

Key Ingredient Summer Catering Menu 2022

BBQ Picnic menu:

12-hour slow smoked meats

Turkey breast \$15 a person

Pork loin \$17 a person

Beef brisket \$19 a person

All 3 smoked meats \$25 a person

All served with:

Peach moonshine moppin' sauce, Carolina gold, and sweet heat BBQ

Pickles, pickled red onion and Brioche buns

Sides: choose 2

My famous potato salad

Southern style green beans with bacon

Homestyle creamy baked mac and cheese

Baked beans with cocktail franks

Broccoli and bacon bow tie pasta

Lunch box menu: \$25 pick 2 options

Sandwiches

Home style Meatloaf sandwich topped with tomato bacon jam and mustard cheese on grilled brioche

Irish Pot Roast sandwich with slow beer braised beef with carrot, celery and onion in rich gravy topped with Havarti cheese on grilled artisan white bread

Smoked turkey club with slow smoked carved turkey, brown sugar bacon, and avocado on focaccia

Grilled Cuban with smoked pork, ham, Swiss, banana pepper mustard and handmade pickles on ciabatta

Corned beef Ruben with craved braised corned beef, sour kraut, Swiss cheese, Russian dressing on marble rye

Apple cheddar melt with granny smith apple slices, extra sharp Wisconsin cheddar and apple butter mascarpone smear on brioche (vegetarian)

Homemade Soup

Zuppa Tuscan creamy potato soup with, Italian sausage, potatoes and spinach

Creamy Chicken Gnocchi

Italian garden soup with pasta (Vegetarian)

Lemon chicken and rice

Gumbo with shrimp, chicken, and andouille sausage

Gourmet Salads

Curried chicken salad - pickled red onion, cashews, and grilled pita triangles on a bed of lettuce greens

Steak house salad - grilled steak, tomato, red onion, gorgonzola cheese, romaine lettuce, sour dough croutons and creamy garlic dressing

Chicken Gyro - shawarma seasoned grilled chicken breast, red onion, cucumbers, cherry tomatoes banana peppers, tzatziki sauce, grilled pita, and Greek vinaigrette

Italian Grinder - pepperoni, salami, provolone, cherry tomatoes, red onion, pickled peppers, and balsamic vinaigrette

Summer berry - grilled marinated chicken, feta, strawberries, blue berries candied bacon, pecans, red onion and strawberry vinaigrette

Salmon niçoise - white poached salmon, egg, olives, green beans, cherry tomatoes, petite red potatoes, mixed lettuce greens with balsamic vinaigrette