




BARBECUE ON THE BAY


Buffet Dinner Service

Grand Salad Bar  


Dinner Rolls 

warm from the oven and brushed with herbed garlic butter


ENTREE SELECTIONS

Barbecue Braised Brisket 

tender and smoky with a hint of sweetness



Chipotle and Honey Barbecue Chicken 

moist and juicy boneless thighs with just the right amount of heat



Macaroni and Cheese 



homemade and creamy with colby, swiss and cheddar

ACCOMPANIMENTS


Corn on the Cob  

dripping with butter

Potato Salad  

Cole Slaw  

DESSERT

Spirit Tuxedo Cake 

decadent and luxurious




topped with freshly whipped cream and seasonal berries

coffee and tea available on request with dessert

\$28.99 PER PERSON

Make your event even more exciting:

Ask us about adding a DJ, Trio, Band, Magician,
casino night, or a visit from Champ the Lake Monster!

 Vegetarian  Gluten Free  Vegan

20% service charge will be added to your check.

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.

(802) 862-8300

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