

# **Picnics**

PICK YOUR **Eat** 

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

# **Entrée Choices**

# Chicken

Marinated Grilled Chicken Breasts - lemon herb, BBQ, honeybird, tequila lime, or citrus Smoked BBQ Chicken Quarters Chicken Kebobs with fresh veggies | add \$2.15 per person Smoked BBQ Chicken Quarters - bone in

# Beef

Black Angus Beef Burgers & All Beef Hot Dogs Smoked Brisket - smoked, served with side sauces Beef Kebobs - with fresh veggies | add \$2.15 per person Beef Tenderloin | market price NY Strips | market price Rib Eye Steak | market price Prime Rib - with horseradish sauce | market price

# Pork

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

# Vegetarian/Vegan

Beyond Burgers | add \$1.25 per piece Marinated Portabella Mushrooms BBQ Jackfruit Black Bean Burgers - contains egg

# **Pricing Guidelines**

## Guest Count 50-99 100-299 300-499 500+

1 Entree \$13.95 per guest \$12.30 per guest \$11.25 per guest please inquire **2 Entree** \$16.05 per guest \$14.45 per guest \$13.80 per guest

# The Fine Points

Prices are based on a minimum of 50 guests and includes up to 1.5 hours of serve time. Please add a 20% operations fee and 6% sales tax. Service includes 2 beverages, buns or rolls, condiments and eco-friendly disposable 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 | add \$1.10 per person Garden Salad - with ranch dressing Veggies & Dip Potato Chips & Dip Superfoods Kale Salad | add \$1.10 per person Corn & Cucumber Picnic Salad Zoodle Salad with Citrus Vinaigrette | add \$1.10 per person Watermelon Mint Salad Sliced Watermelon

# Hot Sides

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 | add \$1.10 per person

# **Beverage Choices**

Iced Tea - with lemons and sugar Sweet 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. No substitutions. Prices are based on a minimum of 50 guests. For groups smaller than 50, please inquire about pricing. Food and beverage tables not included.

WE STAY - Complete necessary disposable table service included. Also includes onsite staffing to attend buffet, clear guest tables, and clean up buffet area. 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 - Complete necessary disposable table service included. Buffets will be delivered & set up for your enjoyment. Equipment can be returned to our kitchen or we will pick up for a charge. Minimum delivery charge of \$50 plus 6% sales tax added to the invoice total. Please note that certain venues require on-site staffing, so please inquire with your venue.

### Package #1 | \$10.45 per person

**PULLED PORK BBQ -** slow roasted pork smothered in our own award-winning BBQ sauce, ladled on Texas-sized buns. Served with coleslaw, potato chips, dip, relish trays, and a beverage.

### Package #2 | \$11.25 per person

BLACK ANGUS BEEF BURGERS & ALL BEEF HOT DOGS - Served with tangy coleslaw, chips, dip, potato salad, baked beans, and a beverage.add black bean burgers | add \$1.35 per personjust burgers | \$12.30 per personjust hot dogs | \$9.65 per person

### Package #3 | \$11.25 per person

**GRILLED BBQ CHICKEN** - chicken quarters seasoned just right, grilled and smothered in our own award-winning 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 | \$13.40 per person

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

### Package #5 | \$14.45 per person

**BBQ RIBS & CHICKEN** - bone-in chicken rubbed, smoked and barbequed, pork ribs marinated in Gary's marinade, grilled to perfection and smothered in our award-winning BBQ sauce. Served with American potato salad, cowboy baked beans, watermelon, cornbread, rolls, and a beverage.

### Package #6 | \$12.80 per person

**WESTERN BBQ** – Brisket and chicken quarters smoked, and hit with our award-winning BBQ sauce. Served with American potato salad, cowboy baked beans, coleslaw, rolls and a beverage.

# Package #7 | \$13.85 per person

**PIG ROAST\*** – A whole roasted pig, stuffed with our kielbasa, pepper, onion and potato stuffing. Served with our award-winning BBQ, chipotle raspberry & maple bourbon sauces. Includes broccoli & cauliflower salad, seven-layer salad, tangy coleslaw, rolls and a beverage.

\* Carved onsite with **WE STAY** | add \$2.15 per person

\* Pre-carved and table ready with WE GO



# UNIQUE **Cat**

UNIQUE EAT pricing is based on a minimum of 50 guests and includes up to 1.5 hours of serve time. Please add a 20% operations fee and 6% sales tax. Includes 2 beverages, buns or rolls, condiments and eco-friendly disposable tableware and table covers.

