



## *BBQ Wedding Package*

*Based on Five Hour Reception and Includes:*

*Selection of Butlered 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 ♦ Buffalo Chicken Spring Roll  
Mini Crab Cakes ♦ Bacon Jalapeno Bites ♦ Short Rib Arancini  
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 .....	\$9.00 per person
Nacho Bar – Tri Color Tortillas, Salsa, Queso, Guacamole, Etc. ....	\$9.00 per person
Mediterranean Tray – Charcuterie, Olives, Bruschetta, Etc.....	\$12.00 per person
International Cheese Display .....	\$10.50 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 .....	\$30.00 per person

# *Sit Down Receptions*

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

Slow Roasted Tri Tip .....	\$140.00
Grilled Honey-BBQ Basted Chicken Breast.....	\$130.00
Chicken Maryland with Supreme Sauce .....	\$130.00
Carolina Pulled Pork .....	\$145.00
BBQ Basted Ribs – Buffet Only .....	\$135.00
Crab Stuffed Shrimp .....	\$145.00
Grilled Garlic and Herb Shrimp Skewer .....	\$140.00
Braised Short Ribs .....	\$145.00
Sugar Seared Salmon with Corn and Red Pepper Relish .....	\$135.00
Garlic and Herb Roasted Chicken.....	\$130.00
Grilled Berkshire Pork Tenderloin with Barbecue or Apricot Glaze .....	\$135.00
Maryland Style Crab Cakes with Cocktail, Tartar and Chipotle Aioli.....	\$140.00
Grilled Sirloin Strip Steak.....	\$150.00
Roasted Shredded Chicken – Buffet Only .....	\$130.00
Beef, Pork or Chicken Kebabs – please select one .....	\$130.00

*Custom Entrees & Vegetarian Selections Available Upon Request*

## *Create Your Own Buffet Combinations*

***Buffet #1 .....******\$135.00 per Person***

Choice of Two Primary Entrees

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

***Buffet #2.....\$165.00 per Person***

Choice of Three Primary Entrees

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

***Whole Roasted Pig.....\$145.00 per Person***

Includes Choice of One Additional Entrée

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

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

***Build Your Own Slider Bar .....******\$135.00 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.

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