

BAR-B-QUE MENU

NEW ENGLAND CLAMBAKE

1 ½ lb Lobsters
Cape Cod Clams Steamed in Garlic, Fresh Squeezed
Lemon Juice and Chardonnay
Corn on the Cob
New England Clam Chowder
Baby Green Salad with Crisp Garden Vegetables
Grandma's Corn Bread
Refreshing Sliced Watermelon
Fresh Baked Dinner Rolls with Butter Florets
MARKET PRICE

SURF AND TURF CLAM BAKE

Baby Green Salad with Crisp Garden Vegetables
1 ½ Lb Maine Lobsters with Drawn Butter
Bourbon BBQ Baby Back Ribs
Herb Roasted 1/4 Chicken
Steamed Cape Cod Clams with Garlic, Fresh Squeezed Lemon and Chardonnay Wine
New England Clam Chowder
Grandma's Corn Bread
Sweet Corn on the Cob
Fresh Cut Watermelon Wedges
MARKET PRICE

THE ALL-AMERICAN BACKYARD GRILL - \$13.95

Wood Grilled 1/4 lb Black Angus Burger
All Beef Hot Dogs
Relish Tray with Pickles, Onions, Lettuce Tomatoes and Assorted Condiments
Potato Salad
Cold Pasta Salad
Homemade Baked Beans
Ice Cold Watermelon

TEXAS STYLE BBQ - \$22.95

BBQ Baby Back Ribs
Herb Roasted 1/4 Chicken
Four Cheese Macaroni and Cheese
Potato Salad
Red Cabbage Cole Slaw
Grandma's Homemade Cornbread
Homemade Baked Beans
Apple Crisp with Fresh Whipped Cream
Ice Cold Watermelon

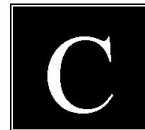
ADD: Fall of the Bone Pulled Pork \$3.95/Person

NEW ENGLAND STYLE BBQ - \$25.95

New England Clam Chowder
Homemade Pasta Salad with Grilled Vegetables
Red Cabbage Cole Slaw
Bourbon Marinated Steak Tip Smothered in our Bourbon BBQ Sauce
Honey BBQ Chicken Drumsticks
Chef Christine's Famous Apple Crisp with Fresh Whipped Cream

ADD TO YOU MENU:

Grilled Chicken Breast with Ranch Dressing on Hamburger Roll \$2.75/Person
Italian Sausage & Peppers On Torpedo Rolls \$4.50
Mixed Green Salad \$2.25
Corn on the Cob- \$1.75
Pecan and Gorgonzola Salad- \$3.25
Cold Cucumber and Tomato Salad- \$2.50



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