

# Simply with Style

Catering

## **DROP OFF BBQ MENU IDEAS:**

### **Passed and Stationary Horsd'oeuvres**

Mini Lobster Cakes with Remoulade Sauce  
Roasted Veggie Quesadillas  
Guacamole and Tostita Chips  
Homemade Carmelized Onion Dip with Sweet Potato Chips

### **Buffet Dinner**

Grilled Sirloin Strip Steaks with Chimchurri Sauce  
Grilled Sirloin Burgers  
with Sesame Buns & Condiments: cheese, onion, ketchup, mustard, tomato  
Baby Back Ribs with Sweet and Spicy Marinade  
Roasted Rock Shrimp and Crab Salad with Asian Slaw  
Grilled Marinated Chicken Pieces with Fresh Salsa  
Tortellini Pesto and Roasted Vegetable Salad  
Couscous Salad with Grilled Asparagus, Viallia Onions, Rst.  
Color Peppers with Lemon Pesto Vinaigrette  
Roasted Corn and Dill Pudding  
Grown Up Macaroni and 3 Cheese with Wild Mushrooms  
Homemade Baked Beans with Apple Smoked Bacon  
Basket of Buttermilk Biscuits and Cheddar Corn Muffins

### **Dessert**

Homemade Assorted Bar Cookies and Brownies  
or Strawberry Rhubarb Crisp with Vanilla Ice Cream  
Double Chocolate Fudge Cake with Fresh Berries and Cream  
Trio of Fruit Sorbet in Chocolate Wafer Cups with Berries

The above menu for BBQ  
is figured on hors d'oeuvres, 2 proteins, 2 veggies, 1 starch, 1 dessert of course  
you could choose more....