



"I DO" BARBECUE

COCKTAIL HOUR

SALSA BAR

Pico de Gallo, Guacamole, Grilled Corn and Black Bean, Mango Habanero, Smoky Adobo, Charred Pineapple

TO DIP

Tortillas, Fresh Veggies, Pretzel Sticks, Potato Chips, Flatbreads Add Red or White Sangria \$8.00 per person

CARNIVORE CRUDITE

Summer Sausage, Beef Jerky, Applewood Smoked Bacon, Soppressata, Pepperoni Sticks, Salumi, Smoked Gouda, Aged Cheddar, Boursin, Flatbread Crackers

HUMMUS BOARD

Pretzel Sticks, Potato Chips, Fresh Veggies, Breadsticks, Bagel Chips, Olives, Stuffed Grape Leaves, Toasted Almonds

BBO BUFFET

Salads and Things
Red Potato Salad w/ Bacon, Egg, and Scallion
Carolina Slaw
Tortellini Pasta Salad
Heirloom Tomato and Cucumber Salad
Grilled Vegetable Display
Half Shell Clams and Shrimp Cocktail

FROM THE GRILL

<u>Thayer Burgers and Veggie Burgers</u>
American and Swiss Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Buns

Hot Dogs and Brats Kraut, Brioche Buns

Please add a 22% service charge and 8.13% NYS Sales Tax to all prices - Prices are subject to change

"I DO" BARBECUE

Cajun-Spiced Salmon

BBQ Pork Ribs Memphis Style or Korean Style

Marinated Chicken Thighs and Drums

Marinated Flank Steak

Grilled 10 oz. NY Strip Steak \$10 Additional

Add 4 oz. Lobster Tails MP

SIDES

Texas-Style Chili

<u>Mexican Street Corn</u> Mayo, Cotija Cheese, Cilantro, Chipotle

Baked Potato Bar Cheddar, Bacon, Broccoli, Green Onion, Sour Cream, Butter

Mac and Cheese

DESSERT

Wedding Cake Fresh Brewed Coffee, Decaf, and Teas

\$125.00 per person