



## **THE BACKYARD BBQ DINNER BUFFET**

### **Upon Arrival**

*Hand Passed BBQ Specialities to Include:*  
Bacon Wrapped BBQ Chipotle Shrimp  
Pasilla Pepper Rubbed Chicken Quesadillas  
Southwestern Black Bean & Chicken Egg Rolls

### **Chef's Arrangements**

Red Bliss Potato Salad with Caramelized Onions, Applewood Smoked Bacon & Grain Mustard  
Horseradish Scented Cole Slaw with Smoked Paprika  
Chop Chop Iceberg Lettuce with Blue Cheese, Bermuda Onions & Diced Tomatoes

### **Entrees**

*(Choice of Three)*

15hr BBQ Brisket with Sycamore Spice Rub  
Buttermilk Fried Chicken  
Herb Marinated Skirt Steak, Mint Chimmichurri  
"Pastrami" Spiced Baby Back Ribs with Brown Sugar BBQ Sauce  
Cedar Plank Salmon  
Mesquite Grilled Chicken  
Memphis Style Pulled Pork  
*(Choice of Four; Additional \$4.95)*

### **Chef's Accompaniments**

Country White Cheddar Macaroni & Cheese Topped with Basil Bread Crumbs  
Farm Fresh Corn on the Cob with Melted Sweet Butter  
Baked Beans with Applewood Bacon & Tangy BBQ Sauce  
Jalapeno Cheddar Corn Bread

### **Desserts\***

Sliced Watermelon  
Platters of Housemade Chocolate Fudge Brownies and Assorted Cookies  
*Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

**\$41.95 per Person**

*All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax*