



Upscale Comfort Food, With a Twist!

## BBQ MENU

### *Includes*

- Floor length table clothes for food
- Disposable cocktail napkins
- White or black disposable plates
- Disposable Cutlery
- Biscuits & cornbread

### *Choice of Two Entrees*

- 14-Hour Slow Cooked Pulled Pork – House-made BBQ Sauce, slider bun assortment
- Fire Grilled Bratwurst - grilled onions & bell peppers
- BBQ Chicken pieces
- Beef Tri-tip – grilled with Montreal rub
- BBQ Beef Brisket
- Honey Mustard Glazed Chicken breast
- Grilled Marinated Beef Flank Steak – Salsa Verde
- Herb encrusted Pork Loin
- Dijon crusted Chicken breast
- Garlic and Herb Hangar Steak
- Beef Hamburgers
- Grilled Portobello Mushroom Cap “burgers”
- Vegan Veggie burgers

### **Upgrade**

- Low Country Boil on a Stick– corn cob, new potatoes, shrimp and kielbasa
- Herb butter marinated prime sirloin
- Balsamic Filet Mignon
- Herb encrusted Beef Tenderloin slices with wild mushrooms
- Wood Plank Salmon filet
- Shrimp Skewers

## *Cold sides Choose Two*

- Traditional Pasta salad
- Cucumber Salad – Cucumbers, peppers, red onion, Greek seasoning, feta, lemon & olive oil
- Couscous with roasted vegetables
- Southwestern Corn Black Bean salad
- Haricots Vert Bean salad
- Honey Gingered Carrot salad
- Chipotle Sweet Potato salad
- Traditional Potato salad
- Famous Sour Cream Dill Ranch Potato salad
- Ranch BLT Pasta salad
- Southwest Salad – Sweet peppers, Monterey jack cheese, mixed green, smoky cumin roasted corn, tomatoes, grilled chicken, and cilantro
- Carolina vinaigrette coleslaw
- Bow Tie Pasta Salad – chickpeas and garlic Italian Dressing
- Tossed garden salad - house dressings
- Broccoli, Black Olive Tortellini salad
- Broccoli Bacon Cheddar salad
- Roasted Cauliflower salad
- Apple, Grape, Walnut Waldorf
- Grilled seasonal vegetable platter

## *Hot sides Choose Two*

- Roasted Corn Soufflé
- Fresh Steamed Corn Cobettes
- Texas Corn pudding
- Kernel Corn with peppers & cilantro
- Butter Green beans
- BBQ baked beans
- Brown Sugar & Bacon baked beans
- Jack Daniel's sautéed Sweet Apples
- Breaded Fried Okra
- Cheese Grits
- Roasted new potatoes
- Traditional smashed Redskins, Bacon, Cheddar & Sour cream
- Sweet Potato Streusel Casserole
- Herb Roasted Cauliflower
- Honey roasted organic Carrots
- Traditional Macaroni & Cheese
- Bacon Macaroni & Cheese

Add our popular **GRILLED CORN STATION** as an exciting performance station for your guests' enjoyment. Fresh grilled corn with delicious dusts, garnishes, and accents such as: toasted garlic butter, garlic & old bay butter, cheddar and bacon crust, or a Mexican street corn version!

*\$3.95 per person with station attendant*

**BWithaTwist.com**

anil@bwtcatering.com (702) 868-1665