



THEME CATERING

Have Grill...Will Travel...your guests will watch in amazement as our Grill Masters prepare fresh cuts of USDA Choice & Prime Meats that have been marinated and seasoned to perfection, then grilled over mesquite or red oak wood to give an authentic bbq flavor that is unmatched! Meanwhile our culinary staff assembles a mouth watering buffet of salads & side dishes that are all served fresh on-location.



ISLAND FEAST

Grilled Teriyaki Pineapple Chicken ❖ Kalua Pulled Pork Sandwiches
 BBQ Island Beans ❖ Jasmine Coconut Rice ❖ Pineapple Coleslaw
 Ambrosia Salad ❖ Fresh Sliced Watermelon ❖ Hawaiian Rolls

WESTERN GRUB

Barbequed Beef Ribs ❖ Pork Baby Back Ribs ❖ Kickin' Mesquite Chicken
 Bill the Kid's Beans ❖ Chunky Potato Salad
 Curly's Mesquite Roasted Corn ❖ Southwest Salad
 Fresh Sliced Watermelon ❖ Country Rolls w/ Butter

HAPPY DAYS DINER

Hamburgers & Cheeseburgers ❖ Barbecued Chicken Sandwiches
 Foot-Long Hot Dogs ❖ Barbecued Baked Beans
 Corn on the Cob ❖ Cole Slaw ❖ Potato Salad
 Fresh Sliced Watermelon ❖ Dinner Rolls w/ Butter

SAFARI GRILL

Sliced Tri-Tip w/ Teriyaki Ginger Sauce ❖ Barbequed Coconut Chicken
 Spicy Black Beans ❖ Wild Jungle Rice ❖ Tossed Green Salad
 Fresh Sliced Watermelon ❖ Sweet Rolls w/ Butter

CARNIVAL FAIRE

1/4 Cut Roasted Chicken ❖ Barbecued Beef Sandwiches
 Oven Baked Beans ❖ Buttered Corn on the Cob
 Fresh Sliced Watermelon ❖ Cole Slaw ❖ Creamy Potato Salad
 Country Rolls w/ Butter

PIRATE GRUB

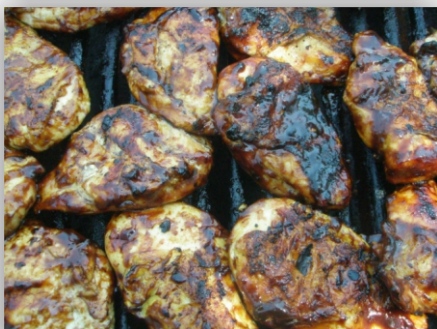
Sliced Tri-Tip w/ Teriyaki Ginger Sauce ❖ Barbequed Coconut Chicken
 Caribbean Jerk Chicken ❖ Captain Hook's Beans
 Dirty Rice ❖ Tossed Green Salad
 Fresh Sliced Watermelon ❖ Sweet Rolls w/ Butter



Pricing based on group size - call today!

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TEX-MEX GRILL



Mesquite Grilled Tri-Tip ❖ Chicken Fajatas
Seasoned Pinto Beans ❖ Southwest Hominy
Chipotle Slaw ❖ Fresh Sliced Watermelon ❖ Salsa
Sour Cream ❖ Grated Cheese ❖ Guacamole ❖ Pico de Gallo
Tortilla Chips ❖ Warm Corn & Flour Tortillas w/ Butter

BOARDWALK BBQ

Smoked BBQ'd Beef Brisket Sandwiches ❖ Hamburgers & Cheeseburgers
Coney Island Hots Dogs & Sauce ❖ French Fries
Onion Rings ❖ Nachos ❖ Soft Pretzels
Fresh Sliced Watermelon

BIG-TOP BUFFET

1/4 Cut Roasted Chicken ❖ St. Louis Style Pork Ribs
Oven Baked Beans ❖ Buttered Corn on the Cob
Cole Slaw ❖ Creamy Potato Salad
Fresh Sliced Watermelon ❖ Country Rolls w/ Butter

MARDI GRAS

Chicken & Sausage Gumbo ❖ Louisiana Hot Links
Red Beans & Rice ❖ Creole Corn
Fresh Sliced Watermelon ❖ Tossed Green Salad
French Rolls w/ Butter

OKTOBERFEST BUFFET

Mesquite Grilled Chicken ❖ Beer Basted Bratwurst & Knackwurst w/
Sauerkraut, Caramelized Onions & Spicy Mustard
German Potato Salad ❖ Barbequed Baked Beans
Fresh Sliced Watermelon ❖ Red Cabbage Salad ❖ French Rolls

BAJA BEACH BASH

Soft Taco Bar w/ Carne Asada, Chicken Asada & Grilled Fish Tacos
Zesty Black Beans ❖ Jasmine Coconut Rice
Chip & Salsa Bar with Sour Cream, Guacamole, Cheese, Taco Sauce & Pico de Gallo
Crispy Asian Salad ❖ Fresh Sliced Watermelon ❖ Warm Tortillas w/ Butter

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