

B-ACK Yard BBQ Catering 2017

Receptions

Hand Passed

(Priced by the Each, Minimum of 25 required)

Cold

- Prosciutto Wrapped Asparagus \$1.50
- Poached Prawn with Citron Cocktail Sauce \$3
- Smoked Chicken Salad in Cucumber Cup \$2
- Crab Shooter \$2.50
- Lobster Salad in Cherry Tomato Cup \$2
- Southern Deviled Eggs \$1.50

Hot

- BBQ Brisket and Cheddar Cheese Firecracker \$2
- Island Spiced Shrimp and Avocado Firecracker \$2.50
- Clam Chowder Soup Sip \$1.50
- Golden BBQ Chicken Skewer \$1.50
- Pulled Pork Sliders w BBQ and Slaw \$2
- Mac and Cheese Croquette \$1.50

All applicable state and local taxes, as well as a 20% service charge, will be included on your final bill.

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Stations

(Attendant fees are not included in pricing, please contact us to discuss)

Raw Bar

Littleneck Clams, Duxbury Oysters, Stone Crab Claws, Jumbo Prawns, Citron Cocktail Sauce, Champagne Mignonette, Hot Sauce, Lemon and Lime Wedges.

\$19 per Person, Per Hour

Carving Station

(All carved items are served with warm split Rolls)

Smoked Brisket of Beef with house red and gold BBQ sauces \$17 per Person

Carved Prime Rib of Beef Au Jus, and Horseradish Mayo \$18 per person

Whole Roasted Tom Turkey, Giblet Gravy, Cape Cranberry Sauce \$13 per person

Herb Roasted Baron of Beef, Pickled onions, House Mustards \$14 per person

Rack of Heritage Pork Ribs \$16

Pulled Heritage Pork Shoulder \$14

Maple Hot Smoked Salmon Filet \$15 per person

Dips and Chips

Sliced Bread, Crackers, Pita, Potato Chips, Roasted Garlic and Tomato Hummus, Lemon Tahini Hummus, Crispy Fried Chickpeas, Marinated Olives and Feta

Roasted Eggplant Caponata, Warm Spinach and Crab Dip

\$17 per person

Farm Fresh Veggie Antipasto Display

Roasted Cauliflower, Mexican Hot Carrots, Grilled Asparagus, Roasted Red Pepper, Balsamic Marinated Mushrooms, Cipollini Onions, Lemon Aioli, Sliced Baguette.

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Artisan Cheese Board

Great Hill Blue Cheese, French Camembert, Vermont Cabot Cheddar, Grana Padano,
Fig Spread, Sweet and Spicy Peppers, Sliced Baguette, Crackers, Spiced Walnuts.

\$19 per Person

Buffet Meals

Salad bar Buffet

Arcadian Blend of Greens, Crisp Iceberg, Hearts of Romaine, Arugula
Garlic Peppercorn Caesar Dressing, Great Hill Blue Cheese Dressing, Simple Vinaigrette
Cherry Tomatoes, Sliced Red Onion,
Roasted Red Pepper, Shaved Carrot, Dried Cranberries,
Jerked Chicken Breast, Grilled and Chilled Salmon, Roast Beef,
Spiced Nuts, Crispy Potato Sticks, Warm Rolls,

\$23 per person

All American

Mixed Greens with Dressings
Cole Slaw, Potato Salad
Prime Beef Burgers, All Beef Hot Dogs
BBQ Chicken, Sausage and Peppers
Cape Cod Chips, Corn on the Cob
Mac and Cheese, Baked Beans
Rolls, Lettuce, Tomato, Mustard, Relishes, Pickles
Ketchup, Mayo

\$29 per person

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Southern BBQ

Chorizo Chili with Lime Wedges, Fritos and Cilantro Cream
Wedge Salad with Blue Cheese Dressing, Bacon, Tomato, and red onion.
Cole Slaw, Potato Salad,
Golden Glazed Chicken Breast, Pulled Heritage pork,
Mac and Cheese, Braised Greens, Baked Beans,
Pull apart Buns
\$35 per Person

Texas BBQ

Corn bread,
Caesar Salad with Crouton,
Cole Slaw, Potato Salad, Pickled Carrots and Jalapenos,
Smoked Wagyu Beef Brisket, Grilled Kielbasa,
Achiote Roasted ¼ Chicken, Grilled Asparagus,
Signature Mac and Cheese,
Baked Beans
\$39

Cape Lobster Bake

N.E. Clam Chowder w Lavosh Crackers
Cole Slaw, Potato Salad, Mixed Greens and Dressings
Steamed 1.25lb Lobster, Drawn Butter
Boiled Kielbasa, Steamed Clams and Mussels with White Wine and Herbs
Corn on the Cob, Lemon Thyme Roast Chicken
Red Bliss Boiled Potato, Cornbread
\$59 per Person
(For 2# lobsters add \$15)

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Buffet Desserts

(Pick any 2 to complete your buffet package at no extra charge)

Peach Cobbler

Apple Cranberry Strudel

Chocolate Chip Cookies

Orange Soaked Strawberries and cream over Pound cake

Sliced Fruit Display with Seasonal Berries and Soft Cream

Triple Chocolate Cake

Raspberry Trifle

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