

MENU

APPETIZERS

A LA CARTE PRICING

STUFFED MUSHROOMS

.75 EACH

- THESE OVERSIZED MUSHROOMS ARE SURE TO BE A CROWD PLEASER WE MAKE THEM VEGETARIAN FRIENDLY BUT THE MEAT LOVERS WILL BE MORE THAN SATISFIED -

CHICKEN SKEWERS

.50 EACH

- A BITE SIZED SKEWERS OF TERIYAKI GLAZED CHICKEN BREAST -

SWEDISH MEATBALLS

ADD .50 PER PERSON

- COMFORT FOOD AT IT'S FINEST YOUR GUESTS WILL BE SURE TO LOVE THESE BITE SIZED MORSELS -

RIBLETS

ADD .75 PER PERSON

- TASTY TIDBITS OF PORK DELICIOUSNESS SLOW SMOKED & TENDER FINISHED WITH DAVE'S SIGNATURE BBQ SAUCE -

BACON WRAPPED SCALLOPS

\$1.25 EACH

- LARGE SWEET, SALTY, & SAVORY THESE ARE WONDERFUL HAND PASSED APPETIZERS THAT WILL BE SURE TO AMAZE YOUR GUESTS -

MAC-N-CHEESE BITES

.50 EACH

- DELICIOUS, CRISPY & CHEESY THESE DEEP FRIED GOUDA CHEESE AND MACARONI BITES ARE A CROWD PLEASER -

CRAB ARANCINI

\$1 EACH

- RISOTTO AND CRABMEAT BITES ARE ALWAYS A HUGE HIT -

BACON WRAPPED CHICKEN LIVERS

.75 EACH

- DELICIOUS SAVORY TIDBITS THAT DISAPPEAR FASTER THAN WE CAN MAKE THEM -

SPRING ROLLS

.50 EACH

- THESE PHILLY CHEESESTEAK INSPIRED SPRING ROLLS ARE A REAL CROWD PLEASER SERVED WITH SPICY AIOLI -

MENU

AUTHENTIC BBQ

A LA CARTE PRICING

PULLED PORK

- LOW & SLOW SMOKED PORK SHOULDER RUBBED WITH DAVE'S SIGNATURE RUB AND COOKED TO TENDER PERFECTION AND HAND PULLED SERVED WITH A BRIOCHE BUN CHOICE OF MEMPHIS OR CAROLINA SAUCE AND CRISP HOMEMADE SLAW -

1/2 PAN \$35
FULL PAN \$67

BEEF BRISKET

- LOW & SLOW SMOKED BRISKET OF BEEF HAND SLICED AND SERVED IN ITS OWN AU JUS -

1/2 PAN \$45
FULL PAN \$86

BBQ CHICKEN

- SLOW SMOKED BRINED CHICKEN RUBBED WITH CAJUN, ROSEMARY-GARLIC, OR CLASSIC BBQ AND COOKED UNTIL FALL OFF THE BONE TENDER AND JUICY -

1/2 PAN \$35
FULL PAN \$67

SMOKED WINGS

- SMOKED CHICKEN WINGS RUBBED WITH DAVE'S SIGNATURE WING RUB AND FINISHED WITH YOUR CHOICE OF PLAIN, CAJUN, HOT OR MILD BUFFALO, BBQ RANCH, TERIYAKI SERVED WITH BLEU CHEESE DRESSING -

1/2 PAN \$42
FULL PAN \$80

PORK RIBS

- THE FINEST SELECTION OF COUNTRY CUT, BABY BACK, OR ST. LOUIS CUT RIBS RUBBED WITH DAVE'S SIGNATURE RIB RUBS SMOKED TO PERFECTION UNTIL TENDER AND JUICY HAVE IT YOUR WAY WITH OR WITHOUT BBQ SAUCE GLAZE -

CALL FOR PRICING

BEEF RIBS

- FALL OFF THE BONE TENDER & TASTY THESE HIGH GRADE RIBS ARE RUBBED AND COOKED TO PERFECTION SLATHERED IN DAVE'S SIGNATURE BBQ SAUCE -

