


Gourmet Tailgate Menu Suggestions for 2010 and beyond!

We're here to help you throw a first class tailgate party with memorable food – no hot dogs or boring burgers on this menu. Perfect for corporate events where leaving an impression is important. Most food can be cooked or grilled on site, right in front of your guests!

A  denotes our most popular “signature” dishes

Main Dishes, Pasta and Small Plates

Hickory Smoked Baby Back Ribs

Slow smoked and finished in the oven with our secret BBQ sauce

Suggested sides: Southern style potato salad and blue cheese cole slaw

Grilled Ribeye Steak

Seasoned and grilled USDA Choice ribeye steak, sliced for easy tailgate eating!

Andouille Stuffed Pork Loin

Roasted pork loin, stuffed with spicy Cajun pork sausage

Suggested sides: creamy southern style corn grits and mixed green salad

Cajun Pork Roast

Slow cooked pork roast, stuffed with garlic and rubbed with Cajun seasonings

Suggested sides: Cajun rice dressing and traditional cole slaw

Memphis Style BBQ pulled pork

Hickory smoked and slow cooked pulled pork, tossed in our secret BBQ sauce

Suggested sides: gourmet mac-n-cheese, cole slaw and mini potato rolls (for sandwiches)

Famous Fajitas

Traditional steak or chicken, marinated and grilled, served with warm flour tortillas, sour crea, tortilla chips and homemade pico de gallo and guacamole

Chicken and Sausage Jambalaya

Authentic Cajun style jambalaya with chicken and smoked sausage, cooked in a cast iron pot

Suggested side: mixed green salad

Chicken and Andouille Pasta

Bowtie pasta with grilled chicken and spicy Cajun Andouille sausage with peppers and onions in a cream sauce

Suggested side: mixed green salad

Chicken or Vegetable Pasta Primavera

Penne pasta with a roasted pepper cream sauce with grilled chicken and the chef's choice of mixed seasonal vegetables (vegetarian)

Suggested sides: mixed green salad and Texas toast



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Bites

Appetizers and bites, perfect for passing

Beef and Sweet Potato Skewers

with chimichurri sauce

Pan sautéed Jumbo Lump Crab Cakes

with Creole white remoulade sauce

Grilled Jumbo Gulf Shrimp

wrapped in applewood smoked bacon

Chorizo Skewers

with roasted red pepper and olive oil

Trio of Artisan Salsas

spicy tomato, pico de gallo and black bean salsas, served with multi-colored tortilla crisps

Cream Cheese Stuffed Jalapeno

Peppers

Wrapped in applewood smoked bacon and grilled

Side Dishes

Gourmet Mac-N-Cheese

Penne pasta in a cheese sauce of sharp cheddar, parmesan and asiago cheeses, topped with bread crumbs and baked

Cheddar Cheese Grits

A Southern staple, cooked with cream, butter and cheddar cheese



Grilled Seasonal Vegetables

Asparagus, red onion, Portobello mushrooms and whatever is in season!

Potato Salad

We'll make it match the style of your main dish: traditional Southern, Mediterranean or Cajun

Rosemary Roasted Potatoes

Red potatoes, roasted with rosemary and garlic

Cole Slaw

Go with traditional style or take it up a notch with our signature blue cheese slaw

Cajun Rice Dressing

Made with seasoned ground beef and pork

Mixed Green Salad

Romaine lettuce, chopped tomato, sliced red onion and homemade croutons with your choice of dressings

Cold Pasta Salad

Made with orzo or penne pasta, with fresh tomatoes, feta cheese, black olives and pine nuts

Sweet Potato Hash

Diced sweet potatoes, sautéed with bacon, onions and peppers

These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.

Updated January 2010

