



2010 MENU

<u>SECRET RECIPE BBQ PLATTER</u>	<u>\$165</u>
20 SERVINGS WITH HOMEMADE SAUCE CHOOSE ANY MEAT BELOW: - PORK SPARE RIBS - BRISKET - TRI TIP - GRILLED CHICKEN	
<u>CHEESEBURGER PLATTER</u>	<u>\$165</u>
35 BURGERS WITH CONDIMENTS, CHEESE & BUNS YOUR CHOICE OF EITHER: - 1/3 LB NATURAL ANGUS BEEF BURGERS - GARDENBURGERS ADD SLICED VEGGIES FOR \$25	
<u>HOT DOG PLATTER</u>	<u>\$150</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>\$85</u>
35 SERVINGS MIXED GREENS, CHERRY TOMATOS, CROUTONS, 3 DRESSINGS ON THE SIDE	
<u>CAESAR SALAD</u>	<u>\$100</u>
35 SERVINGS ROMAINE HEARTS, PARMESAN, CROUTONS, CAESAR DRESSING	
<u>BLUE CHEESE SALAD</u>	<u>\$110</u>
35 SERVINGS SPINACH, WALNUTS, DRIED CRANBERRIES, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING	
<u>FRESH FRUIT SALAD</u>	<u>\$85</u>
25 SERVINGS OF SEASONAL SLICED FRUIT	
<u>CORN-ON-THE-COB</u>	<u>\$85</u>
45 EARS COOKED ON-SITE	
<u>SECRET RECIPE BBQ BEANS</u>	<u>\$60 / \$100</u>
20 OR 40 SERVINGS WITH OR WITHOUT BACON	
<u>LOCAL ARTISAN CHEESE PLATTER</u>	<u>\$110</u>
5 CHEESES (1/4 LB EACH) WITH BREAD AND CRACKERS	
<u>HOUSE-MADE REFRESHERS</u>	<u>\$75</u>
2.5 GALLONS WATERMELON LEMONADE OR FUNK N CHUNK PUNCH	
<u>LOCALLY-BAKED DESERTS & ICE CREAM PLATTER</u>	<u>\$110</u>
100 BROWNIE BITES, 50 COOKIES, 3 GALLONS ICE CREAM	