CALL FOR PRICING

BBQ PULLED BEEF

- LOW & SLOW SMOKED BEEF CHUCK ROAST RUBBED AND COOKED TO PERFECTION SLATHERED IN DAVE'S SIGNATURE BBQ SAUCE -

1/2 PAN \$45
FULL PAN \$86

SMOKED SALMON

- FRESH SALMON RUBBED IN DILL AND GARLIC SLOW SMOKED AND SERVED WITH LEMON OR HERBAL HOLLANDAISE SAUCE -

CALL FOR PRICING

SMOKED TROUT

- WHOLE SEASONAL LOCAL TROUT DELICATELY BRINED AND SMOKED TO PERFECTION -

CALL FOR PRICING
SUBJECT TO AVAILABILITY

SMOKED DUCK

- TENDER, TASTY, SUCCULENT! THE WHOLE DUCK OR JUST THE LEGS CARVED AND SERVED WITH A SMOKED ORANGE SAUCE AND WILD RICE STUFFING -

CALL FOR PRICING

SMOKED TURKEY

- LOW & SLOW SMOKED BRINED FARM FRESH TURKEY RUBBED WITH DAVE'S SIGNATURE RUB AND COOKED UNTIL TENDER AND JUICY SERVED WITH A DIPPING SAUCE -

WHOLE OR CARVED
CALL FOR PRICING

ALL MEATS ARE CHOICE GRADE OR HIGHER AND LOCALLY SOURCED

MENU

ON THE GRILL

A LA CARTE PRICING

ALL BEEF BURGERS

- 100% CHUCK BURGERS MAKE FOR THE JUICIEST AND TASTIEST BURGERS SERVED ON BRIOCHE BUNS WITH LETTUCE, TOMATO, ONION AND CHOICE OF AMERICAN OR SWISS CHEESE SAUTEED MUSHROOMS AND ONIONS CAN BE ADDED

ON SITE ONLY

BEEF HOT DOGS

- HIGH QUALITY ALL BEEF HOT DOGS WITH ALL THE FIXINS -

ON SITE ONLY

KABOBS

- BEEF, CHICKEN, OR PORK SKEWERS CUT SATAY STYLE AND COOKED WITH A DELICIOUS GLAZE THAT FITS THE MEAT -

ON SITE ONLY

BEEF RIBS

- FALL OFF THE BONE TENDER & TASTY THESE HIGH GRADE RIBS ARE RUBBED AND COOKED TO PERFECTION SLATHERED IN DAVE'S SIGNATURE BBQ SAUCE -

ON SITE ONLY

FILLET MIGNON

- CENTER CUT FILLET MIGNON WRAPPED IN HICKORY SMOKED BACON AND GRILLED TO YOUR DESIRED TEMPERATURE -

ON SITE ONLY

RIBEYE STEAK

- HAND CUT AND THICK RIBEYE STEAKS SEASONED AND GRILLED TO YOUR DESIRED TEMPERATURE -

ON SITE ONLY

STRIP STEAK

- HAND CUT NY STRIP STEAKS SEASONED AND GRILLED TO YOUR DESIRED TEMPERATURE -

ON SITE ONLY

LONDON BROIL

- TENDER & JUICY HAND SLICED LONDON BROIL DONE TO A PERFECT MEDIUM RARE AND SERVED IN IT'S OWN AU JUS

ON SITE ONLY

LOBSTER TAILS

- DELICIOUS & SUCCULENT LOBSTER TAILS SERVED WITH DRAWN BUTTER -

ON SITE ONLY

SHRIMP SKEWERS

- JUMBO SHRIMP GRILLED TO PERFECTION SEASONED WITH DAVE'S SIGNATURE SEAFOOD RUB AND SERVED WITH HERB BUTTER -

ON SITE ONLY

SALMON

- 5 OZ. FRESH SALMON PORTIONS ALL HAND CUT & LIGHTLY SEASONED & GRILLED TO ELEVATE THE FLAVOR OF THIS WONDERFUL FISH -

ON SITE ONLY

CHICKEN

- BREAST OR QUARTER CHICKENS GRILLED TO PERFECTION FINISHED WITH A BBQ GLAZE -

ON SITE ONLY

PORK CHOPS

- BEAUTIFUL HAND CUT & THICK CENTER CUT PORK LOIN CHOPS SEASONED AND GRILLED TO PERFECTION AND FINISHED WITH A SWEET BBQ GLAZE -

