



SPRING 2026 END OF THE YEAR BARBEQUE

COOKING & CARVING

Whole Roasted Mediterranean Lamb *Carving Station*

Herb and garlic marinated whole lamb, slow roasted to perfection in the La Caja China. Finished with a fresh Mediterranean herb sauce, carved to order.

Apple Cider Brined Suckling Pig *Carving Station*

Whole suckling pig soaked in an apple cider brine, roasted until golden and crispy. Carved to order with a tangy apple cider and whole grain mustard sauce on the side.

Texas Smoked Brisket *Carving Station*

Low and slow overnight smoked whole packer brisket with a bold salt and pepper crust. Sliced to order and served up with a classic thin and peppery Texas BBQ sauce.

Korean Tri-Tip Sliders *Demo Station – Made to Order*

Tamari-marinated tri-tip seared hot and sliced fresh right in front of you. Piled onto a toasted brioche bun with a crunchy Korean chimichurri slaw. Grab one.

Loaded Carne Asada Fries *Demo Station – Pick Up & Go*

A boat of crispy fries loaded up with citrus-marinated carne asada, melted white cheddar and cotija, smashed avocado, chipotle salsa, sour cream drizzle, cilantro, and jalapeños. Ready when you are.

LEGEND



Vegan



Vegetarian

BBQ MUST HAVES

BBQ Pork Ribs

Slow smoked pork ribs, seasoned and slow cooked. Served with house BBQ sauce on the side.

Smoked Poultry

Low and slow smoked chicken and more, seasoned and smoky all the way through.

Oxtail Stew

Rich, slow-braised oxtail in a deep, bold stew. The kind that takes all day and tastes like it.

Jambalaya

A big, bold pot of vegetable jambalaya.

STARTERS

Loaded Cornbread

Sweet and savory cornbread loaded up and ready to go.

Herbed French Bread

Fresh French bread finished with herb-infused olive oil.

Tossed Salad

Greens tossed and ready to serve.

Cole Slaw

House-made slaw, crisp and cool.

Fresh Cut Fruit

Seasonal fresh fruit, cut and displayed.





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FAVORITE SIDES

BBQ Beans

Traditional beans in a smoky, sweet BBQ sauce.

A backyard classic done right.

Mixed Veggies

Seasonal vegetables roasted and seasoned simply and well.

Mac n Cheese

Creamy, rich, and unapologetically cheesy. Always a crowd favorite.

Traditional Hawaiian Pasta Salad

A classic creamy pasta salad with a Hawaiian twist.

Smoked Mushroom & Assorted Grain Risotto

Hearty and earthy – slow-cooked grains with deeply smoked mushrooms stirred in throughout.

Roasted Assorted Potatoes

A colorful mix of potatoes roasted until golden and crispy on the outside, tender inside.

LEGEND



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BEVERAGES

Iced Tea

Refreshing, served cold.

Lemonade

Fresh squeezed and sweet.

Punch of the Day

Ask your server – it's a surprise.

DESSERTS

Chocolate Sheet Cake

Rich, moist, and made to share.

Vanilla Sheet Cake

Light, classic, and always a hit.

Mixed Fruit Sago

Chilled coconut sago with a colorful mix of fruit. Cool, creamy, and the perfect finish to a big outdoor feast.

A Fruit Cobbler



COME CELEBRATE THE END OF THE SEMESTER WITH US

