, Corn and Tomato Salad
Cole Slaw

SIDES

Roasted Fingerling Potatoes with Herbs
Macaroni and Cheese
Blue Cheese Mashed Red Potatoes
German Potato Salad
Tomato, Black Olive and Herb Pasta salad
Spanish Yellow Rice
Buttermilk Biscuits
Cornbread

DESSERTS

Peanut Brittle
Assorted Cupcakes
Peach Cobbler
Pecan Pie
Brownies
Banana Pudding
Cookies
Chocolate Cream Pie
Apple Crisp



FOR MORE INFORMATION ABOUT CUSTOMIZING ANY OF THE ABOVE DISHES FOR YOUR NEEDS,
PLEASE CALL US: JULIANA BAIARDI AT 914-714-3925 OR JEFFREY ZENGEN AT 914-714-0244