



ABSOLUT BARTENDING

We provide fun, energetic courteous, and attractive bartenders for any event !!

**Specializing in
Weddings**

Corporate Events

All Types of Parties

**Anytime you want or
need a Professional
Bartender!**

**We are here to make
your event
“Absolutly”
Amazing**

Beverage Package

- Professional Bartender (5/hrs)
- Bartender equipped with bartending kit.
- Limes and lemons
- Cups / Straws/ Napkins/Ice
- Bottle Water /Club Soda/Tonic Water
- Soda/Coke/Diet Coke/Sprite
- Juice/Orange/Pineapple/Cranberry/
Margarita Mix
- Absolut Vodka
- Bacardi or Captain Morgan Rum
- Jack Daniels
- Seagram's Gin
- Jose Cuervo
- Domestic Beer (2 Types- bottles)
- Wine- Cabernet, Chardonnay



**All orders will have a 20% Gratuity and
8.5% Sales Tax Added.**

ABSOLUT BARTENDING & CATERING

C O N T A C T -

L A K E N D E A L

P H O N E -

6 0 2 - 3 1 2 - 7 5 8 8

E M A I L -

**A B S O L U T B A R T E N D I N G
@ H O T M A I L . C O M**

Website

www.absolutbartending.com

BBQ Menu

Choose Three Meats

Smoked Pulled Pork

Hand Pulled Chicken

BBQ Chicken On The Bone

Smoked Beef Brisket (Additional
\$2.49)

Smoked Bacon Wrapped Meatballs
(Additional \$1.49 per person)

Baby-back Ribs- (additional \$5.00
per person)

Slow Smoked Pork Loin (Additional
\$2.49 per person)

Smoked Turkey Breast

Smoked Prim Rib- (Additional 15.99
per person)

Smoked Tri Tip (Additional \$2.99
per person)

Smoked Sausage

Smoked Ham (Additional \$2.49 per
person)

-Creamy Coleslaw

-BBQ Baked Beans

-Potato Salad

-Macaroni Salad

-Cornbread

-Side Salad

-Macaroni and Cheese

-Cheesy Mashed Potatoes (Additional
\$1.49 per person)

-Corn on Cob (Additional \$1.49 per
person)

-Potatoes Au Gratin (Additional \$1.49
per person)



Traditional Entrees

Choice of one Entree

-Rosemary Lemon Chicken

-Southwest Chicken

-Caramelized Maple and Garlic Glazed
Salmon

(Additional \$4.50 per person)

-Citrus Salmon (Additional \$4.50 per
person)

-Creamy Chicken Alfredo

-Creamy Shrimp Alfredo (Additional \$2.50
per person)

-Roasted Mushrooms, zucchini, and
eggplant with Rosemary.

Stuffed Portobello Mushroom with cherry
tomatoes and fresh mozzarella topped
with balsamic vinegar.

Choice of two sides:

-Herbed Rice Pilaf

-Jalapeno Lemon Rice

-Garlic Mashed Red Potatoes

-Herb Roasted Red Potatoes

-Steamed Broccoli, Cauliflower, and
Carrots with garlic herb butter.

-Sautéed Green beans in a garlic butter
sauce with bacon.

-Garden Sald

Mexican Fiesta



Mini Appetizer Buffet – Mini
Tacos, Mini Chimis, Mini Flautas,
and Pollo Fundidos.

Taco's stuffed with your meat
choice served with shredded
lettuce, cheese and diced
tomatoes

Enchilada Stuffed with cheese or
your choice of meat topped with
homemade red enchilada sauce.

Sizzling fire-grilled seasoned
steak or chicken served with
grilled onions, grilled peppers,
sour cream, pico de gallo, and
flour tortillas

Pollo Fundido- Lightly fried
burrito with marinated chicken
topped with Jalapeno Cream
Cheese and Melted Monterey
Jack Cheese.

All entrees come with Rice, Beans,
Chips and two types of Salsa -
Meat choice- Chicken, Beef, Green
Chili, Red Chili

\$2.00 upcharge per person for
shrimp

