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2013 Off-Site BBQ Menus

by **PeterandPauls.com**
hospitality & entertainment group • Since 1982



TABLETALK
SUMMER
BBQ
SELECTIONS

BBQ OPTION #1

6 oz Homemade Burger

Our own Classic Beef Burger

Hot Dogs

Traditional All-Beef Dogs

Vegetarian Option

Grilled Portobello Mushroom Burger brushed with Boursin Cheese

OR

Homemade Veggie Burger with Roasted Red Pepper Hummus.

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

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

Upgraded Condiments

Shredded cheese, sautéed mushrooms & peppers, crispy onions, homemade BBQ sauce, sauerkraut, hot banana peppers and grainy mustard

Minimum of 50 guests per menu

Make your entire menu gluten free for an additional \$3.00 per person

Additional services: tents, rentals, ice cream truck, music, and outdoor locations available

Prices do not include beverages, staffing, taxes or service charges

For more information, please call 905.326.6000 or email tabletalk@bypeterandpauls.com

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TABLETALK
SUMMER
BBQ
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BBQ OPTION #2

6oz Homemade Burger

Our own Classic Beef 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

OR

Homemade Veggie Burger with Roasted Red Pepper Humus

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

Upgraded Condiments

Shredded cheese, sautéed mushrooms & peppers, crispy onions, homemade BBQ sauce, sauerkraut, hot banana peppers and grainy mustard

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TABLETALK
SUMMER
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BBQ OPTION #3

Steak on A Kaiser

Grilled Marinated Flank Steak sliced thin and served on a Vienna Bun with Chimichuri Sauce

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

OR

Homemade Veggie Burger with Roasted Red Pepper Humus

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

Upgraded Condiments

Shredded cheese, sautéed mushrooms & peppers, crispy onions, homemade BBQ sauce, sauerkraut, hot banana peppers and grainy mustard

Minimum of 50 guests per menu

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BBQ OPTION #4

Homemade 6oz Top Sirloin Porcini and Sundried Tomato Burger

With Sliced Provolone Cheese, Garlic Aioli & Caramelized Onions

Harissa Marinated Grilled Chicken Breast

With Sautéed Peppers & Lemon Herb Aioli

Grilled Salmon Medallion

Served with Capers, Olives, Cherry Tomatoes, Garlic, Lemon & White Wine Sauce

Mixed Green Salad

With Honey Balsamic Dressing

Pasta Primavera Salad

Fusilli Pasta tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette

Vegetarian Option

Grilled Portobello Mushroom Burger brushed with Herb Garlic Oil

OR

Homemade Veggie Burger with Roasted Red Pepper Humus

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

Sliced Watermelon Platter

Assorted Summer Tarts

To include Lemon Meringue, Key Lime, Chocolate Mousse & Pecan

Upgraded Condiments

Shredded cheese, sautéed mushrooms & peppers, crispy onions, homemade BBQ sauce, sauerkraut, hot banana peppers and grainy mustard

Minimum of 50 guests per menu

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TABLETALK
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BBQ OPTION #5

Chicken Breast with Homemade BBQ Sauce

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

Memphis Style Pulled Pork

Spice Rubbed Pork Shoulder cooked for 10 hours in our smoker served with Crispy Onions

Smoked Beef Brisket

In House Slow Smoked Beef Brisket with Spice Rub and our own BBQ Sauce

Vegetarian Option

Grilled Portobello Mushroom Burger brushed with Herb Garlic Oil

OR

Homemade Veggie Burger with Roasted Red Pepper Humus

Traditional Baked Beans

Made with Bacon, Onion and Maple Syrup

Grilled Corn on the Cob

Served with Knobs of Butter

Country Coleslaw

Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

New Potato Salad with Sour Cream Dijon Dressing

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

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

Sliced Watermelon Platter

Assorted Dessert Squares

To Include Lemon Meringue, Key Lime, Chocolate Mousse & Pecan

Upgraded Condiments

Shredded cheese, sautéed mushrooms & peppers, crispy onions, homemade BBQ sauce, sauerkraut, hot banana peppers and grainy mustard

Minimum of 50 guests per menu

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BBQ OPTION #6

Marinated Grilled Vegetable & Tofu Kebobs

With Garlic Herb Aioli (based on 2 pieces per person)

Grilled Portobello Mushroom Burger with Boursin Cheese

Homemade Veggie Burger with Roasted Red Pepper Hummus

Lemon Grain Salad

With Asparagus, Almonds & Goat Cheese

Three Bean Salad

With mixed Pepper and Red Onion in Lemon Vinaigrette

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

Fresh Fruit Platter

Seasonal Fresh Fruit and Berries

Assorted Summer Tarts

To Include Lemon Meringue, Key Lime, Chocolate Mousse & Pecan

Upgraded Condiments

Shredded cheese, sautéed mushrooms & peppers, crispy onions, homemade BBQ sauce, sauerkraut, hot banana peppers and grainy mustard

Minimum of 50 guests per menu

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Pg. 06

TABLETALK
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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

Lemon Oregano Marinated Flattened Boneless Cornish Hen (Serves 2)

Grilled Shrimp Skewer

3 Garlic Herb Marinated Jumbo Tiger Shrimp

Minimum of 50 guests per menu

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Pg. 07

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OLD SOUTH MENU

Grilled 8oz Rib Eye Steak

Spiced Rubbed Grilled Steak with Homemade BBQ Sauce

Harissa Marinated Grilled Chicken Breast

With Smoked Corn and Red Pepper Salsa

Tequila Lime Marinated Chicken Breast

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

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

Minimum of 50 guests per menu

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TABLETALK
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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

Steak on a Kaiser

Beef Striploin 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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Pg. 09



SIDES

Watermelon, Arugula & Feta Salad
 With Orange Vinaigrette

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

Potato and Avocado Salad
 New Potato Salad with Avocado, 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 Vinaigrette

Pasta Primavera Salad
 Fusilli Pasta tossed with Broccoli, Cherry, Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette.

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

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SIDES

TABLETALK SUMMER BBQ SELECTIONS

Grilled Peppers and Vidalia Onions

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

Assorted Summer Tarts

To Include Lemon Meringue, Key Lime, Chocolate Mousse & Pecan

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