



BBQ Wedding Package

Based on Five Hour Reception and Includes:

Selection of Butled Hors D'oeuvres

*Full Open Bar Served for Four Hours with Liquor Included, Champagne Toast
Bartenders charged at \$300.00 each*

China, Silverware, Glassware and Floor Length Table Linens & Napkins

Sit Down or Buffet Dinner Service with Choice of Dessert Station

Formal Attired Serving Staff, Service Charges and Sales Taxes

Butlered Hors D'oeuvres - Selection of Six

- Wild Mushroom Tart ♦ Melon with Prosciutto ♦ Chicken Caesar Salad Bite
- Mini Crab Cakes ♦ Crostini with Diced Peach, Bleu Cheese and Honey (seasonal)
- Coconut Shrimp ♦ Mac & Cheese Bites ♦ Tequila Chicken Tacos
- Kobe Beef Sliders ♦ Personal Crudités Cups ♦ Melon w/ Prosciutto
- Mini Chicken & Waffles ♦ Miso Shrimp Skewer ♦ Deep Dish Pizza Quiche
- Fresh Fruit Kebab ♦ Scallop Wrapped in Bacon ♦ Mini Cheesesteak
- Buffalo Chicken in Tortilla Cup ♦ Mini Stuffed Potato Skin w/ Cheddar & Bacon
- Chicken Tikka Masala ♦ Grilled Cheese & Tomato Shooters
- Short Rib Pot Pie ♦ Paella Croquette w/ Shrimp & Chorizo ♦ Stuffed Mushroom
- Pulled Pork Biscuit ♦ Caprese Skewer ♦ Pigs in Blanket ♦ BBQ Chicken Satay
- Mini Beef Empanada ♦ Mango, Blackberry and Feta Bites ♦ Roast Pork Spring Roll
- Chicken Parm Bites ♦ Ricotta, Thyme & Fig Jam Crostini
- Tomato or Red Pepper Bruschetta ♦ Watermelon, Mint & Goat Cheese Mousse

Stationary Hors D'oeuvres Ideas

- Seasonal Crudités with Dip \$8.00 per person
- Nacho Bar – Tri Color Tortillas, Salsa, Queso, Guacamole, Etc. \$8.00 per person
- Mediterranean Tray – Charcuterie, Olives, Bruschetta, Etc. \$10.00 per person
- International Cheese Display \$9.50 per person
- Fresh Large Gulf Shrimp \$150.00 per 50 Pieces
- French Fry Station – Cheese Sauce, Bordelaise, Dips and Sides \$8.50 per person
- Raw Bar Station – Shrimp, Clams, Oysters, Crab Claws \$25.00 per person

Sit Down Receptions

Includes Salad, Entrée(s), Two Vegetables, Rolls or Cornbread and Dessert Station

Slow Roasted Tri Tip	\$125.00
Grilled Honey-BBQ Basted Chicken Breast.....	\$120.00
Chicken Maryland with Supreme Sauce	\$120.00
Carolina Pulled Pork	\$125.00
BBQ Basted Ribs – Buffet Only.....	\$125.00
Crab Stuffed Shrimp	\$130.00
Grilled Garlic and Herb Shrimp Skewer	\$130.00
Braised Short Ribs	\$125.00
Sugar Seared Salmon with Corn and Red Pepper Relish	\$125.00
Garlic and Herb Roasted Chicken.....	\$120.00
Grilled Berkshire Pork Tenderloin with Barbecue or Apricot Glaze	\$125.00
Maryland Style Crab Cakes with Cocktail, Tartar and Chipotle Aioli.....	\$130.00
Grilled Sirloin Strip Steak.....	\$145.00
Roasted Shredded Chicken – Buffet Only	\$120.00
Beef, Pork or Chicken Kebabs – please select one	\$120.00

Custom Entrees & Vegetarian Selections Available Upon Request

Create Your Own Buffet Combinations

Buffet #1\$125.00 per Person

Choice of Two Primary Entrees

Selection of Two Vegetables, Salad and Choice of Dessert Station Included

Buffet #2.....\$155.00 per Person

Choice of Three Primary Entrees

Selection of Three Vegetables, Salad and Choice of Dessert Station Included

Whole Roasted Pig.....\$135.00 per Person

Includes Choice of One Additional Entrée

Whole Roasted Pig with Barbecue or Au Jus...yes, the apple in included

Selection of Four Vegetables, Salad and Choice of Dessert Station Included

Build Your Own Slider Bar\$125.00 per Person

Includes Choice of Three Slider Selection

Burgers ◇ Salmon ◇ Pulled Pork ◇ Shredded Beef ◇ Crab Cake ◇ Roasted Chicken
Portobello Mushroom ◇ Meatballs ◇ Bacon & Cheddar ◇ Sausage & Peppers

Includes Fixings for the Sliders and Brioche Slider Rolls

Selection of Two Vegetables, Salad and Choice of Dessert Station Included

Accompaniments

Choice of Salad

Williamson Caesar Salad ♦ Garden Salad w/ Dressing Choice
Mixed Greens, Dried Cranberries and Feta with Candied Pecans
Hearts of Lettuce with Bleu Cheese Dressing, Crumbled Bacon and Tomato
Spring Mix with Pan Seared Diced Peaches, Slivered Almonds and Goat Cheese
Romaine, Mandarin and Caramelized Onion with Honey Tarragon
Bibb lettuce, Spinach and Roast Vegetables with Balsamic Vinaigrette
Strawberry Arugula Salad

Choice of Two Vegetables

Chili Lime Corn Salad ♦ Broccoli Salad ♦ Fresh Fruit Salad
Loaded Baked Potato Salad with Sour Cream, Bacon and Cheese
Shredded Broccoli Slaw ♦ Roasted Asparagus ♦ Bourbon Baked Beans
Creamy Mac N' Cheese ♦ Balsamic Roasted Brussel Sprouts
Green Beans, Onions & Bacon ♦ Garlic Mashed Potatoes ♦ BLT Pasta Salad
Roasted New Potatoes ♦ Corn on the Cob ♦ Black Bean & Corn Salad
Roasted Vegetable Medley ♦ Bacon Cheddar Ranch Potatoes ♦ Watermelon Pops

Choice of Dessert Station

Assorted Miniature Sweets Table

Bite Sized Bars, Cakes, Mousse Cups, Tarts, Crème Puffs and Eclairs

Ice Cream Sundae Bar

Select Three Ice Cream Flavors hand scooped in Waffle Bowls with Toppings

S'mores Station

Create your own with Assorted Chocolates, Marshmallows & Graham Crackers

Popcorn Bar

Sweet and Savory Popcorn Buckets with Choice of Mix-Ins

Milk & Cookie Bar

Selection of Four Bakery Fresh Cookies with a Variety of Milks

Individual Pie-In-A-Jar ~ \$8.00 additional

Apple, Peach and/or Strawberry Short Cake in Mini Mason Jars
Selection one or have all three – the jars are yours to keep!

All Packages Include Custom Blended Coffee, Brewed Decaf, Gourmet Teas, Bakery Fresh Rolls and Butter.

Prices are based on a Minimum of One Hundred (100) Guests or More for a Five (5) Hour Reception.

Catering Staff on Site for a Maximum of Eight (8) Hours which includes set-up, service and clean up.

Overtime Charges beyond Eight (8) Hours are \$60.00 per Staff Person per Hour.

Menu Additions and Substitutions Welcome. Prices Subject to Market Fluctuation.

BBQPKG-V30