



Basic BBQ

Prepared and served fresh at the venue of your choice

Burgers and Dogs Hot of the Grill

~ Handmade Hamburgers ~

Handmade USDA Prime Short Rib Burgers grilled to order. Served on a Fresh Bun with or without Cheese

. ~ Burger Accompaniments ~

Leafy Lettuce, Vine Ripe Tomatoes, Shaved Red Onion and Ketchup.

~ New York Style Hot Dogs ~

Homemade Hot Dogs served with all the Fixin's include: Sauerkraut, Spicy Brown Mustard, Ketchup, Relish and Fresh Rolls

~ Grilled & Glazed BBQ Chicken ~

Juicy grilled Cage-Free Chicken Breasts Seasoned with our Bold BBQ Rub Then Glazed with our Signature Kansas City Style BBQ Sauce.

~Chef Brian's Famous Smoked Pork Ribs~

With Chef Brian's Secrete Rib Rub

Slow Apple and Cherry Wood Smoked Pork Ribs with a Custom-Made Rub

~ House-Made Garlic Dill Pickles ~

~ Baby Green Garden Salad ~

Mixed Baby Greens tossed with Vine Ripe Grape Tomatoes, Cucumbers, Shredded Carrot, Shaved Red Onion and Served with House made Assorted Dressings

~Birch Beer Infused Baked Beans ~Sweet Local NJ Corn on the Cob~

~Signature Country Potato Salad ~House Made Creamy Cole Slaw~

~Creamy Baked Mac and Cheese~

\$28.95 per guest (35-59 Guest)

\$26.95 per guest (60-120 Guest)

Children Under 11 are ½ Price and Under 4 are Free.



Smoke-A-Que

~ Handmade Hamburgers ~

Handmade USDA Prime Short Rib Burgers grilled to order. Served on a Fresh Bun with or without Cheese

. ~ Burger Accompaniments ~

Leafy Lettuce, Vine Ripe Tomatoes, Shaved Red Onion and Ketchup.

~ New York Style Hot Dogs ~

Homemade Hot Dogs served with all the Fixin's include: Sauerkraut, Spicy Brown Mustard, Ketchup, Relish and Fresh Rolls

~ Grilled & Glazed BBQ Chicken ~

Juicy grilled Cage-Free Chicken Breasts Seasoned with our Bold BBQ Rub Then Glazed with our Signature Kansas City Style BBQ Sauce.

~Smoked Pork Ribs~

With Chef Brian's Secrete Rib Rub

Slow Apple and Cherry Wood Smoked Pork Ribs with a Custom-Made Rub

~USDA Prime Smoked Beef Brisket~

. Rubbed with Chef Brian's Secret Brisket Rub Then Slow Smoked 12-14 hours Over Hardwood Hickory and Cherry Woods to a Very Tender and Flavorful Experience.

~Smoked Pulled Pork~

Dry Rubbed Pork Shoulder Slow Smoked Until Falling off the Bone

~Birch Beer Infused Baked Beans ~Sweet Local NJ Corn on the Cob~

~House Made Creamy Cole Slaw~

\$36.95 per guest (35-59 Guest)

\$34.95 per guest (60-99 Guest)

Children Under 11 are ½ Price and Under 4 are Free.



Pig Roast Feast

~ Whole Roast Pig ~

NJ Hog, Slow Roasted and Falling off the Bone. Served with two of our Signature BBQ Sauces (Carolina and Kansas City Style Sauce).

Accessories

~ Petite Rolls ~ Fresh Baked Rolls to enjoy with the Pig.

~ Honey Corn Bread ~

Crumbly Golden Corn Bread Sweetened with Fresh Honey from Long Branch NJ.

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~ New York Style Hot Dogs ~

Homemade Hot Dogs served with all the Fixin's include: Sauerkraut, Spicy Brown Mustard, Ketchup, Relish and Fresh Rolls

~ Birch Beer Infused Baked Beans ~ Sweet Local NJ Corn on the Cob ~

~ Signature Country Potato Salad ~ House Made Creamy Cole Slaw ~

~ Creamy Baked Mac and Cheese ~

\$34.95 per guest (50-74 Guest)

\$32.95 per guest (75-99 Guest)

Children Under 11 are ½ Price and Under 4 are Free.



All BBQ Packages Include:

Fresh Watermelon Display
Chafing Dishes
Professionally Displayed Table with Baskets and Salad
Checked Plastic Tablecloths
All Paper Products
10 x 10 Pop-up Tent for Buffet Area
Buffet Tables
Serving Utensils
Event Grill

Add On

Steamed Clams \$3.99 per person
Grilled Marinated Wild Salmon \$7.99 per person
Smoked USDA Prime Brisket \$7.99 per person
Pulled Pork \$5.99 per person
USDA Prime Ribeye \$12.75 per person
USDA Prime Marinated Tri-Tip \$8.99 per person

Desserts

Ice Cream Sundae Bar - \$7.50 per person
Served for the last hour of your event
Flavors: Vanilla, Chocolate, Strawberry
Toppings: Chopped peanuts, Crushed Oreos, M&Ms, Carmel syrup, Chocolate Sauce, Whipped Cream, Cherries, and more

Snow Cone Station - \$6.50 per person
Flavor Options: Cherry, Grape, Blue Raspberry, Strawberry, Lemon-Lime, Banana, Tiger's Blood, Root Beer, Watermelon, and Piña Colada.
Choose 3 Flavors

Assorted Cookies and Brownies- \$3.95 per person
Mini Italian Pastries- \$3.95
An assortment of Italian Pastries: Napoleons, Cannoli's, Cream Puffs, and more.



Beverages

Hot Drink Package- \$3.50 per person
Regular and Decaffeinated Coffee, Tea, Milk, Sugar, Creamer and Cups
Cold Drink Package: - \$4.95 per person
A Chilled Assortment of Name Brand Sodas and Bottled Water
Basic Drink Package- \$2.99 per person
Dispensers of Lemonade and Unsweetened Ice Tea
Snapple- \$2.00 per bottle
Ice- \$8.00 per 8lb bag

We can help you with all your rental needs!
Tables, Chairs, Tents, China, Staffing and more.

Staffing is \$35 per hour per staff member (Minimum 2) with a minimum of 5 hours. Additional \$35 per hour for full staff after 5 hours plus 18% gratuity. We require a 1 hour set up time and a 1 hour clean up time.