

# POPLAR HILL

*Wedding and Event Venue*

## *Entrée Menu*

*All of our meats are carefully selected and prepared with our original dry rubs and marinade. Smoked up to 12 hours using hickory or cherry wood and finished with Bernie's Award Winning BBQ Sauce!*

### **Specialty Items:**

#### **Pork BBQ**

Boston Butt – Smoked 12 hours. HEAVEN!

#### **Brisket**

Slowly smoked with it's own special dry rub for a delicious beef BBQ

#### **Pork Chops**

Classic Boneless Chops – 1 ½" thick. The marinade makes the most of the pork taste!  
DELICIOUS!

#### **Chicken**

Boneless Breast grilled to perfection and finished with Bernie's BBQ sauce

#### **Marinated Chicken**

Boneless Chicken Breast marinated in a garlic and herb vinaigrette

#### **Beef Tenderloin \***

A blend of smooth and aromatic spices in this rub. From garlic to turmeric an impressive presentation!

#### **Baby Back Ribs \***

Smoked 3 hours with a special dry rub. If you like m' sliding off the bone these are the ribs for you!

### **Our More Traditional Fare:**

#### **Lasagna**

Hearty tomato – meat sauce~

#### **Spaghetti**

Meat sauce or marinara sauce~

~Crusty Bread, butter or an olive oil herbed dipping sauce to accompany

#### **Roast Beef**

Slow roasted beef and gravy with onions, carrots and potatoes

#### **Hamburgers**

Flame grilled with all the fixins'

#### **Hot Dogs**

Beef or turkey

#### **Soups:**

##### **Tomato Basil and Parmesan**

Creamy, comforting and delicious!

##### **Corn Chowder**

Hearty blend of corn, onion, celery and tons of flavor

##### **Cold Peach Soup**

Refreshing creamy peach with a hint of cinnamon and nutmeg.

**All meals served with Sweet Tea, Unsweetened Tea and Lemonade**

**1 Entrée \$18.00 2 Entrée \$22.00**

**\*add \$2.00 per person**