

## **Summers Chillout Menu:**

### **12-Hour Slow Smoked BBQ Picnic**

Turkey Breast \$15

Pork Loin \$17

Beef Brisket \$19

All 3 Smoked Meats \$25

Jackfruit \$15

*Served With: 2 Sides*

*Peach Moonshine Moppin' Sauce, Carolina Gold, & Sweet Heat BBQ*

*Pickles, Pickled Red Onion & Brioche Buns*

### **Key Ingredient Caterings Famous Fried Chicken Strips Dinner**

\$20 a person with 2 sides & Dinner Rolls with Butter

Ala Cart \$85 a Pan (feeds 25-30 guest)

**Sandwich Platter** Choose 3 served with pickles, mayo, and mustard

Ala Cart \$100 for 15 sandwiches

\$22 a person with 2 sides and assorted potato chips & dip

Cuban- slow smoked pork, country ham, Swiss cheese and banana pepper mustard relish on ciabatta

Smoked Turkey Cub- slow smoked turkey, bacon and sliced cheddar cheese on gridled artisan wheat

Italian Grinder Subs- pepperoni, salami, carved country ham and provolone on a baguette sub bun

Chicken Ceasar Pita- marinated grilled chicken, parmesan, romaine, tomatoes and Caesar dressing

Carved Roast Beef & Havarti Cheese- with horseradish cream on a Kaiser roll

Mediterranean Vegan Wrap- hummus, artichoke, roasted zucchini and peppers, and tomatoes

### **Homestyle Sides:**

Homestyle Creamy Baked Mac & Cheese

BBQ Baked Beans with cocktail franks

Loaded Mashed Potatoes with sour cream, shredded cheese and green onion

Southern Style Green Beans with red potatoes and smoked turkey

Mexican Street

Corn

Our Famous Potato Salad

Broccoli & Bacon Bow Tie Pasta



***Fiesta Platter*** served with our famous guacamole and queso  
\$175 serves 10-12 guests

Petite Birria Beef Street Tacos- with onions, cilantro and chihuahua cheese  
Green Chili Chicken Empanadas- with hatch chiles and tomatillos  
Hand Rolled Pork Tamale Miniatures- red chili pork

***Cookie and Bars Dessert Platter***

\$75 serves 25 to 30 guests

Lemon Raspberry White Chocolate Bars  
Buckeye Brownies  
Salted Carmel Blondies  
Whoopie Pies  
Fresh Baked Chocolate Chip Cookies

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***Louisiana Shrimp Boil:*** \$20 A Person

Includes Fresh Onsite Made Red Potatoes, Corn, Smoked & Andouille Sausage & Shell On Gulf  
Shrimp Served In A Paper Take Out Boat

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***Fish Fry:*** \$17 A Person

Local Walleye (Or Another White Fish ) In Southern Style Cornmeal Coated Or Beer Battered  
Fried Fresh Onsite Served Alongside French Fries With Tartar Sauce, Hot Sauce & Ketchup

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***Lunch Box Menu:*** \$22 Pick 2 Options

***Sandwiches:***

**Home Style Meatloaf Sandwich** Topped With Tomato Bacon Jam & Mustard Cheese On Grilled  
Brioche

**Irish Pot Roast Sandwich** With Slow Beer Braised Beef With Carrot, Celery & Onion In Rich Gravy  
Topped With Havarti Cheese On Grilled Artisan White Bread

**Smoked Turkey Club** With Slow Smoked Carved Turkey, Brown Sugar Bacon, & Avocado On  
Focaccia



**Grilled Cuban** With Smoked Pork, Ham, Swiss, Banana Pepper Mustard & 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 & Apple Butter Mascarpone Smear On Brioche (Vegetarian)

***Homemade Soup:***

**Zuppa Tuscan** Creamy Potato Soup With, Italian Sausage, Potatoes & Spinach

**Creamy Chicken Gnocchi**

**Italian Garden Soup** With Pasta (Vegetarian)

**Lemon Chicken & Rice**

**Gumbo With Shrimp, Chicken, & Andouille Sausage**

***Gourmet Salads:***

**Curried Chicken Salad** - Pickled Red Onion, Cashews, & Grilled Pita Triangles On A Bed Of Lettuce Greens

**Steak House Salad** - Grilled Steak, Tomato, Red Onion, Gorgonzola Cheese, Romaine Lettuce, Sour Dough Croutons & Creamy Garlic Dressing

**Chicken Gyro** - Shawarma Seasoned Grilled Chicken Breast, Red Onion, Cucumbers, Cherry Tomatoes Banana Peppers, Tzatziki Sauce, Grilled Pita, & Greek Vinaigrette

**Italian Grinder** - Pepperoni, Salami, Provolone, Cherry Tomatoes, Red Onion, Pickled Peppers, & Balsamic Vinaigrette

**Summer Berry Salad** - Grilled Marinated Chicken, Feta, Strawberries, Blue Berries, Bacon, Pecans, Red Onion, & Strawberry Vinaigrette

**Salmon Niçoise** - White Poached Salmon, Egg, Olives, Green Beans, Cherry Tomatoes, Petite Red Potatoes, Mixed Lettuce Greens With Balsamic Vinaigrette

