

Appetizers

Charcuterie Board Table

(Grazing table of fruits, vegetables, olives, pickles, meats dips, crackers and cheese)

Premium

Domestic Cheese Tray

Skewered Fruit

Strawberry, blueberry, grapes

Chocolate covered Strawberries

Caprese Skewers

Tomato, mozzarella balls and basil drizzled with

balsamic vinaigrette

Bruschetta

Fresh tomato and basil drizzled with balsamic

vinaigrette

Crab stuffed Mushrooms

Spinach Artichoke Stuffed Mushrooms

Crab Rangoon

Chicken Wings

Hot or Mild

Hawaiian Chicken Kabobs with

pineapple

Brisket Slider with Onion Sraws

Beef Tenderloin Sliders

Mini New England Lobster Rolls

Shrimp Cocktail

Beef Empanadas with Cilantro

Classic

Mini Assorted Quiches

Vegetable Pizza

Buffalo Chicken Dip

Jalapeño Dip

Meatballs

Stuffed Jalapeno

Stuffed Sweet peppers

Chicken Sliders with pickle

Pulled Pork Sliders with Slaw

Chicken Salad Slider

Ham Salada Slider with Pickle

Turkey Ham and Cheese Wrap

Main Entrees

BBQ Chicken

(Pulled or quarter)

Pulled Pork

Beef Brisket

St. Louis Ribs

Baby Back Ribs

Pork Loin

Whole Hog

Seafood

Barbecue Shrimp

Fish

(Smoked or Blackened)

Low Country Boil

(shrimp, crab, corn, potatoes, onion)

Italian

Homemade Lasagna

Spaghetti and Meatballs

Chicken Parmigiana

Shrimp Scampi

Authentic Mexican

Taco Bar

(Chicken or pork with all trimmings)

Homemade Tamales

Mojo Pork

Burritos

Specialty Meats

Prime Ribs

Beef Tenderloin

Ribeye Steak

Sides

Baked Beans

Coleslaw

Potato Salad

Green Beans and Garlic

Collard Greens

Corn on the Cob

Mexican Rice

Pinto Beans

Black beans

Premium Sides

Mac and Cheese

Pasta Salad

Smoke Vegetables

Toss Salad

Parmesan Corn

Baked Potato

(Sour Cream & Chives)

Corn Casserole

Street Corn

Bread

Dinner Rolls with Butter Sweet cornbread with butter

Tortillas

Garlic Knots

Sauces

Sweet

Hot onion and Garlic

Mustard



Barbecue Package

Barbecue Package One

\$21.95 per Person
Pulled Pork
Pulled Chicken (add\$5)
Baked Beans
Coleslaw
Homemade Mac and Cheese
Roll
Sauce

Barbecue Package Two

\$26.95 per Person
Barbecue Chicken Quarters
St Luis Ribs
Homemade Potato Salad
Green Beans
Baked Beans
Sweet Cornbread Sauce

Barbecue Package Three

\$28.95 per Person
Beef Brisket
Sliced Pork Tenderloin
Coleslaw
Parmesan Corn
Baked Potato with Sour cream
Roll
Sauce

Authentic Mexican

Authentic Mexican package

\$26.95 per Person
Taco Bar with Chicken and Pork
Homemade Tamales
Mexican Rice
Pinto Beans
Tortillas
Homemade Red and Green Salsa

Italian Package

Italian Package One

\$28.95 per Person
Spaghetti with Meatballs
Chicken Parmesan
Green Beans with Garlc
Toss Salad with Dressing
Corn on the cob with Butter

Italian Package Two

\$29.95 per Person
Homemade Lasagna
Spaghetti with Meatballs
Shrimp Scampi
Parmesan Corn
Toss Salad with Dressing
Garlic Knots

FOOD DELIVERY SET UP BUFFET STYLE FOOD SERVICING AVAILABLE OR SELF SERVE MONITORED CLEAN UP BUFFET AREA AND PACKAGE EXTRA FOOD \$300

(\$100 per server if more than 3people are required)

Event Hosting and Food Truck available

We would be happy you discuss your food options for your special day.

Contact Dana or Janet Hillis

Phone 239.240.5961

Email bigpapabbq@gmail.com

Desserts

Banana Pudding
Pineapple Upside Down Cake
Apple Pie with Caramel and Walnuts
Apple Crisp
Homemade Cobblers
(peach, blueberry or blackberry)
Flan
Brownies
Verrines
(Chocolate mousse, Key limes,
Strawberry Shortcake
Small Mason Jar Cakes (strawberry
shortcake or Chocolate cake)

Mini Fruit Pies