



# 2012/2013 Off-Site BBQ Menus

TABLETALK  
**SUMMER**  
BBQ  
**SELECTIONS**

**BBQ OPTION #1**

**4oz Home Made Burger**

Our own Classic Burger

**Hot Dogs**

Traditional All-Beef Dogs

**Vegetarian Option**

Grilled Portobello Mushroom Burger brushed with Herb Garlic Oil

*Condiments Include Regular and Sesame Seed Buns, Ketchup, Mustard, Relish, Sliced Onions Pickles And Tomato, Lettuce*

**New Potato Salad with Sour Cream Dijon Dressing**

Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing

**Country Coleslaw**

Shaved Cabbage and Carrots in Vinaigrette Dressing

**Sliced Watermelon Platter**

**Assorted Cookies**

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**Additional Services**

Tents, Rentals, Ice Cream Truck, Music (\$350.00) and Outdoor Locations available

TABLETALK  
SUMMER  
BBQ  
SELECTIONS

**BBQ OPTION #2**

**4oz Home Made Burger**

Our own Classic Burger

**Chicken Souvlaki**

4oz Lemon and Oregano Marinated Chicken Souvlaki Grilled and served with Buns

**Italian Sausage**

A Mix of Hot and Sweet served with Hot Peppers and Italian Buns

**Vegetarian Option**

Grilled Portobello Mushroom Burger brushed with Herb Garlic Oil

*Condiments Include Regular and Sesame Seed Buns, Ketchup, Mustard, Relish, Sliced Onions, Pickles, Tomato and Lettuce*

**New Potato Salad with Sour Cream Dijon Dressing**

Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing

**Country Coleslaw**

Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

**Sliced Watermelon Platter**

**Assorted Cookies**

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**Additional Services**

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**BBQ OPTION #3**

**Steak On A Kaiser**

4oz Beef Strip Loin marinated and grilled served on a Vienna Bun

**Chicken Breast with Homemade BBQ Sauce**

4oz Boneless Skinless Chicken Breast grilled and brushed with our own BBQ Sauce served on a Kaiser Bun

**Italian Sausage**

A Mix of Hot and Sweet served with Hot Peppers and Italian Buns

**Vegetarian Option**

Grilled Portobello Mushroom Burger brushed with Herb Garlic Oil

*Condiments Include Regular and Sesame Seed Buns, Ketchup, Mustard, Relish, Sliced Onions Pickles, Tomato and Lettuce*

**New Potato Salad with Sour Cream Dijon Dressing**

Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing

**Country Coleslaw**

Shaved Cabbage and Carrots with Olive Oil and Vinegar Dressing

**Sliced Watermelon Platter**

**Assorted Cookies**

**Upgraded Condiments**

Shredded Cheese, Sautéed Mushrooms & Peppers, Crispy Onions, Homemade BBQ Sauce, Sauer Kraut, Hot Banana Peppers and Grainy Mustard

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**Additional Services**

Tents, Rentals, Ice Cream Truck, Music (\$350.00) and Outdoor Locations available

## MEDITERRANEAN MENU

### **Seafood Paella**

Grilled Calamari, Shrimp and Scallops on Saffron Rice

### **Grilled Salmon Medallions**

4oz Medallions Served with Capers, Olives, Cherry Tomato, Garlic, Lemon and White Wine Sauce

### **Sicilian Style Swordfish Steaks**

4oz Medallions Topped with Caponata and Fresh Herb Citrus Oil

### **Veal Chops Marinated Lemon and Sage**

8oz Chops Drizzled with Olive Oil and Aged Balsamic, Garnished with Grilled Lemon

### **Homemade 6oz Top Sirloin, Porcini and Sun Dried Tomato Burger**

Condiments Include Sliced Provolone Cheese, Garlic Aioli and Caramelized Onions

### **Grilled Lamb Chops**

Chops from the rack, marinated in Lemon Juice, Olive Oil, and Oregano. Served with Tzatziki and Tomato Confit

### **Grilled Chicken Breast with Romesco Sauce**

Herb Marinated 6oz Boneless Skinless Chicken Breast in a Sauce Made with Almonds, Roasted Peppers, Garlic and Olive Oil

### **Assortment Of Kebobs**

Beef, Pork, Chicken, and Vegetarian Kebobs Marinated in Rosemary, Lemon, Oregano and Olive Oil. Served with Pita Bread and Tzatziki

### **Grilled Cornish Hen**

Garlic Oregano Marinated Flattened Boneless Cornish Hen (Serves 2)

### **Grilled Shrimp And Scallop Skewer**

2 Jumbo Tiger Shrimp and 2 Large Scallop's Garlic Herb Marinated

### **Grilled Calamari**

Garlic Olive Oil and Balsamic Marinated Calamari served with Tomato, Caper and Green Olive Salsa

OLD SOUTH MENU

**Grilled 8oz Rib Eye Steak**

Spiced Rubbed Grilled Steak with Homemade BBQ Sauce

**Whole Tenderloin with Jack Daniels Bourbon Jus**

Grilled Whole and Carved by the chef. Serves 12-15 people

**Southern Grilled Chicken (Grade "A" Canadian)**

Full-Flattened Bone in Chicken with Dry Spice Rub and brushed with our own Pineapple Whiskey BBQ Sauce

