

# Outdoor

## Minimum 20 persons

Let us bring to your yard or patio our Cookout flavors, for your next employee picnic, family reunion, great game day with friends or business partners or any occasion when you want to relax, eat and enjoy.

Ask for prices and I will give you an estimate

**Menu 1: BBQ South-America Style.** Skirt Steak, Short Ribs, Flank Steak, Sausage, Chorizos, Chicken, Pork Chops, Corn in the Cob, Caramelized Brown Sugar-Cinnamon Pineapple Skewers. This menu includes: two sauces for the meat Chimichurri (*savory sauce main ingredients are Parsley and Cilantro*) Wasakaka (*savory sauce main ingredient is Avocado*). Yucca, House Salad: Shredded Romaine, Tomatoes, Cucumber, White Onions, Cilantro, Olive Oil, Vinegar, Salt and Pepper.

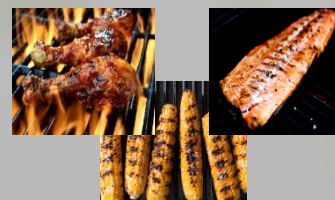


**Menu 2: Seafood Paella.** This saffron-infused paella is loaded with Mussels, Clams, and Shrimp. Cooked on the grill in our biggest skillet for best flavor. This menu include: Mixes Greens Salad with two dressing of your election.



**Menu 3: American BBQ.** Rack of Pork Ribs, Beef Brisket, Hickory Smoked Salmon, Chicken Thighs and Drumstick, Grilled Potato Skins. Hamburger Patty, Hot Dogs, Corn in the Cob.

This menu include: Shredded Pull Pork, Coleslaw, Mac N Cheese, BBQ Baked Beans, Corn Bread, Collard Greens, Pickles, Buns and Condiments. Sauces: Eastern NC Vinegar, SC Mustard, Texas BBQ, Sriracha.



**Menu 4: Cajun Jambalaya.** A popular dish that was originated in New Orleans and was inspired by flavors from around the world—Spanish, West African, and French to name a few. My combination is a blend of Chicken, Andouille Sausage, Shrimp, Fish and Crawfish, combined with Corn in the Cob and Vegetables cook it on the grill in our biggest skillet for best flavor. This menu include: Sautéed Chard or Collard Greens, Cucumber Tomato Salad, Corn Bread or Cheddar Biscuits



**Menu 5: Grilled Vegetables.** Your choice of vegetables.



### Menus include

Table with Chaffing Dishes, Cutting Boards Chef and a Cook Assistant