

BBQ on the Bay

Buffet Service

APPETIZER SELECTIONS

Soup Du Jour \$5.00

Cheese Plate \$10.00 🍴

Shrimp Cocktail \$11.00 (GF)

Mixed Greens Salad 🍴 (GF)

*with toasted walnuts, dried cranberries and apples
served with lemon and apple cider vinaigrette dressing*

Barbecue Chicken (GF)

*dry-rubbed and roasted chicken,
served with a duo of barbecue sauces*

Chef Carved Texas Brisket (GF)

whole beef brisket dry rubbed and slow roasted

Baked Macaroni and Cheese 🍴

with cheddar and a butter crumb topping

ACCOMPANIMENTS

Fruit Salad (V) (GF)

fresh cut melon, honeydew, pineapple, and seedless grapes

Quinoa Salad (V) (GF)

*native to the andes mountains
a vegan salad packed with protein*

Potato Salad 🍴 (GF)

a classic addition to any barbecue

Corn on the Cob 🍴 (GF)

tossed in cabot butter, parsley and asiago

DESSERT

assorted pies and cookies 🍴

\$28.99

Spirited Events
by The Spirit of Ethan Allen

🍴 Vegetarian

(GF) Gluten Free

(V) Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.