

## **BBQ Style Package #S1**

Must place 24 hours in advance \$79.50 \*\* Feeds 5/6

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. Bowl)

5.33 oz. Fresh Black Angus Burgers (5 Ready to be cooked Burgers)

Fresh Martin's Potato Hamburger Rolls (8 pk.)

Tangy BBQ Style Chicken Legs and Thighs (1/3<sup>rd</sup> Pan)

Fresh Corn on the Cob (served in the Milk Butter Cooking Liquid) (1/3<sup>rd</sup> Pan)

Based upon availability

Homemade Ranch Style Tortilla Chips (64 oz. Bowl)

# "Grill-Less Style" BBQ Style Package #S2

\$85.00 \*\* Feeds 5/6

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. Bowl)

Tangy BBQ Style Chicken Legs and Thighs (1/3<sup>rd</sup> Pan)

Italian Style Sweet and Hot Sausage and Peppers (1/3<sup>rd</sup> Pan)

Baked Three Cheese Macaroni and Cheese (1/3<sup>rd</sup> Pan)

Fresh Corn on the Cob (served in the Milk Butter Cooking Liquid)  $(1/3^{rd} Pan)$ Based upon availability

Homemade Ranch Style Tortilla Chips (64 oz. Bowl)

## **BBQ Style Package #S3**

Must place 24 hours in advance \$68.50 \*\* Feeds 5/6

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. Bowl)

5.33 oz. Fresh Black Angus Burgers (5 Ready to be cooked Burgers)

8 pk. of All Beef Hotdogs (1 pk.)

Fresh Martin's Potato Hamburger and Hot Dog Rolls (8 pk. Of each)

Baked Three Cheese Macaroni and Cheese (1/3<sup>rd</sup> Pan)

Homemade Ranch Style Tortilla Chips (64 oz. Bowl)



# BBQ Style Package #1

Must place 24 hours in advance \$69.75 \*\* Feeds 4/5

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. Bowl)

Southern Style Pulled Pork served with Crispy Fried Onions (28 oz.)

Baked Three Cheese Macaroni and Cheese (1/3<sup>rd</sup> Pan)

Homemade Ranch Style Tortilla Chips (48 oz. Bowl)

5.33 oz. Fresh Black Angus Burgers (5 Ready to be cooked Burgers)

Fresh Martin's Potato Hamburger Rolls (8 pk.)

## **BBQ Style Package #2**

**\$85.00** \*\* Feeds 5/6
Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. Bowl)

Marinated Grilled Chicken Breast served with a Tropical Fruit Salsa (1/3rd Pan)

Blackened Tilapia served with a Tropical Fruit Salsa (1/3<sup>rd</sup> Pan)

Baked White Cheddar and Gruyere Macaroni and Cheese with a Panko Crumb Topping (1/3rd Pan)

Homemade Ranch Style Tortilla Chips (48 oz. Bowl)

#### **BBQ Style Salads and BBQ Style Vegetables**

Marinated Grilled Summer Style Vegetables with a Balsamic Glaze (12" Tray \$75)

Pesto Style Pasta Salad with Fresh Tomato, Broccoli Flowerets and Sun-Dried Tomato (48 oz. \$25)

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette (48 oz. \$25)

Fresh Marinated Mozzarella and Grape Tomato Salad tossed with a Pesto Vinaigrette (48 oz. \$30)

Roasted Vegetable and Smoked Mozzarella Cous-Cous Salad (32 oz. \$25)

Fresh Green Beans tossed with a Roasted Shallot Vinaigrette (48 oz. \$35)

Farro tossed with Butternut Squash, Kale and Diced Apples in an Apple Cider Vinaigrette (32 oz. \$25)

Summer Style Fruit and Berry Salad (48 oz. \$25)



### **Pastas**

Baked Three Cheese Macaroni and Cheese (1/2 Pan \$40)

Baked White Cheddar and Gruyere Macaroni and Cheese with a Panko Crumb Topping (1/2 Pan \$55)

#### **BBQ Style Entrees**

Oven Roasted Marinated BBQ Style Chicken Legs, Thighs and Boneless Breasts (1/2 Pan \$45)

Seared Southwestern Style Jumbo Shrimp drizzled with a Spicy Chipotle Glaze (\$1.75 per Shrimp by the dz.)

Marinated Grilled Chicken Breast served with a Tropical Fruit Salsa (1/2 Pan \$50)

Southern Style Pulled Pork served with Homeamde Crispy Fried Onions (1/2 Pan \$65)

Italian Style Hot and Sweet Sausage and Peppers (1/2 Pan \$55)

Chicken Tenders served with Ketchup (5# \$35)

Blackened Tilapia served with a Tropical Fruit Salsa (1/2 Pan \$65)

Black Angus Fresh Hamburgers with Kurt's Special Seasoning (5 Ready to be cooked Burgers \$11.50)

#### Sauces, Marinades and Spreads

Kurt's Famous Homemade Caesar Dressing (8 oz. \$8.95)

Steak and Chicken Marinade (16 oz. \$12)

Steak and Chop Finishing Compound Garlic Butter (8 oz. \$8.95)

Homemade Tangy BBQ Sauce (16 oz. \$7.95)

#### **Gourmet Desserts**

Mini Fruit Tarts (Dz. \$22.50)

Supreme Indulgence White Chocolate Cranberry Cookies (Dz. \$9.25)

Chocolate Chunk or Cheesecake Chocolate Brownie (1/2 Dz. \$9.50)

Mini Gourmet assorted Cupcakes (by the dz. \$12.00)

Bovella's Famous Full Size Black and White Cookies (ea. \$2.95)



#### **BBQ Style Sides**

Homemade Ranch Style Tortilla Chips (64 oz. Bowl \$15) Homemade Chipotle Dusted Potato Crisps (64 oz. Bowl \$15)

### **Upscale Sandwiches and Wraps to bring on a tray**

Spicy Buffalo Style Chicken Wrap with Lettuce, Tomato and a Creamy Blue Cheese Spread (\$8.50)

Barbecue Style Crispy Chicken Wrap with Caramelized Onion and Cheddar Cheese drizzled With a Tangy BBQ Aioli (\$8.50)

Marinated Grilled Chicken with Fresh Mozzarella, Roasted Red Pepper, Lettuce, Tomato and a Fresh Basil Aioli (\$8.99)

Roast Beef with Sharp Cheddar Cheese, Crispy Fried Onion and a Fresh Horseradish Cream (\$9.99)

Cuban Sandwich with Fresh Roast Pork, Black Forest Ham, Melted Swiss Cheese, Spicy Brown Mustard Spread and Sliced Pickles (\$9.99)

Italian Style Pan-Fried Breaded Breast of Chicken topped with a Fresh Tomato Bruschetta and Melted Fresh Mozzarella (\$9.99)

Italian Style Pan-Fried Breaded Chicken Breast topped with Sautéed Baby Spinach, Smoked Mozzarella and a Roasted Garlic Aioli (\$9.99)

\*\* Many other varieties are available on our Current Special Menus and Catering Menu