

PRIVATE EVENT
OUTDOOR BARBEQUE BASH

BEVERAGES

Iced Tea • simple syrup • lemons

HORS D'OEUVRE
STATIONARY

Assorted Deviled Eggs • traditional • sriracha

Salsa Trio

plantain, malanga, and tortilla chips
with guacamole, pico de gallo,
and fresh mango salsa

Lime Grilled Shrimp

avocado green goddess
lemon wedges

BUFFET DINNER

Texas Smoked Beef Brisket

Miss Amelia's bbq sauce • soft rolls

Miss Amelia's Pulled Pork

Slow Basted BBQ Chicken • chipotle hot sauce

Country Style Baked Beans • vegetarian

Fresh Spinach Salad

sliced strawberries • walnuts
cider vinaigrette
crumbled bleu cheese

Classic Dijon Potatoes

mayo • sour cream
fresh dill • dijon mustard

Jalapeño Cornbread • sweet cream butter

DESSERT

Mini Sweets

brownies • blondies • lemon gems
cheesecake bars
salted caramel brownies



feast
your eyes
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CATERING