**Tequila Lime Marinated Chicken Breast**

5-6oz Boneless Skinless Chicken Breast Marinated in Tequila and Lime. Served with Cilantro and Citrus Zest Sour Cream

**Apple Wood Smoked Chicken Legs With Peach Chutney**

Whole Chicken Leg Smoked with Apple Wood Chips in our own Smoker. Served with Classic Southern Style Peach Chutney

**Memphis Style Pulled Pork**

Spice Rubbed Pork Shoulder cooked for 10 hours in our smoker

**Kansas City Ribs Smoked with Mesquite Wood Chips**

Spice Rubbed Pork Ribs smoked for 2 hours in our smoker. Served by the half-rack

**Beer Smoked Beef Ribs**

Beer and Spice Rubbed Marinated Beef Ribs Smoked in house and brushed with our own BBQ Sauce

**Cedar Plank Salmon with Maple Bourbon and Pink Peppercorn Glaze**

Whole Side of Salmon Cooked on a Cedar Plank. Serves 12 People

**Smoked Beef Brisket**

In house Slow Smoked Beef Brisket with Spice Rub and BBQ Sauce

**Mojito Shrimp Skewers**

Jumbo Tiger Shrimp Marinated with Rum, Mint and Lime. Finished with a Citrus Honey Glaze.  
3 Shrimp Per Skewer

**SANDWICHES**

**Cajun Spiced Pulled Beef**

Slow Cooked Pulled Beef in BBQ Sauce. Served on a Kaiser

**Pulled Pork**

Spice Rubbed and Smoked Pork Shoulder. Served with BBQ Sauce and Fried Onions on a Bun

**Smoked Beef Brisket**

In House Beer Smoked Beef Brisket sliced thin and served on a bun with BBQ Sauce

**Smoked Leg of Lamb**

Dijon Garlic Marinated Smoked Lamb served in a Pita with Shaved Onions, Tomatoes and Tzatziki

**Steak on a Kaiser**

Beef Strip Loin Marinated Steak served on a Kaiser with Grilled Peppers, Red Onion & BBQ Sauce

**Sausage on a Bun**

Grilled Hot or Mild Italian Sausage served with Sautéed Onion and Peppers in a Sausage Bun

**6oz Homemade Beef Burger**

Grilled Beef Burger with Traditional Condiments on a Sesame Bun

**Tequila Lime Marinated Chicken Breast**

Grilled Marinated Chicken Breast with Grilled Peppers and BBQ Sauce on a Kaiser Bun

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**SIDES**

**Caprese Salad**

Sliced Tomato and Bocconcini with Torn Basil and Extra Virgin Olive Oil

**Village Greek Salad**

Tomato, Peppers, Cucumber, Onion, Olives and Feta Cheese

**Mixed Green Salad**

With Honey Balsamic Dressing or Lemon Honey Roasted Garlic Dressing

**Caesar Salad**

Served with Croutons, Grated Parmesan Cheese and our own Caesar Dressing

**New Potato Salad with Sour Cream Dijon Dressing**

Tossed with Peppers, Scallions and Herbs in our own Creamy Dressing

**Southwestern Warm Potato Salad**

New Potato Salad with Cilantro, Tomato and Red Onion

**Sweet Potato and Pecan Salad**

Sweet Potatoes and Candied Pecans Tossed in Honey Mustard Dressing

**Hearts Of Palm Salad**

Tossed with Orange and Red Onion

**Three Bean Salad**

With Mixed Peppers and Red Onion in Lemon Dressing

**Cuban Salad**

Iceberg Lettuce, Tomato, Onion, Radish, in a Lemon Garlic Dressing

**Country Coleslaw**

Shredded Cabbage, Carrots and Sun Dried Cranberries in Creamy Dressing

**Traditional Coleslaw**

Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

**Green and Yellow Bean Salad**

Green and Yellow Beans and Red Peppers in Lemon Olive Oil Dressing

**Grilled Corn on the Cob**

Served with Knobs of Butter



**SIDES**

**Grilled Peppers and Vidalia Onion**  
 Mixed Quartered Peppers and Thick Sliced Onions

**Traditional Baked Beans**  
 Made with Bacon, Onion and Maple Syrup

**Baked Potato**  
 Served with Chive Sour Cream, Shredded Cheddar and Knobs of Butter

**Grilled Potato Wedges**  
 Thick Cut Yukon Gold Potato Wedges Grilled and Served with Chipotle Aioli

**Country Mashed Potatoes**  
 Crushed New Potatoes Whipped with Buttermilk

**Roasted Potatoes**  
 Served with Cumin and Garlic Aioli

**Corn Bread**  
 Traditional Corn Bread with Jalapeño and Cream Cheese served individual muffin size

**Grilled Polenta**  
 4oz Pieces of Traditional Polenta made with Parmesan Cheese

**Grilled Vegetable Platter**  
 Grilled and Marinated Zucchini, Eggplant, Peppers, Red Onion, Asparagus and Portobello Mushrooms

**Mediterranean Dip Platter**  
 Hummus, Babaganoush and Roasted Red Pepper Dip and Grilled Pita, Foccacia and Assorted Flatbreads & Lalagides

**Fresh Fruit Platter**  
 Sliced Seasonal Fresh Fruits and Berries Platter

**Gazpacho**  
 Chilled Spanish Tomato Soup