

PICK YOUR *eat*

We bring the grill. You relax and enjoy your party like a guest!

Entrée Choices

Chicken

- Marinated Grilled Chicken Breasts
BBQ, lemon herb, honeybird, tequila lime, citrus
- BBQ Chicken Quarters
- Chicken Kebobs – with fresh veggies |\$2
- Smoked BBQ Chicken – bone in

Beef

- Black Angus Beef Burgers & All Beef Hot Dogs
- Smoked Brisket
smoked, served with side sauces
- Beef Kebobs – with fresh veggies |\$2
- Beef Tenderloin*
- NY Strips*
- Rib Eye Steak*
- Grilled Prime Rib* served with horseradish sauce

Pork

- BBQ Ribs
- Kielbasa
- Brats
- Pulled Pork
smoked, served with side sauces

Vegetarian

- Black Bean Burgers
- Marinated Portabella Mushrooms
- Jackfruit BBQ

Prices

Guest Count	1 Entrée	2 Entrée
50-99	\$13 per guest	\$15 per guest
100-299	\$11.50 per guest	\$13.50 per guest
300-499	\$10.50 per guest	\$12.50 per guest
Over 500	please inquire	
	*market priced item	

The Fine Points

Prices based on a minimum of 50 and includes up to 1.5 hours of serve time. Please add 20% operations fee & 6% sales tax. Includes 2 beverages, buns or rolls, condiments and ecofriendly disposables tableware and table covers.

Salads, Sides & Desserts (choose 4)

Cold Sides

- Potato Salad
- Cole Slaw
- Macaroni Salad
- Italian Pasta Salad
- Veggie Pasta Salad
- Fresh Fruit Salad
- Bacon Broccoli & Cauliflower Salad |\$1
- Garden Salad with Ranch Dressing
- Veggies & Dip
- Potato Chips & Dip
- Superfoods Kale Salad | \$1
- Corn & Cucumber Picnic Salad
- Zoodle Salad with Citrus Vinaigrette
|\$1
- Watermelon Mint Salad
- Sliced Watermelon

Hot Sides

- Hot Mac & Cheese
- Cowboy Beans with brisket ends
- Molasses Baked Beans
- Refried Beans
- Red Beans & Rice
- Corn on the Cob

Dessert

- Assorted Cookies
- Assorted Brownies
- Rice Krispy Treats
- Texas Sheet Cake
- Fruit Cobbler |\$1 pp

Beverage Choices

- Iced Tea – with lemons & sugar
- Sweetened Tea – with lemons
- Lemonade
- Punch

Do We Stay or Do We Go?

Choose to have onsite staffing or handle it yourself with a meal delivered, set up and ready to eat.

Package #1 | \$9.75

- Pulled Pork BBQ - slow roasted pork smothered in our own secret BBQ sauce, ladled on Texas-sized buns
- Served with slaw, potato chips, dip, relish trays, and a beverage

Package #2 | \$10.50

- Black Angus Beef Burgers & All Beef Hot Dogs
- Served with tangy slaw, chips, dip, potato salad, baked beans, and a beverage
- Add veggie burgers \$1.25 | Just Burgers \$11.50 | Just Dogs \$9

Package #3 | \$10.50

- Grilled BBQ Chicken - chicken quarters seasoned just right, grilled and smothered in our own secret BBQ sauce. Perhaps you would like some plain or with a little more kick—either can be accommodated.
- Served with American potato salad, cowboy baked beans, relish trays with dill dip, rolls and a beverage

Package #4 \$12.50

- BBQ Ribs - pork ribs marinated in Gary's secret marinade, grilled to perfection and smothered in the secret BBQ sauce that keeps them coming back for more!
- Served with American potato salad, cowboy baked beans, rolls and a beverage.

Package # 5 \$13.50

- BBQ Ribs & Chicken - bone in chicken rubbed, smoked and bbq'd, pork ribs marinated in Gary's secret marinade, grilled to perfection and smothered in the secret BBQ sauce
- Served with American potato salad, cowboy baked beans, watermelon, cornbread, rolls, and a beverage.

Package #6 \$ 11.95 per person

- Western Barbecue - Smoked BBQ Brisket - herb rubbed, smoked, and hit with our house BBQ sauce.
- BBQ chicken quarters - bone in chicken rubbed, smoked and bbq'd
- Served with American potato salad, cowboy baked beans, slaw, rolls and a beverage.

Package #7 | \$12.95

- Pig Roast* - we take a whole pig, stuff it with our kielbasa, pepper, onion and potato stuffing
- House made BBQ, chipotle raspberry & maple bourbon sauces on the side
- Served with broccoli & cauliflower salad, seven-layer salad, tangy slaw
- *carved onsite with We Stay + \$2 | pre-carved and table ready with We Go

The Fine Points

- Prices are based on a minimum of 50. Smaller group pricing available, please inquire. No substitutions.
- Food and beverage tables not included. Please inquire about pricing.

We Stay - Includes onsite staffing to attend buffet, clear guest tables, cleanup buffet area.

- Complete necessary disposable table service included.
- A 20% operations fee and 6% sales tax will be added to your invoice total.
- Delivery included in the Grand Rapids area (25-mile radius of our kitchen).
- Up to 2 hours onsite service included in pricing, any additional labor @ \$30 per hour per staff.

We Go - Buffets will be delivered & set up.

- Equipment can be returned to our kitchen or we will pick up for a charge.
- Minimum delivery charge of \$50 plus sales tax of 6% added to invoice total.
- Complete necessary disposable table service included.
- Certain venues require on-site staffing, please inquire with your venue.

