



2011 MENU

<u>SECRET RECIPE BBQ PLATTER</u>	<u>\$185</u>
20 SERVINGS WITH HOMEMADE SAUCE CHOOSE ANY ONE MEAT BELOW: - GRILLED CHICKEN - PORK SPARE RIBS - BRISKET - TRI TIP -	
<u>CHEESEBURGER PLATTER</u>	<u>\$185</u>
35 CHEESEBURGERS INCLUDING CONDIMENTS & BUNS YOUR CHOICE OF EITHER: - 1/3 LB NATURAL ANGUS BEEF BURGERS - GARDENBURGERS ADD SLICED VEGGIES FOR \$30	
<u>HOT DOG PLATTER</u>	<u>\$175</u>
40 ALL-BEEF 1/4LB FRANKS WITH BUNS & CONDIMENTS	
<u>100 FRESH-SHUCKED LOCAL OYSTERS (HOG ISLAND)</u>	<u>\$300</u>
<u>GARDEN SALAD</u>	<u>\$95</u>
35 SERVINGS MIXED GREENS, CHERRY TOMATOS, CROUTONS, 3 DRESSINGS ON THE SIDE	
<u>CAESAR SALAD</u>	<u>\$110</u>
35 SERVINGS ROMAINE HEARTS, PARMESAN, CROUTONS, CAESAR DRESSING	
<u>BLUE CHEESE SALAD</u>	<u>\$120</u>
35 SERVINGS SPINACH, WALNUTS, DRIED CRANBERRIES, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING	
<u>FRESH FRUIT SALAD</u>	<u>\$95</u>
25 SERVINGS OF SEASONAL SLICED FRUIT	
<u>CORN-ON-THE-COB</u>	<u>\$95</u>
45 EARS COOKED ON-SITE	
<u>ARTISAN CHEESE PLATTER</u>	<u>\$125</u>
5 KINDS OF THE FINEST HAND-SELECTED CHEESE (1/4 LB EACH) SERVED WITH FRESH BREAD AND CRACKERS	
<u>HOUSE-MADE REFRESHERS</u>	<u>\$85</u>
2.5 GALLONS WATERMELON LEMONADE OR FUNK N CHUNK PUNCH	
<u>LOCALLY-BAKED DESERTS & ICE CREAM PLATTER</u>	<u>\$120</u>
100 BROWNIE BITES, 50 COOKIES, 3 GALLONS ICE CREAM	