ON SITE ONLY

LAMB CHOPS

- SUCCULENT LOLLIPOP LAMB CHOPS RUBBED IN OIL, GARLIC, AND ROSEMARY COOKED TO A PERFECT MID-RARE & SERVED WITH A MINT DIPPING SAUCE -

ON SITE ONLY

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MENU

CLASSIC CUISINE

POULTRY

CHICKEN MARSALA

- TENDER CHICKEN BREAST FILLETS GRILLED TO PERFECTION & SMOTHERED IN CLASSIC MARSALA WINE SAUCE WITH MUSHROOMS -

A LA CARTE PRICING

**1/2 PAN \$35
FULL PAN \$67**

CHICKEN SCAMPI

- TENDER CHICKEN BREAST FILLETS GRILLED TO PERFECTION & DRESSED IN A SUCCULENT GARLIC BUTTER SAUCE -

**1/2 PAN \$35
FULL PAN \$67**

CHICKEN FRANCAISE

- PITMASTER DAVE'S TAKE ON THIS CLASSIC DISH SERVED WITH GENTLY SMOKED CHICKEN BREAST IN A LEMON CREAM SAUCE WITH FRESH HERBS -

**1/2 PAN \$35
FULL PAN \$67**

CHICKEN PARMESAN

- BREADED CHICKEN CUTLETS FRIED AND SMOTHERED IN HOMEMADE MARINARA SAUCE AND CREAMY MOZZARELLA CHEESE -

**1/2 PAN \$35
FULL PAN \$67**

PAN ROASTED DUCK BREAST

- SEASONED DUCK BREAST SEARED AND BAKED TO PERFECTION SERVED WITH A SWEET ORANGE GLAZE -

CALL FOR PRICING

BEEF

PEPPER STEAK

- STRIPS OF GRILLED TENDER MARINATED STEAK MATCHED WITH FRESH PEPPERS & ONIONS SERVED WITH BROWN OR WHITE RICE -

**1/2 PAN \$35
FULL PAN \$67**

NOT YOUR MOTHER'S MEATLOAF

- SEASONED WITH DAVE'S SIGNATURE RUB & WRAPPED IN HICKORY SMOKED BACON SLOW SMOKED TO JUICY PERFECTION -

**1/2 PAN \$35
FULL PAN \$67**

ROAST BEEF

- DELICIOUS AND TENDER TOP ROUND SERVED WITH A FLAVORFUL AU JUS -

CALL FOR PRICING

CLASSIC POT ROAST

- CLASSIC POT ROAST WITH POTATOES & CARROTS SERVED WITH REAL BEEF GRAVY -

CALL FOR PRICING

CHILI CON CARNE

- SLOW COOKED SPICY TEXAS STYLE CHILI WITH CUBES OF TENDER BEEF BEANS SERVED OVER WHITE RICE -

CALL FOR PRICING

SEAFOOD

PAN ROASTED FISH

- PAN SEARED and COOKED TO PERFECTION! YOUR CHOICE OF SALMON, COD, HALIBUT SEASONED AND SERVED WITH A LEMON BUTTER SAUCE -

