



Summer Menus

Cookout #1

Hamburger-100% Certified Angus Beef-hand patted and grilled over hardwood coals. Served with all the fixins':

Lettuce, tomato, onion, dill pickle spears, American cheese, ketchup, mustard & mayonnaise

Hot Dogs- All beef hot dogs served with ketchup, mustard, relish and chopped onions and sauerkraut

Creamy Cole Slaw-Shredded red and green cabbage mixed with carrots and celery seed in a light vinaigrette

Red Bliss Potato Salad-New red potatoes mixed with shallots, celery, green peppers, mayonnaise and a hint of Dijon mustard

Homemade cookies, brownies and watermelon

Iced tea and lemonade

Cookout #2

Hamburger-100% Certified Angus Beef-hand patted and grilled over hardwood coals. Served with all the fixins':

Lettuce, tomato, onion, dill pickle spears, American cheese, ketchup, mustard & mayonnaise

Hot Dogs- All beef hot dogs served with ketchup, mustard, relish and chopped onions and sauerkraut

BBQ Chicken-Perdue roaster pieces basted in tangy bbq sauce and Grilled over hardwood coals

Italian Sausage-Sweet Italian sausage grilled with onions, red and green peppers. Served with hoagie rolls and spicy mustard

Baked Beans- Pinto beans simmered with sausage, onions, peppers, mushrooms, brown sugar and a hint of molasses

Corn on the cob with sweet butter

Creamy Cole Slaw-Shredded red and green cabbage mixed with carrots and celery seed in a light vinaigrette

Red Bliss Potato Salad-New red potatoes mixed with shallots, celery, green peppers, mayonnaise and a hint of Dijon mustard

Iced tea, lemonade and soft drinks

Homemade cookies, brownies and watermelon

Cookout # 3
(Choice of three)

Vine ripened beefsteak tomatoes layered with vidalia onions and cucumbers

drizzled with a light balsamic vinaigrette

Szechuan Beans-Fresh picked green beans blanched and tossed in olive oil with sesame seeds, crushed chiles and a splash of soy sauce

Red Bliss Potato Salad- Red skin potatoes, shallots, celery, green peppers and red onion blended with mayonnaise and a hint of Dijon mustard

Cole Slaw-Green and red cabbage mixed with shredded carrots and celery seed in a creamy vinaigrette

Greek Pasta Salad-Tri color rotini with diced zucchini, squash, onions, peppers, cherry tomatoes, olives and feta cheese tossed in a tangy vinaigrette

*Caesar Salad-Romaine lettuce and crunchy croutons tossed in a creamy Caesar dressing. Dusted with freshly grated Parmesan cheese
Mesclun greens topped with mandarin oranges, strawberries, blueberries, crumbled blue cheese and caramelized pecans drizzled with wild berry vinaigrette*

Elbow macaroni with shrimp, onions, peppers, cucumbers and cherry tomatoes blended with a light curried vinaigrette

Broccoli Salad-Broccoli florets tossed with diced onions, peppers, carrots and bacon in a sweet and sour creamy vinaigrette

Fresh cut chunks of honey dew, cantaloupe, pineapple, Mandarin oranges, blueberries, strawberries, kiwi and grapes

From The Grill:

*BBQ Chicken-Perdue roaster pieces basted in our homemade
chipotle-mango bbq sauce and grilled over mesquite coals*

*Hamburgers-100% Certified Angus Beef hand patted and grilled over
hardwood coals. Served with all the fixins': Lettuce, tomato, ketchup,
mustard, American cheese and mayonnaise.*

*Pit Beef-Black Angus top round of beef rubbed with garlic, paprika, salt
and fresh cracked black pepper.*

Whole turkey breast rubbed with Dijon mustard and fresh herbs.

Grilled over hardwood coals.

***Hand carved and served with fresh baked rolls and appropriate
condiments*

*Relish Tray-Green leaf lettuce, vine ripened beef steak tomatoes,
Sliced red onion, dill pickle spears and chips, olives,*

Pepperoncinis and banana peppers,

American, Provolone and Swiss cheese slices

*Macaroni & Cheese-Elbow macaroni with a creamy blend of five
cheeses-topped with bread crumbs and Parmesan cheese-baked until
golden brown and bubbly*

*Grilled Vegetables-Zucchini, squash, eggplant, fennel, carrots, onions,
peppers and cherry tomatoes marinated in extra virgin olive oil-
finished with a splash of balsamic vinaigrette*

Soft Drinks, Iced Tea & Lemonade

Homemade cookies, brownies & chilled watermelon

Pep Up Your Party With Some Of These.....

