



## Cookout Menus

Minimum of 20 Guests

### Barbeque Menu #1

BBQ Pulled Pork  
Served with two sauces & creamy coleslaw  
Roasted Chicken Quarters  
3 Cookout Sides  
Fresh Baked Rolls  
Sweet & Unsweetened Tea

13.95pp

### Barbeque Menu #2

BBQ Pork Ribs  
Roasted Chicken Quarters  
3 Cookout Sides  
Fresh Baked Rolls  
Sweet & Unsweetened Tea

15.95pp

### Barbeque Menu #3

Hamburgers/Hotdogs  
Served with Condiments & Buns  
Roasted Chicken Quarters  
Baked Beans  
Creamy Coleslaw  
Homestyle Potato Salad  
Sweet & Unsweetened Tea

13.95pp



Lobster Mac & Cheese



Rotisserie Chicken

## Taco Bar Menu

### Taco Seasoned Ground Beef & Fajita Chicken Strips

Served with Lettuce, Tomato, Onion, Sour Cream, Homemade Salsa,  
Shredded Cheese

Flour Tortillas & Crunchy Taco Shells

Tortilla Chips, Homemade Salsa, Queso

Spanish Rice & Black Beans

Sweet & Unsweetened Tea

15.95pp

### Optional Add-Ons

Steak | 5.00pp

Shrimp | 5.00pp

Fish | 3.00pp

Guacamole | 1.00pp

Roasted Corn Dip | 1.00pp



## Cookout Veggie Choices

Flame Roasted Corn & Peppers

Green Bean Almondine

Green Bean Casserole

Roasted Vegetables

Honey Glazed Carrots

Broccoli Casserole

Stewed Okra & Tomatoes

Buttered Sweet Green Peas

Creamy Coleslaw

Stewed Squash & Onions

Baked Beans

Buttered Corn

Corn-on-the-Cob

Fresh Garden Salad

Caesar Salad

Purple Onion Café Salad (+2.00pp)

Strawberry Spinach Salad (+2.50pp)

## Cookout Starch Choices

Parsley New Potatoes

Garlic Red Mashed Potatoes

Baked Potato with Butter

Herb Roasted Potatoes

Baked Macaroni & Cheese

White/Brown/or Wild Rice

Homestyle Potato Salad

Sweet Potato Casserole