

# OFF THE GRILL

*Pricing is based on service to 100 plus guests  
All menu prices include paper plates, required cutlery and napkins  
Pricing does not include staffing, rentals or service charges  
Full service buffets or drop offs can be done for groups from 25 to 5000 or more!*

## SUGGESTED MENU # 1

### **LEMON OREGANO GRILLED CHICKEN BREAST BURGERS**

*Served with a garlic aioli*

### **HAMBURGERS**

*With ketchup, mustard, relish,  
onions, tomato & lettuce*

### **BAKED BEANS**

### **CAESAR SALAD**

### **POTATO SALAD**

### **GARDEN SALAD**

### **A SELECTION OF PIES**

*Lemon meringue, apple, blueberry or pecan*

**Price per person \$15.95**

### **Real Cheddar or Swiss Cheese Slices**

*\$1.00 Each*

## SUGGESTED MENU # 2

### **SKEWERED PRAWNS**

*Blasted with garlic & butter*

### **SKEWERED CHICKEN**

*Marinated in our own maple barbeque glaze with  
mushrooms, onions and peppers*

### **SKEWERED BEEF**

*Tender sirloin blasted with seasonings  
served with a horseradish cream*

### **SKEWERED CHORIZO SAUSAGE**

*A spicy Italian treat with zucchini and peppers*

### **BROCCOLI AND FETA SALAD**

### **GARDEN SALAD**

### **CAESAR SALAD**

### **PASTA SALAD**

### **WATERMELON BASKETS**

*Filled with an assortment of seasonal fresh fruit in  
all shapes and sizes*

### **A SELECTION OF PIES**

*Lemon meringue, apple, blueberry or pecan*

**Price per person \$21.95**

*An Affair to Remember Catering*

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## SUGGESTED MENU # 3

### **JACK DANIELS BBQ BACK RIBS**

*Slow cooked and marinated with a tangy BBQ sauce*

### **MAPLE BARBECUED CHICKEN**

*Chicken basted with maple syrup BBQ sauce*

### **CORN ON THE COB**

### **BAKED POTATO**

*With butter, sour cream, bacon bits and green onions*

### **SPINACH & STRAWBERRY SALAD**

### **CAESAR SALAD**

### **TOSSED GARDEN SALAD**

### **TABOULEH SALAD**

### **FRUIT CRISP**

*A medley of fresh fruit baked with a brown sugar crumble served with a scoop of French vanilla ice cream*

**Price per person \$26.95**

## SUGGESTED MENU # 4

### **8 oz AAA NEW YORK STRIPLOIN**

*Lightly seasoned with our home blend of spices*

### **HONEY GARLIC CHICKEN**

*Marinated in honey, fresh garlic and soy*

### **CORN ON THE COB**

### **GRILLED VEGETABLES**

*Carrots, broccoli, cauliflower, and peppers marinated in garlic, spices and herbs*

### **BAKED POTATO**

*With butter, sour cream, bacon bits and green onions*

### **CITRUS PECAN SALAD**

### **CAESAR SALAD**

### **TOSSED GARDEN SALAD**

### **TABOULEH SALAD**

### **SOUR CREAM COFFEE CAKE**

*With a drizzle of caramel*

### **ICE CREAM SUNDAE BAR**

*Vanilla ice cream with all the sides!  
Diced strawberries & pineapple, peanuts, chocolate chips, brownie bites,  
strawberry, chocolate & caramel sauce and more!!!*

**Price per person \$35.95**

*An Affair to Remember Catering*

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## Additional Entree Options / Substitutions

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### **8 oz RIB EYE**

*Lightly seasoned with our home blend of spices*

### **6 oz FILET MIGNON**

*Served with a red wine peppercorn sauce*

### **GRILLED LAMB CHOPS**

*With a garlic mint aioli*

### **GRILLED PORK MEDALLIONS**

*With a maple Dijon mustard applesauce and caramelized apples*

### **GRILLED SEA SCALLOPS**

*Brushed with a maple glaze*

### **GRILLED PORTOBELLO MUSHROOMS**

*Marinated in olive oil, balsamic vinegar and fresh herbs*

### **FAJITAS**

*Beef and chicken with colorful peppers served on a warm flour tortilla.*

*Your guests can create their own with an assortment of condiments to choose from including sour cream, cheddar cheese, shredded lettuce, jalapeños, guacamole, and assorted salsas.*

### **GRILLED HALIBUT**

*Basted with a seasoned garlic butter and lemon juice*

### **GRILLED ATLANTIC SALMON**

*Brushed with a blend of soy sauce, brown sugar and lemon pepper*

### **GRILLED TUNA**

*Grilled on site and brushed with a lemon herbed butter & olive oil blend*

### **GRILLED TOFU SKEWERS**

*Pieces of firm tofu are marinated with zucchini, bell peppers and mushrooms in a sauce made with sriracha, soy sauce, sesame oil, onion, and jalapeno*

### **VEGETARIAN CHILI**

*Made with fresh market vegetables*

*Served with a side of homemade corn muffins*

## Additional Dessert Options / Substitutions

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### **HAZELNUT CAKE**

*A fluffy light cake with hazelnuts*

### **NEW YORK CHEESECAKE**

*With a raspberry sauce*

### **ENGLISH TRIFLE**

*Layers of custard, fruit & cake*

### **MARKET FRESH FRUIT**

*Assorted fresh market fruit artfully displayed*

### **STRAW BERRY SHORT CAKE**

*A fluffy light cake with strawberries*

## Buffet Coffee Service

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### **STARBUCKS COFFEE & ASSORTED TAZO TEAS**

*With cream, milk & sugar*

**Price per person**

**\$2.50**



*We Proudly Brew*  
**STARBUCKS COFFEE**

*An Affair to Remember Catering*