# Gourmet Burger & Hot Dog Bar | \$16.05 per person

Black angus beef burgers, all beef hot dogs, brats and Beyond burgers with buns. Toppings include green olives, dill pickles, grilled pineapple, pickled veggies, chili, bacon jam, Guinness mustard sauce, BBQ sauce, mayonnaise, mustard, and ketchup. Choose 3 cheeses from cheddar, swiss, bleu, goat, or smoked gouda. Served with chips and 2 cold sides (see page 1)

### Street Tacos | \$12.85 per person

Choose 2 proteins from chicken, carne asada, carnitas, barbacoa, jackfruit, or shrimp (add \$2.15 per person). Choose 3 of our available sauces from avocado sauce, pico de gallo, salsa verde, mango salsa, and chimichurri. Served with hard and soft shells, queso fresco, and a choice of two sides from cilantro lime rice, Mexican corn salad, or Mexican watermelon salad with jicama and cilantro

## Mediterranean Grill | \$12.05 per person

Grilled Greek lemon chicken skewers with tzatziki sauce and Naan bread. Served with tortellini pasta salad made with sundried tomatoes, spinach, red onion, Kalamata olives, fresh basil, pesto and pine nuts. Also comes with an ancient grain salad made with parsley, tomato, cucumbers and dressed with a lemon vinaigrette

### Southern Picnic | \$12.85 per person

Chicken quarters brined in sweet tea and then smoked, served with Alabama or Bourbon Peach sauce. Served with a choice of three sides:

Collard Greens - sautéed with bacon and onions Pinto Beans - with brisket ends Mac & Cheese Kale Salad - sweet potatoes, pecans, cranberries, and red onions in a sweet and sour dressing Hoppin' John - rice and black-eyed pea casserole with peppers and onions Succotash - buttered lima beans and corn with tomatoes and bacon

Hawaiian Luau | served with Hawaiian rolls and tropical fruit punch

1 entrée/3 sides | \$12.85 per person 2 entrées/3 sides | \$15.00 per person

additional sides | \$2.15 per person

### **Entrée Selections:**

Hawaiian Pig Roast - whole roasted pig, stuffed with our kielbasa, pepper, onion and potato stuffing. Served with Hawaiian BBQ and sweet/sour sauce on the side. Hand-carved onsite. Huli Huli Chicken - boneless, skinless chicken breast marinated in a pineapple teriyaki sauce and grilled to perfection Whole Roasted Pork Loin - served with pineapple chutney and barbecue sauce

### Sides:

Hawaiian Salad - spring mix of wild baby greens, water chestnuts, Mandarin oranges, pineapple tidbits, and 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, bell pepper, sugar peas, celery and mushrooms sautéed with garlic, sesame oil and soy sauce Roasted Red Skin Potatoes - served with sour cream and butter

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# STROLLING **Cal** & NOSHES

Order any of the following to complement your picnic meal!

STROLLING EAT & NOSHES are priced as a compliment to your picnic menu. If you would like to make a meal of any items on this page, please inquire about pricing. Please add 20% operations fee & 6% sales tax.

## Walking Tacos | \$5.35 per person

Choose your vehicle from either corn chips, sweet potato chips, or Doritos served in the bag. Next, add your protein, either seasoned ground beef, BBQ brisket, shredded pork, or jackfruit. Toppings include sweet and tangy cole slaw, pickled onions, jalapenos, chopped cilantro, limes, taco sauce, avocado sauce, pico de gallo, shredded cheddar cheese & cotija cheese.

## Street Tacos | \$5.35 per person

Choose 3 proteins from chicken, carnitas, barbacoa, or jackfruit. Includes soft and hard shells, queso fresco, pickled veggies and salsa.

## Cowboy Cone | \$5.35 per person

Smoked brisket, pinto beans, cole slaw, cheese, and our award-winning BBQ sauce in a waffle cone

## Corn Dogs | \$5.35 per person

Served with mustard and catsup

# Flatbread Pizzas | choice of 2 flavors | \$5.35 per person

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

# Buffalo Cauliflower | \$3.25 per person

Roasted buffalo cauliflower served with bleu cheese dip and celery sticks

### Pretzel Bites | \$3.25 per person

Served with beer cheese dip

### Mini Fruit Kebobs | \$3.25 per person

**Churros | \$3.25 per person** Choice of 2 dips - chocolate, caramel, cherry chipotle, or brownie batter dip

### Carnival Station | \$4.50 per person

Freshly popped popcorn & cotton candy (pink or blue)