Md. Crab Soup Cream of Crab

Md Crab Cakes Pit Beef, Turkey or Ham

Tender Baby Back Ribs Kosher Hot Dogs

Turkey Burgers or Veggie Burgers Pulled Pork

Boardwalk Fries and Onion Rings Fried, Jerk or BBQ chicken

Grilled Vegetables Steamed Shrimp

Macaroni & Cheese Sweet or Hot Italian Sausage

Smoked Brisket Chili Bar

Assorted Cheeses and Fresh Cut Vegetables

Assorted Petite Eclairs, Cakes and Cheesecakes

Ice Cream Bars, Cones and Popsicles

Ice Cream Sunday Bar

Fresh Cut Fruits or Fruit Salad

Bottled Water Canned Beer and Wine

Bottled Beer and Open Bar Specialty Cakes

Iced Tea & Lemonade Specialty Drinks

Whole Suckling Pig

Spicy Steamed Crabs

Deluxe Cookout

*Black Angus Top Round of Beef rubbed with salt, garlic, paprika
and fresh cracked black pepper*

*Boneless turkey breast coated with Dijon mustard and fresh herbs
Smoked over fragrant applewood chips*

** Grilled over mesquite coals and hand carved to order. Served with
bakery fresh rolls and appropriate condiments*

*Sweet Italian sausages grilled with onions, red and green peppers
Served with hoagie rolls and spicy brown mustard*

*Chicken pieces grilled over mesquite coals and basted in tangy bbq
sauce*

All beef hot dogs and hand patted sirloin burgers

**Served with American cheese, lettuce, tomato, onion and dill pickle
spears*

*Baked beans, diced peppers, onion, mushrooms and smoked sausage
simmered with molasses and brown sugar*

*Greek Pasta Salad-Tri color rotini tossed in a tangy vinaigrette with feta
cheese, onions, peppers, black olives, cherry tomatoes and banana
peppers*

*Cole Slaw- Green and red cabbage mixed with celery seed and shredded
carrot-tossed in a creamy vinaigrette*

*Red Bliss Potato Salad-Red skin potatoes, shallots and minced green
pepper blended with mayonnaise and a hint of Dijon mustard*

Assorted soft drinks

Homemade cookies, brownies and chilled watermelon

Bull Roast

Hand Carved:

Black Angus top round of beef

Honey glazed pit ham

Herb roasted turkey breast

**Accompanied by homemade breads and rolls*

Md. crab soup

Herb roasted chicken pieces

Hand pulled pork BBQ

Italian sausage with onions and peppers

Kielbasa with sauerkraut

Mashed potatoes with gravy

Macaroni and cheese

Lasagna with meatsauce

Fresh vegetable medley

Red bliss potato salad & creamy Cole slaw

Tossed salad with assorted dressings

Fresh fruits, sheetcake, cookies and brownies

Soft drinks, Iced Tea and Lemonade

Crab Feast

All you can eat Maryland Blue Crabs covered in spicy Old Bay seasoning and rock salt. Steamed to perfection with a splash of

vinegar and a can of Natty Boh

Homemade Maryland Crab Soup

From the Pit:

Black Angus Top Round of Beef

Herb Crusted Turkey Breast

Honey Glazed Pit Ham

**served with bakery fresh rolls, bread and condiments*

BBQ Chicken

*Sweet Italian Sausage
Pulled Pork in BBQ Sauce
Kielbasa in Sauerkraut
Baked Ziti in Marinara Topped with Mozzarella Cheese
Baked Beans with Sausage, Brown Sugar, Onion, Peppers & Mushrooms
Corn on the Cob with Sweet Butter
Greek Rotini Pasta Salad
Red Bliss Potato Salad & Creamy Cole Slaw
Fresh Sliced Fruits, Watermelon, Sheetcake, Cookies and Brownies*

Texas BBQ

Southwestern Chili-Lean ground sirloin simmered in a rich tomato sauce with roasted Poblano and Cubanal peppers. Accented with onion, celery garlic, red kidney and black beans. Served with blue and yellow tortilla chips, shredded cheese, chopped onion and sour cream

Beef Brisket- Black Angus beef brisket rubbed with garlic, fresh cracked black pepper, salt and southwestern spice. Slow smoked over mesquite wood chips and hand carved

**Served with soft Kaiser rolls, Jewish rye bread, fresh horseradish, roasted garlic mayonnaise, tangy bbq sauce, spicy brown mustard and sliced onions*

Baby Back Ribs-Rack of baby back ribs slow cooked to perfection

Grilled over mesquite coals and basted in our tangy bbq sauce

Fajitas-Beef and chicken rubbed with southwestern spice, grilled and sliced. Served with flour tortillas, chunky salsa, guacamole, sour cream, lettuce and shredded cheeses

Pulled Pork-Flavorful pork shoulder slow smoked until falling off the bone-simmered in our chipotle-mango bbq sauce. Served with soft onion rolls

Jalapeno Cheddar Corn Muffins

Southwestern Corn Salad-Roasted corn off the cob tossed with diced peppers, onions and black beans in a cilantro-lime vinaigrette

*Macaroni and Cheese-Elbow macaroni mixed with a creamy blend of five cheeses. Topped with Parmesan cheese and bread crumbs
Baked until golden brown and crusty*

Texas Slaw-Red and Napa cabbage with shredded carrots and diced apples in a creamy vinaigrette

Fresh Cut Fruits-Sweet and juicy watermelon, plump Driscoll strawberries, Hawaiian pineapple, cantaloupe, and honeydew melon red and green grapes

Assorted cookies, lemon bars, Rice Krispie treats and Black bottoms and double fudge brownies

Assorted soft drinks, iced tea and lemonade