Unique *eat*

Gourmet Burger & Hot Dog Bar | \$15

- Black angus beef burgers, all beef hot dogs, brats and veggie burgers with buns
- Toppings: green olives, dill pickles, arugula, grilled pineapple, pickled veggies, chili
- Spreads: bacon jam, Guinness stout mustard sauce, bbq sauce, mayo, mustard, catsup
- Cheeses: cheddar, swiss, bleu, goat, smoked gouda (choose 3)
- House made chips + 2 cold sides (see page 1)

Street Tacos | \$12

- Chicken, carne asada, carnitas, barbacoa, shrimp add \$2 pp (choose 2)
- Stuff your meat into a soft or hard shell and top it with any of the following:
- Chopped cilantro, diced onions, lime wedges, sweet & tangy slaw, cotija cheese, jalapenos
- Salsas and sauces: avocado sauce, pico de gallo, salsa verde, mango salsa, chimichurri
- Served with sides of cilantro lime rice, Mexican corn salad, Mexican watermelon salad with jicama & cilantro

Mediterranean Grill | \$11.25

- Grilled Greek lemon chicken skewers with tzatziki sauce
- Salad – tortellini pasta with sundried tomatoes, spinach, red onion, Kalamata olives, basil, pesto & pine nuts
- Farro Salad – farro with parsley, tomato, cucumbers and dressed with a lemon vinaigrette
- Naan bread

Hawaiian Luau choose 1 entrée/3 sides @ \$12 choose 2 entrées/3 sides @ \$14 add a side @ \$2 pp

Entrée Selections:

- Hawaiian Pig Roast - whole roasted pig stuffed with peppers, onions & potatoes and hand carved onsite. Served with sweet & sour sauce & Hawaiian BBQ sauce on the side
- Huli Huli Chicken - boneless skinless chicken breast marinated in a pineapple teriyaki sauce & grilled to perfection
- Whole Roast Loin of Pork served with pineapple chutney and barbecue sauce

Sides:

- Hawaiian Salad - spring mix of wild baby greens, water chestnuts, mandarin oranges, pineapple tidbits toasted slivered almonds tossed in our homemade honey, sesame, island dressing
- Tropical Fresh Fruit Display
- Tropical Rice Pilaf - mixture of long grain, brown and wild rice with minced red and green bell pepper, crushed pineapple water chestnuts and macadamia nuts
- Fresh Vegetable Stir Fry - zucchini, yellow squash, carrot, red & green bell pepper sugar peas, celery and mushrooms sautéed with garlic, sesame oil and soy
- Roasted Red Skin Potatoes - served with sour cream & butter
- Hawaiian Rolls
- Tropical Fruit Punch

Southern Picnic | \$12

Sweet tea brined smoked chicken quarters with Alabama sauce

Sides: (choose 3)

- Collard greens sautéed with bacon and onions | pintos beans with brisket ends | mac & cheese
- Kale salad with sweet potatoes, pecans, cranberries, red onions and a sweet/sour dressing
- Hoppin John – a rice and black-eyed peas casserole with peppers and onions
- Succotash – buttered lima beans and corn with tomatoes and bacon

The Fine Points

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Strolling *eat* & Noshes

Order any of the following to complement your picnic meal.

Walking Taco's | \$5

- The vehicle – corn chips, sweet potato chips, or Doritos served in the bag
- Add your protein: seasoned ground beef taco meat, BBQ brisket, shredded pork, jackfruit
- Add your toppings: sweet and tangy slaw, pickled onions, jalapenos, chopped cilantro, limes, taco sauce, avocado sauce, pico de gallo, shredded cheddar cheese & cotija cheese

Street Tacos | \$5 (choose 3 meats)

- Carnitas, Barbacoa Beef, Chicken, Jackfruit
soft corn and flour tortillas, red onions, cilantro, salsa, pickled veggies, lime wedges, cotija cheese

Cowboy Cone | \$5

- Smoked brisket, pinto beans, slaw, cheese, BBQ sauce in a waffle cone

Corn Dogs | \$5

- Mustard & catsup

Flatbread Pizzas (choose 2) | \$5

- The Classic - tomato sauce, fresh mozzarella, torn basil
- CC Fav - bacon jam, caramelized onions, goat cheese, gorgonzola cheese
- Sausage Lover's - crumbled sausage, sliced fennel, sliced garlic, green onion
- Grilled Chicken Pizza - chicken, sweet Italian sausage, cremini mushrooms, fontina cheese, bell peppers
- Peach and Gorgonzola Chicken Pizza - chicken, fresh peach slices and Gorgonzola cheese.
- Mediterranean Garden - artichokes, spinach, roasted grape tomatoes, Kalamata olives, red onion, feta
- Thai Wonder - crushed peanuts, fresh cilantro, bean sprouts, sliced scallions, caramelized onions, grilled carrots, mozzarella, peanut sauce

Buffalo Cauliflower | \$3

- roasted buffalo cauliflower served with bleu cheese dip and celery sticks

Pretzel Bites | \$3

- beer cheese dip

Mini Fruit Kebobs | \$3

Churros | \$3 (choose 2 dips)

- chocolate, caramel, cherry chipotle, brownie batter dip

Carnival Station | \$4

- Fresh Popped Popcorn | Cotton Candy | Sno Cones

The Fine Points

All prices are per person unless otherwise noted. Strolling eats and noshes are priced as a compliment to your picnic menu. If you would like to make a meal of any item/s on this page, please inquire about pricing. Please add 20% operations fee & 6% sales tax.