

Special Events

COOKOUT

All of your cookout menu selections include condiments, water, iced tea, coffee bar and complimentary juicy, sliced watermelon.

Sides

Please choose 2

Additional selections available at extra cost

CORN ON THE COB *

Farm fresh sweet corn grown locally and bursting with flavor (seasonally available)

VEGETARIAN BAKED BEANS *

Cookout favorite served in a zesty brown sugar sauce

BAKED MAC & CHEESE *

Gobetti pasta in a rich cheese sauce topped with toasted breadcrumbs

BAKED POTATOES *

Roasted potatoes dusted with sea salt and served with assorted toppings

GARDEN PASTA SALAD *

Perfectly cooked pasta tossed with seasonal vegetables and coated in an italian vinaigrette

CREAMY MACARONI SALAD *

Elbow pasta mixed with chopped onions and peppers and tossed with a tangy, sweet mayonnaise sauce

CREAMY RED POTATO SALAD *

Diced red potatoes accompanied with chopped celery, onions and seasonings in a traditional creamy dressing

VEGETABLE SALAD *

Seasonally available farm fresh vegetables in a house vinaigrette

CLASSIC CAESAR

Crisp, chopped romaine lettuce tossed with creamy caesar dressing topped with parmesan cheese and seasoned croutons



Entrées

Selections include fresh buns and rolls

Please choose 2

Additional selections available at extra cost

HAMBURGERS

All beef patty flame grilled and served with an array of accompaniments

HOT DOGS

Fresh beef and pork blended with natural spices and chargrilled

ITALIAN SAUSAGE

Cured italian spiced sausage topped with sautéed onions and peppers

KIELBASA

Polish spiced sausage topped with sauerkraut

BRATWURST

German spiced sausage offered with spicy mustard

BARBECUE CHICKEN

Grilled tender pieces of bone-in chicken basted in our sweet and tangy barbecue sauce

GRILLED CHICKEN BREASTS

Italian marinated chicken grilled over an open flame

BLACK BEAN BURGER *

Refreshingly healthy grilled patty full of black beans, vegetables, and spices

FALAFEL CAKE *

House made chickpea patty seasoned with a Mediterranean blend of spices

Upgrades

Additional selections available at extra cost

SMOKED PULLED PORK

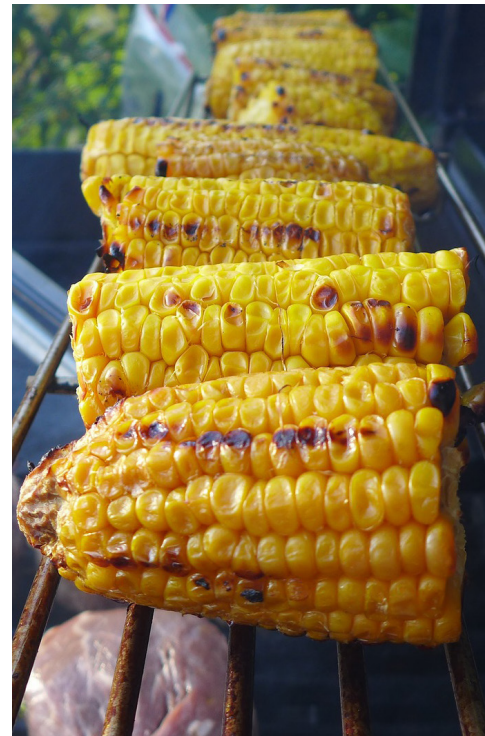
Pork butt rubbed with a creole spice and slow smoked for hours

SMOKED BRISKET

Beef brisket slow smoked in-house served with our sweet and tangy barbecue sauce

SMOKED BBQ RIBS

Slow smoked St. Louis style ribs rubbed with our house seasoning and finished with a barbecue glaze



Desserts

Please choose 1

Additional selections available at extra cost

ASSORTED COOKIES *

A mouthwatering selection of fresh-baked cookies

DOUBLE FUDGE BROWNIES *

A delicious rich chocolate treat finished with a velvety chocolate icing

ICE CREAM *

Vanilla and chocolate ice cream served with assorted toppings



* Vegetarian Options