

## **Key Ingredient Spring Catering Menu 2023**

### **BBQ Picnic menu:**

12-hour slow smoked meats

Turkey breast \$16 a person

Pork loin \$18 a person

Beef brisket \$20 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*

*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:** \$19 pick 2 options

### **Sandwiches**

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

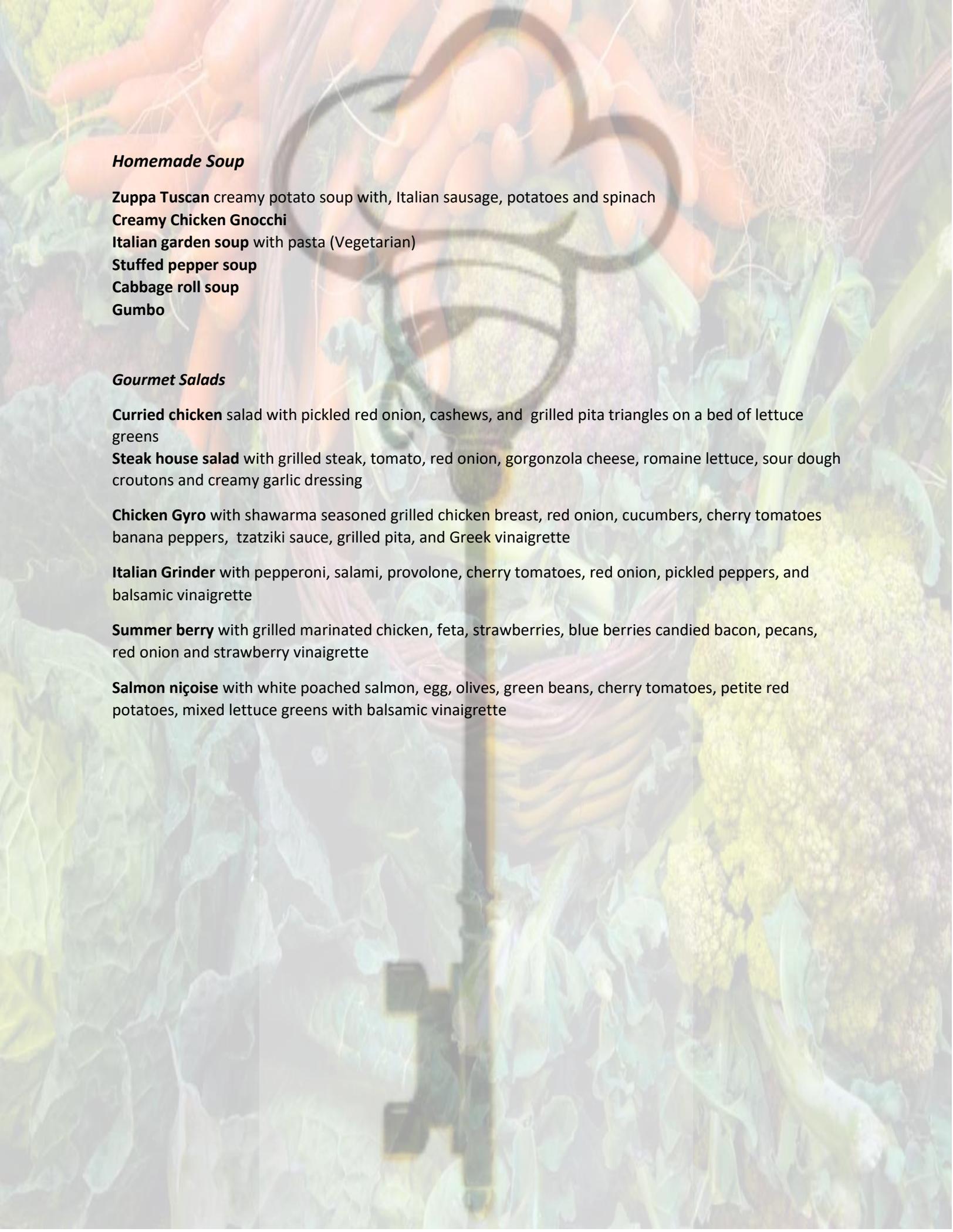
**Irish Pot Roast sandwich** with slow beer braised beef with carrot, celery and onion in rich gravy topped with Havarti cheese on grilled artisan white bread

**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)

**Stuffed pepper soup**

**Cabbage roll soup**

**Gumbo**

### ***Gourmet Salads***

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

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

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

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

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

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