**SERVES 10 OR 20
CALL FOR PRICING**

MUSSELS MARINARA

- DELICIOUS MUSSELS IN HOMEMADE MARINARA SAUCE SERVED OVER HANDMADE FETTUCINI -

**1/2 PAN OR FULL PAN
CALL FOR PRICING**

SHRIMP SCAMPI

- FIRE ROASTED LARGE SHRIMP IN GARLIC BUTTER CREAM SAUCE SERVED WITH HANDMADE FETTUCINI -

**1/2 PAN OR FULL PAN
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SIDE DISHES

A LA CARTE PRICING

SMOKED MAC - N - CHEESE

- CREAMY BLEND OF GOUDA & CHEDDAR CHEESES AND A TOUCH OF SMOKE MAKES THIS A FAVORITE

\$20-1/2 PAN
\$38 FULL PAN

BAKED BEANS

- CLASSIC BROWN SUGAR & MOLASSES BAKED BEANS WITH A TOUCH OF SMOKED PORK -

\$20-1/2 PAN
\$38 FULL PAN

POTATO & EGG SALAD

- TIME TESTED RECIPE THAT IS ALWAYS A HIT -

\$17-1/2 PAN
\$30 FULL PAN

COLE SLAW

- COOL & CRISP AVAILABLE IN CLASSIC OR SPICY SRIRACHA FLAVORS -

\$17-1/2 PAN
\$30 FULL PAN

MACARONI SALAD

- CLASSIC SALAD THAT EVERYBODY ENJOYS -

\$17-1/2 PAN
\$30 FULL PAN

PASTA SALAD

- NICE & FRESH WITH FRESH SEASONAL VEGETABLES LOCALLY SOURCED -

\$17-1/2 PAN
\$30 FULL PAN

GRILLED VEGGIES

- LOCAL & FRESH GRILLED SEASONED WITH A OLIVE OIL DRIZZLE

ON SITE ONLY

CORNBREAD STUFFING

- HOMEMADE CORNBREAD IS AT THE HEART OF THIS TIME TESTED RECIPE WITH FRUIT AND NUTS TO EXPLODE WITH FLAVOR -

\$17-1/2 PAN
\$30 FULL PAN

LOBSTER TAILS

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CUSTOM EVENTS

THESE ARE FULL SERVICE PARTY EVENTS SUITABLE FOR SMALL PARTIES TO LARGE FAMILY REUNIONS, CORPORATE EVENTS, FUND RAISERS

ALL CUSTOM EVENTS COME WITH AUTHENTIC HANDCRAFTED SOURDOUGH BREAD, FRESH GARDEN SALAD, ALL SAUCES - DIPS - CONDIMENTS, FRESH CUT FRUIT PLATTER FOR DESSERT

FISH FRY

- A WONDERFUL BLEND OF FRESH LOCALLY CAUGHT FISH, CATFISH, FLOUNDER, CALAMARI, SHRIMP, AND HAND CRAFTED FRENCH FRIES DEEP FRIED TO A GOLDEN BROWN SERVED WITH COMPLIMENTING DIPPING SAUCES, TARTAR SAUCE, AND COCKTAIL SAUCE -

CLAM BAKE

- AUTHENTIC NEW ENGLAND CLAM BAKE LAYERED WITH LITTLENECK CLAMS, SWEET CORN ON THE COB, RED POTATOES ALL COOKED ON AN OPEN PIT AND SERVED PARTY STYLE ON TABLE TOPS OR CHAFING DISHES INCLUDES AUTHENTIC GUMBO OR CLAM CHOWDER SOUPS AND BROWN RICE SERVED WITH HERB INFUSED DRAWN BUTTER -

SEAFOOD STEAMER

- A SELECT BLEND OF SHRIMP, CLAMS, MUSSELS, CALAMARI, & SEASONAL AVAILABLE SHELLFISH STEAMED TOGETHER TO CREATE A WONDERFUL WHITE WINE BASED BROTH SERVED WITH TOASTED BAGUETTES, DRAWN BUTTER -

PIG ROAST

- THE CADILLAC OF THE SMOKER! A FULL PIG RANGING FROM A SMALL SUCCLING TO 300 POUNDS - EVERYONE LOVES A PIG ROAST HAND SERVED ON BRIOCHE ROLLS A CRISPY SLAW AND ACCOMPANYING SAUCES -

COWBOY COOKOUT

- OPEN PIT COOKOUT WITH A WIDE VARIETY OF FOODS PREPARED ON OPEN GRILLS, CAST IRON COOKWARE AND IRON CROSS STYLE GAME MEATS THIS IS A SIGHT TO BEHOLD RUSTIC AND FRESH WITH BAKED BEANS, CORN ON THE COB, CRISPY SPICY SLAW, HAND SELECTED MEATS, GRILLED POTATOES & VEGGIES MAKE THIS A COOKOUT YOUR GUESTS WILL BE TALKING ABOUT FOR YEARS TO COME -

OLD FASHIONED FAMILY COOKOUT

- FROM HOT DOGS AND HAMBURGERS TO CHICKEN LEGS AND THIGHS ALL THE WAY TO SURF AND TURF WITH FILET MIGNON & LOBSTER TAILS THIS IS WHAT HAS BEEN BRINGING FAMILIES TOGETHER FOR YEARS SERVED WITH ACCOMPANYING ROLLS, SAUCES, POTATO SALAD, COLE SLAW, MACARONI & CHEESE, AND A HOT OR COLD PASTA DISH

ALL MEATS ARE CHOICE GRADE OR HIGHER AND LOCALLY SOURCED