

prixe fixe menus

...for larger, casual parties

backyard bbq menu

backyard bbq menu

buffet

... a menu designed for backyard and grill entertaining

all items finished on either your grill or one that we bring to you !

mains

items for the grill

chicken quarters

hanger steak

pork spareribs

louisiana hotlinks

chicken sausage

smokey beef links

marinated salmon filet

shrimp skewers +

veggie tofu skewers

sauces

alabama white

carolina gold

classic

cola black pepper

kickin cayenne

honey habanero

jalapeno verde

salty teriyaki

sides

southern potato salad

german roast potato salad

grilled veggie pasta salad

creamy macaroni salad

classic cole slaw

zesty broccoli salad

robust tomato salad

baked mac n cheese

whiteskin mashed potatoes

rustic mashed sweet potatoes

spiced brown sugar baby yams

molasses baked beans

buttered corn on the cob

kitchen cornbread

hatch chile cornbread

buttermilk cornbread

double corn fritters

parmesan texas toast

pricing.

20-49 Guests

\$60.00 pp

3 mains – 3 sides – 3 sauces

50-75 Guests

\$57.50 pp

4 mains – 4 sides – 4 sauces

76-99 Guests

\$55.00 pp

5 mains – 4 sides – 5 sauces

100+ Guests

\$52.50 pp

5 mains – 6 sides – 6 sauces

*** additional items may be added.

*** plated service not offered for this menu

boho menu

food
by Chef Ty

boho menu

mains

parsley & herb crusted chicken

black pepper crusted beef loin

cider brined rosemary crusted pork loin

lavender thyme crusted salmon

quinoa stuffed portobello (vg)

sides

white-skin potato mash

herbed baby potatoes

yam & veg skillet hash (vg)

sauteed green beans

garlic charred broccolini

cider braised brussel sprouts

salads

mixed greens

iceberg wedge

arugula

baby romaine wedge

dressings: house ranch. blue cheese cream.
meditalian. green apple caesar. white balsamic.

pricing.

20-49 Guests

\$75.00 pp

2 mains – 2 sides

50-75 Guests

\$70.00 pp

3 mains – 2 sides

76-99 Guests

\$65.00 pp

3 mains – 3 sides

100+ Guests

\$60.00 pp

4 mains – 4 sides

*** additional items may be added.

*** +\$10-\$15 pp for plated service

food

coastal menu

by Chef Ty

coastal menu

mains

beef

burgundy flank steak w asparagus chimichurri

black pepper flank steak w salsa fresco

chicken

citrus grilled chicken

honey habanero chicken

lemon fried chicken chunks

seafood

citrus salmon
w asparagus chimichurri

citrus ahi
w asparagus chimichurri

scallion crab cake
w honey habanero sauce

mirin miso glazed soy salmon

mirin miso ahi

jumbo lump petite crab cake
w remoulade

honey habanero salmon

honey habanero ahi

orange piccata salmon

mango panko crab cake
w lime-ocado drizzle

veg

grilled artichoke heart
w asparagus chimichurri

ancho quina cake
w lime-ocado drizzle

mirin miso tofu plank

coconut curried chickpea pita

sides

asparagus kale salad

green apple caesar

roasted red pepper

green bean jicama salad

grilled zucchini salad

chickpea salad

pricing.

20-49 Guests

\$80.00 pp

2 mains – 2 sides

50-75 Guests

\$75.00 pp

3 mains – 2 sides

76-99 Guests

\$70.00 pp

3 mains – 3 sides

100+ Guests

\$65.00 pp

4 mains – 4 sides

*** additional items may be added.

*** +\$10-\$15 pp for plated service

country kitchen menu

country kitchen menu

mains

oven bbq chicken
deep fried chicken
smothered game hen
old bay baked chicken

oven bbq baby back ribs
smothered pork loin chops
molasses meat loaf
smothered short ribs

blackened catfish filet
blackened salmon filet
grilled green tomatoes
smothered portobellos

sides

cheddar stone grits
white pepper stone grits
whiteskin potato mash

oven roasted home fries
country stewed green beans
red beans w red rice

creamed peas
creamed spinach
homestyle collard greens

pricing.

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50-75 Guests
\$57.50 pp
4 mains – 4 sides

76-99 Guests
\$55.00 pp
5 mains – 4 sides

100+ Guests
\$52.50 pp
5 mains – 6 sides

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moderne menu

food
by Chef Ty

moderne menu

buffet

mains

preserved lemon glazed chicken

mojo marinated chicken

cranberry mole beef loin

black pepper espresso beef loin

pomegranate hibiscus glazed pork loin

mango shallot salmon

white pepper salmon w lemon ghee

balsamic glazed yam plank

portobello merlot ragu

sides

white-skin potato mash

aromatic potato puree

herbed baby potatoes

ghee pasta

sauteed green beans

garlic charred broccolini

cider braised brussel sprouts

burned butter carrots

zucchini vinaigrette

white pepper romanesco

honey dijon gold beets

yam & veg skillet hash (vg)

sauteed green beans

garlic charred broccolini

cider braised brussel sprouts

salads

mixed greens

arugula

iceberg wedge

baby romaine wedge

dressings: house ranch. blue cheese cream.

meditalian. green apple caesar. white balsamic.

pricing.

20-49 Guests

\$80.00 pp

2 mains – 2 sides

50-75 Guests

\$75.00 pp

3 mains – 2 sides

76-99 Guests

\$70.00 pp

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100+ Guests

\$65.00 pp

4 mains – 4 sides

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food

rustica menu

by Chef Ty

rustica menu

buffet

mains

red roasted chicken

deep braised beef w demiglace

gravy smothered pork shoulder

herb-seared salmon filet

root roast rustica

(yams. turnips. brussels. shallots.)

sides

white-skin potato mash

herbed baby potatoes

yam & veg skillet hash (vg)

sauteed green beans

garlic charred broccolini

cider braised brussel sprouts

salads

mixed greens

arugula

iceberg wedge

baby romaine wedge

dressings: house ranch. blue cheese cream.

meditalian. green apple caesar. white balsamic.

pricing.

20-49 Guests

\$70.00 pp

2 mains – 2 sides

76-99 Guests

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