



## **THE BACKYARD BBQ DINNER BUFFET**

### **Upon Arrival**

#### *Hand Passed BBQ Specialities to Include:*

Honey Chipotle Pulled Pork Sliders, Roasted Corn & Pepper Shooters,  
Pasilla Pepper Rubbed Chicken Quesadillas  
Pickled Watermelon Rind & Smoked Pork Belly, & Char Sui Beef Buns

### **Chef's Arrangements**

Grilled Corn & Jicama Slaw with Green Onion, Lime & Toasted Cumin Vinaigrette  
Red Bliss Potato Salad with Caramelized Onions, Applewood Smoked Bacon & Grain Mustard  
Horseradish Scented Cole Slaw with Smoked Paprika  
Chop Chop Iceberg Lettuce with Blue Cheese, Bermuda Onions & Diced Tomatoes

### **Entrees**

15hr BBQ Brisket with Sycamore Spice Rub  
"Pastrami" Spiced Baby Back Ribs with Orange & Brown Sugar BBQ Sauce  
Buttermilk Fried Chicken  
Country White Cheddar Macaroni & Cheese Topped with Our Hand Picked Basil Bread Crumbs  
New Jersey Farm Fresh Corn on the Cob with Melted Sweet Butter  
Baked Beans with Applewood Bacon & Tangy BBQ Sauce  
Buttermilk Biscuits with Country Sausage Gravy

### **Desserts\***

#### **Build Your Own Ice Cream Sundae Bar**

*Vanilla & Chocolate Ice Cream  
Whipped Cream, Cherries, and Assorted Toppings*

#### **Sliced Seasonal Fruit Display**

*Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

**\$36.95 per Person**

*\*Occasion Cake Available, Please Inquire*

*All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax*