

BBQ CATERING MENU



SALADS (Select 2)

Grain & Greens – Quinoa on a Bed of Mixed Greens and Vegetables with Citrus Vinaigrette

Caprese – Fresh Mozzarella, Tomato & Basil with Balsamic & Olive Oil Dressing.

Green House Salad – Cucumber, Tomatoes, Carrots on a Bed of Mixed Greens with Balsamic Vinaigrette

ENTREES (Select 3)

Grilled Shrimp – Citrus Marinated Jumbo Grilled Shrimp served with Jicama Slaw

Classic Burgers – Cheese, Lettuce, Tomato, Pickles on a Brioche Bun & our Signature Sauce

Hoisin Ribs – Tender BBQ Pork Ribs Glazed with Hoisin Sauce

Italian Sausage – Traditional Sweet Italian Sausage Sautéed with Peppers, Onions, Extra Virgin Olive Oil

Barbecue Chicken - Boneless Breast Chicken, Marinated with a Special Blend of Signature Seasonings.

Grilled Skirt-Steak – Fresh Herbs, Garlic, Chimichurri

SIDES (Select 2)

Potato Salad - Diced Potatoes and Shallots, Mixed with Creamy Sour Cream, Mayonnaise and Fresh Garden Herbs

Kale Slaw – NYC Grown Kale, Crunchy Vegetables & our House-Made Miso-Mayo

Pasta Salad - Pasta with Rooftop Vegetables, Herbs & Olive Oil

DESSERT (Select 1)

Assorted Cookies & Brownies

Fresh Fruit Platter

INFORMATION

Includes Soft Drinks, Iced Tea, Coffee or Tea

Beer & Wine

For a 3-hour Event

Price: \$80 per person, Plus 8.875% Sales Tax, 19% Gratuity and 4% Amin Fee

Includes Table Side Cooking & the Grill

Additional Services available