



B A R B E Q U E

All American Kosher BBQ Menu

- All Beef Hot Dogs
- All Beef Hamburgers
- Marinated Grilled Chicken Filets
- BBQ Ribs
- Cole Slaw
- Potato Salad
- Fresh Sweet Corn on the Cob
- Lettuce, Tomato and Onion Platter
- Watermelon
- Condiments: *Mustard, Ketchup, Onions, Sauerkraut, Relish, Hot Dog Rolls and Hamburger Buns*
- Paper Goods & Plastic Tablecloths included

Price per person: **\$24.50**, based on 50 Guests



Signature Kosher BBQ Menu

Hors D'oeuvres

- Bruschetta on Garlic Toast
- Veggie & Dip Platter
- Spinach Filo
- Mini Franks in a Jacket
- Vegetable Dumplings
- Beggar's Purse-a trio of wild mushrooms
- Sesame Chicken with Dipping Sauce
- Petite Potato Puffs

Main Course

- Grilled Marinated Skirt Steak
- Grilled Wasabi Marinated Salmon or Citrus Seared Tuna
- Vegetable Kabob or Grilled Portabello Mushroom Kabob
- Chicken Kabobs
- Mesculin Salad
- Tri Color Pasta Salad
- Fresh Sweet Corn on the Cob
- Fruit Kabobs
- Brownies, Chocolate Chip Cookies or assorted Mini Pastries
- Paper Goods & Plastic Tablecloths included

Price per person: **\$39.50**, based on 50 Guests



BARBEQUE

Signature World Class Kosher BBQ Menu

- Fresh Crudite Platter with Herb Dip
Garden Fresh Vegetable Assortment accompanied by Herb Dip
- Grilled Vegetable Platters
Fire Grilled Holland Red and Yellow Peppers, Summer Squash, Zucchini and Eggplant
- Bruschetta on Garlic Toast
Delightful Blend of Ripe Chopped Tomatoes, Fresh Basil, and Olive Oil, Served on Garlic Toast

- Butler Style Hot Hor D'oeuvres
- Beef Wellington
 - Vegetable Spring Rolls with Duck Sauce
 - Beggar's Purse - a trio of wild mushrooms
 - Sesame Chicken with Dipping Sauce
 - Petite Potato Puffs
 - Stuffed Mushroom Caps
 - Beef Empanadas
 - Coconut Tilapia with a Mandarin Orange Glaze

- Main Course
- All Beef Hot Dogs with all the Fixings
 - All Beef Hamburgers with all the Fixings
 - Grilled Marinated Skirt Steak
 - Grilled Wasabi Marinated Salmon or Citrus Seared Tuna
 - Chicken Satays or Beef Satays
dipping sauces on the side: Asian Glaze, Teriyaki Sauce and BBQ
 - Vegetable Kabob or Grilled Portabello Mushroom Kabobs
 - Mesculin Salad
 - Cous Cous
 - Fresh Sweet Corn on the Cob
 - Fresh Fruit and Melon Platter
Thin Sliced Assorted Seasonal Melons and Golden Pineapple with Fresh Berries
 - Assorted Mini Pastries & Chocolate Covered Strawberries
 - Upgraded Plasticware & Linen Table Cloths included

Price per person: **\$48.50** based on 50 Guests

Options

Beverages:

- Cold Drink Assortment \$2.95 Per Person
Includes Party Cooler, Ice & Cups
- Smoothies \$3.50 Per Person

Appetizers:

- Nachos with Salsa Platter..... \$19.50 each
- Grilled New York Style Pretzels..... \$1.50 each
- Fresh Crudités Platter \$27.25 - \$39.75
- Buffalo Wings \$12.50 (25 wings)

Add Ons:

- Grilled Salmon Burger..... \$4.95 Per Person
- Grilled Salmon \$4.95 Per Person
- Grilled Skirt Steak \$4.95 Per Person
- Chicken Kabobs..... \$2.95 Per Person
- Beef Kabobs \$3.95 Per Person
- Veggie Kabobs..... \$1.50 Per Person
- Veggie Burgers..... \$1.50 Per Person
- Fried Chicken \$2.00 Per Person

Salads & Sides:

- Caesar Salad \$.95 Per Person
- W/Grilled chicken \$1.70 Per Person
- Mesclun Salad with Balsamic Dressing \$.95 Per Person
- Traditional Tossed Salad..... \$.95 Per Person
- Tri Colored Pasta Salad \$1.50 Per Person
- Baked Beans \$.75 Per Person
- French Fries \$1.50 Per Person

Desserts:

- Fresh Fruit Platter..... \$55.00 Serves 35
- Blondies & Brownies..... \$13.50 Per Dozen
- Assorted Mini Pastries..... \$12.75 Per Dozen
- Chocolate Chip Cookies..... \$35.00 Tray Serves 35
- Occasion Cake Starting at \$65.00
- Funnel Cakes..... \$3.50 Per Person
- Candy Display..... \$3.50 Per Person

Rentals:

- Grill: \$225.00 (w/ propane)
- Cook Tent: \$125.00
(Optional but recommended)

Labor:

- Each Chef: \$200.00
- Each Waitress: \$140.00

Upgraded Plasticware:

- Additional \$2.95 per person
**Includes Thick Plastic Plates, Flatware, Coffee Mug, Tumbler, and Napkins*

Linen Table Cloths:

- Additional \$12.50 each

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