



OUTDOOR EVENTS

Whether you're hosting a company picnic, wedding, reunion, graduation, garden party or other special event, we offer a wide range of themed menus featuring specialties for care-free entertaining. Refreshing punches, lemonade, iced tea and water are available all the time. Full bar service is available with 30 days notice. "Outdoor Events" menus are designed and priced for fully staffed events from 50-500 guests. Our catering consultants can provide menu options and pricing for smaller or larger celebrations. Clambakes, seafood boils and steak roasts are customized by our catering consultants. Catering fee, delivery, tax and equipment rental are additional. For your convenience we accept all major credit cards when you place your order. Everything you need to serve and eat the food is provided, including high quality disposable plates, napkins and flatware. The delivery charge or catering fee is not a gratuity and it will not be distributed to employees as a gratuity

Cajun-Caribbean Connection

- Grilled Jerk Chicken Breasts with pineapple salsa
- BBQ Pulled Pork with slider buns
- Yellow Rice
- Fresh Fruit Salad with honey lime drizzle
- Calypso Corn and Black Bean Salad
- Tropical Slaw
- Chocolate Macaroon Brownies
- \$20 per person

Texas Two—Step

- BBQ Pulled Chicken with sliders
- Big Beef Burger with bacon jam, bun and classic condiments
- Macaroni & Cheese
- Triple Bean Bake
- Tangy Coleslaw with cilantro and jalapeños
- Peach Cobbler with whipped cream
- \$20 per person

Greek Get-Together

Baby

- Naan with Feta Dip, Roasted Red Pepper Hummus and Dolmades (stuffed grape leaves)
- Grilled Chicken Souvlaki and Gyro Meat served with soft pita, cucumber slices, tomato slices, and tzatziki
- Mixed Greens with artichoke hearts, cucumbers, tomatoes, feta, sweet onions, Kalamata olives and house vinaigrette
- Greek Potato Salad
- Lemonade Cake
- \$20 per person

Upstate Favorites

- Buffalo Chicken Dip, chilled served with celery, carrots and bagel chips
- Zweigle's White "Pop Open" Hot Dog served with our award-winning hot sauce
- 1/4 Pound Cheeseburger with NY State Cheddar Hot Dog and Burger Buns
- French's Mustard, onions, pickles & classic toppings
- TC Best Macaroni Salad
- Salt Potatoes with melted butter
- Baked Beans topped with bacon
- Apple Grunt
- \$20 per person

Fiesta Favorites

- Layered Taco Dip served with tri-color tortillas
- Make Your Own Fajita Salad and Soft Tacos:
- Grilled Chile Lime Chicken Strips & Taco Beef served with, cheddar, lettuce, tomato, black olives, sour cream, taco sauce, and salsa
- Romaine salad tossed with tomatoes, corn, scallions, and sweet peppers with South West ranch
- Cilantro Lime Rice
- Fiesta Black Beans
- Mexican Chocolate Cinnamon Brownies
- \$20 per person

Meatless Medley

- Fresh Fruit Display with seasonal berries
- BBQ Lentil Mushroom "Meatloaf"
- Chickpea & Orzo Salad tossed with grape tomatoes, scallions, Kalamata olives, feta, sweet peppers in a savory dressing
- Spring mix with roasted sweet potatoes and house dressing
- Fresh Strawberry Shortcake with scones and whipped cream
- \$20 per person

