



Think Outside the Buffet - Picnic Stations

Grilled Vegetables (GF, V, VG)

Zucchini, squash, onion, eggplant, corn on the cob, bell peppers, broccolini and portobello mushrooms marinated and grilled over charcoal

Slow Smoked Meat Slider Station

Choose two from slow smoked beef bits, California pulled pork, BBQ pulled chicken, Hawaiian kalua pork sliders and vegetarian BBQ oumph! Toppings include (based on slider selection): classic southern coleslaw, fried onions, bread and butter pickles, BBQ sauce, kalua sauce and more!

Hand Tossed Wing Station

Grilled or deep fried chicken wings hand tossed on-site in a variety of sauces including BBQ, Asian hot, teriyaki and hot wing sauce.

Nacho Supreme Station (V)

Tri-colored tortilla chips, salsa & salsa verde, jalapenos, nacho cheese, chopped onions and guacamole. Add-on chopped chicken breast, pork carnitas or beef.

Gourmet Burger and Hot Dog Bar

Choose from $\frac{1}{4}$ or $\frac{1}{2}$ Pound Burgers
Toppings include blue cheese, cheddar cheese, crispy bacon, caramelized onions, mushrooms, chili, sauerkraut, sautéed onions and more!

BBQ Pork Parfaits Station

Layers of tender pulled pork, coleslaw, corn bread and Sweet Baby Ray's BBQ Sauce

Taco and/or Burrito Station

Choice of carne asada, carnitas and chicken verde, served in warm tortillas with toppings including refried, pinto or black beans, shredded cheese, salsa, guacamole, onion & cilantro mix, Tapatio Hot Sauce and chopped tomatoes

Macaroni & Cheese Bar

Elbow macaroni with cheddar cheese sauce topped with your choice of bacon bits, chopped tomatoes, Gorgonzola cheese, caramelized onions and Focaccia bread crumbs

Grilled Whole Corn on the Cob Station (V)

Slow roasted white corn with choice of toppings including cotija, parmesan, garlic butter and lime and chives

GF: Gluten-Free | V: Vegetarian | VG: Vegan

Gluten-Free, Vegetarian and Vegan Substitutions Available Upon Request

SLOW-SMOKED BBQ MEATS LIKE OURS OFTEN EXHIBIT A PINK RING AROUND THE OUTSIDE EDGE SIGNIFYING THAT YOUR MEAT WILL BE EXTRA JUICY! IN BEEF AND PORK THE RING IS REDDISH-PINK AND IN CHICKEN IT IS OFTEN BRIGHT PINK. THE "SMOKE RING" IS A PRIZED ATTRIBUTE IN THE BBQ WORLD AND WE'RE VERY PROUD OF OURS! SO DON'T WORRY TOO MUCH IF YOUR MEAT IS PINK - WE'VE COOKED IT WITH CARE - LOW & SLOW!