



## SUMMER 2006 PICNIC MENUS

For groups of 50 or more

### ✦ ALL AMERICAN ✦

#### **Handmade Hamburger Patties and All Beef Hot Dogs**

*Grilled with Cheddar Cheese*

*Ketchup, Mustard, Sliced Red Onions, Beefsteak Tomatoes,  
Sweet Relish, Kosher Dill Pickles and Crunchy Romaine Lettuce*

*Kaiser Rolls, Potato Buns and Hot-Dog Rolls*

*(Veggie Burgers included upon request)*

#### **Mom's Old Fashioned Potato Salad**

*with Hard-cooked Egg, Celery and a hint of Mustard*

#### **Fiesta Confetti Cole Slaw**

*with Tri-colored Peppers, Carrots and Granny Smith Apples*

#### **Bubbling Baked Beans**

*with a hint of Brown Sugar and Bacon*

#### **Fresh Watermelon Wedges**

#### **Mocha Fudge Brownie Squares**

**\$18.00**

### ✦ MEMPHIS GRILL ✦

#### **Plentiful Succulent Grilled Spareribs**

*with Mahogany Barbecue Sauce*

#### **Citrus Marinated Grilled Chicken Breasts**

*with Pico de Gallo*

#### **Jumbo Vegetable Kebabs**

*including Zucchini, Cherry Tomatoes, Yellow Squash, Peppers, Japanese Eggplant and Red Onion*

#### **Macaroni Salad**

*with Thinly Sliced Plum Tomatoes, Sweet Corn, English Hothouse Cucumber and Green Onions with Yogurt  
Lime Basil Dressing*

#### **Fresh Fruit Salad**

#### **Deep Dish Apple Pie and Ice Cream**

**\$25.00**

➤ **GRECIAN SUMMER** ➤

**Mediterranean-Style Grilled Fish, Yogurt Chicken and Vegetable Kebabs**

*in a marinade of Garlic, Mint, Oregano and Lemon with Japanese Eggplant, Zucchini, Red Onion and Red Bell Pepper*

**Lemon Pistachio Rice Salad**

**Fresh Romaine Salad**

*with Feta, Red Onions, Black Olives, Fresh Tomatoes, Cucumber and Greek Vinaigrette*

**Tzatziki, Hummus and Eggplant Dip**

*with Pita Triangles and Sesame Bread and Crackers*

**Fresh Fruit Salad**

**Baklava and Fresh Baked Brownies**

**\$25.00**

➤ **SPANISH SUMMER** ➤

**Paella**

*Zesty Saffron Rice with Juicy Chicken, Spicy Andouille Sausage, Jumbo Shrimp and Scallops, Chopped Tomatoes, Peas, Red Peppers and garnished with Steamed Mussels*

**Asparagus**

*drizzled with Olive Oil and Lightly Grilled served with Saffron Aioli*

**Spanish Ham, Chorizo and Salame**

*served with Manchengo Cheese and Spanish Olives*

**Roasted Red, Yellow and Orange Peppers**

**Valencia Salad**

*with Fresh Orange Sections, Mint, Almonds and Sweet Orange Balsamic Vinaigrette*

**Grainy Breads and Butter**

**Chocolate Fondue with Fresh Fruit, Pound Cake and Marshmallows for dipping**

**\$28.00**

➤ **KEY WEST BARBECUE** ➤

**Grilled Salmon**

*with Avocado Lime Coulis*

**Grilled Chicken Breasts,**

*sliced and offered with Mango Papaya Salsa*

**Rice Salad**

*with Baby Limas, Sugar Snap Peas, Garbanzo Beans, Sweet Grilled Corn, Kidney Beans and Luscious Lime Dressing*

**Arugula Salad**

*with Fresh Avocado, Red Onion, Parmesan Shavings and Tart Lemon Vinaigrette*

**Grilled Summer Vegetables**

**Grainy Breads and Butter**

**Deep Dish Key Lime Pie with Graham Crust**

**\$28.00**

**➤ TUSCAN TASTES ◀**

**Marinated and Grilled Chicken with Lemon, Garlic and Oregano**

**Tuscan Marinated and Grilled Jumbo Shrimp and Scallops**

*atop Red Peppers, Artichoke Hearts and Grilled Red Onions with Parmesan Garlic Aioli*

**Grilled Asparagus Spears**

*topped with Parsley, Garlic, Lemon and Parmesan Bread Crumbs*

**Insalata Caprese**

**Fresh Tomatoes, Mozzarella, and Basil**

*drizzled with Extra Virgin Olive Oil and Cracked Black Pepper*

**Mixed Greens and Grilled Peach Salad**

*with Chevre, Toasted Walnuts and Honey Balsamic Vinaigrette*

**Grainy Breads with Rosemary Olive Oil**

**Fresh Summer Fruit Tarts with Lemon Mascarpone Cream on the side**

**\$29.50**

**➤ SOUTH OF THE BORDER ◀**

**Make-Your-Own-Fajita-Bar Fresh From The Coals...**

*Lemony Grilled Chicken Breasts and Marinated Tender Flank Steak, grilled and sliced to order accompanied by Black Beans, Roasted Sweet Peppers and Onions, Crunchy Iceberg Lettuce Black Olives, Shredded Jack and Cheddar Cheese, Pico de Gallo, Guacamole, Sour Cream, Flour Tortillas and Taco Shells*

**Salad with Jicama, Grapefruit Sections, Sunflower Seeds and Grapefruit Dressing**

**Sweet Corn Pudding with Leeks, Red Pepper and Bacon**

**Warm Chile con Queso Dip with Tortilla Chips**

**Jalapeno Corn Bread with Whipped Creamery Butter**

**Make-Your-Own-Berry Shortcakes**

*Fresh Berries, Sweetened Biscuits and Whipped Cream*

**\$28.00**

**➤ Additional Appetizers and Sides ◀**

**Seven Layer Mexican Dip with Tortilla Chips**

**\$3.00 per person**

**Trio of Dips: Roasted Red Pepper Cream, Lemony Hummous and Honey Curry Cream with Sweet Pepper Triangles, Pita Crisps and Endive**

**\$3.00 per person**

Gazpacho

Summer Spanish Chilled Tomato Soup with Cucumber Cilantro Crème Fraiche

**\$3.00 per person**

Corn on the Cob with Butter

**\$1.75 per person**

Grilled Pineapple

Skewered Grilled Pineapple with Tequila Brown Sugar Glaze

**\$1.50 per person**

Watermelon Fruit Basket

filled with cantaloupe and honeydew melon balls, seedless grapes, strawberries, blueberries, raspberries, pineapple, blackberries

**\$75.00**

Cheese Display with Crackers and Baguette

**\$3.00 per person**

Cilantro Pesto Shrimp

Jumbo Shrimp with Roasted with Cilantro Pesto Rub served with Guacamole on the side

**\$2.00 each**

Quesadillas

Warm Smoked Chicken, Creamy Brie and Mango Quesadilla Triangles topped with Salsa Cream

**\$3.00 per person**

Potato- Green Chile Gratin

Thinly Sliced Russet Potatoes layered with Roasted Poblano Chiles and Garlic Scented Cream, baked until bubbling

**\$3.00 per person**

New Potato Salad

in Fresh Dill Yogurt Red Onion Dressing

**\$2.00 per person**