



*...get more with Les!*

## **SUMMER BACKYARD BARBEQUE MENU 2011-2012**

(The following are some suggestions of menus for a casual backyard wedding, corporate event, or family gathering. These are just a small sample of some ideas available, and substitutions are easily made. A consultation can be made with Chef Les to customize a menu for your celebration or gathering to suit any budget.)

### **Menu # 1: (\$23.95 per person)**

**Carolina Coleslaw**  
**Best-ever homemade baked beans**  
**Creamy potato salad**  
**Homemade grilled sausages**  
**Gourmet lean beef or turkey burgers**  
**Fresh rolls and buns**  
**Fresh baked squares, gourmet cookies and homemade butter tarts**

### **Menu # 2 (\$28.95 per person)**

**Panzanella – Italian Bread and tomato salad**  
**Corn, black bean and avocado salad**  
**Marinated grilled sweet potatoes**  
**Herbed buttermilk breast of chicken**  
**Baby back ribs**  
**Fresh baked breads and rolls**  
**Decadent chocolate brownie topped with French vanilla ice cream**

### **Menu # 3 (\$29.95 per person)**

**Classic Caesar salad with homemade croutons, fresh lemon and pancetta**  
**Marinated artichoke salad with roasted red peppers, celery, garlic and fresh parsley**  
**Scented Basmati rice**  
**Grilled Brochette Trio**  
**(sirloin tip, breast of chicken and assorted vegetable)**  
**Fresh baked breads and rolls**  
**Extra moist carrot cake with cream cheese frosting**



**Menu # 4 (\$34.95 per person)**

**Baby spinach, fresh mushrooms, shaved Parmigiana and toasted almonds with a poppyseed dressing**  
**Pasta salad with pesto and tomatoes**  
**Medley of grilled vegetables**  
**Mixed grill of breast of chicken, baby back ribs, and New York striploin**  
**An assortment of fresh baked breads and rolls**  
**Homemade fresh baked pies or seasonal fresh fruit crisp**

**Menu # 5 (\$38.95 per person)**

**Caprese salad – fresh tomatoes, marinated bocconcini cheese and fresh basil**  
**Traditional Greek salad**  
**Roasted new potato and herb salad with toasted pine nuts and a balsamic drizzle**  
**Medley of grilled vegetables**  
**Marinated grilled shrimp brochettes**  
**New York striploin steaks grilled to perfection**  
**An assortment of fresh baked breads and rolls**  
**Chocolate Pavlova with fresh strawberries**

**Menu # 6 (\$39.95 per person)**

**Baby spinach salad with fresh strawberries, toasted almonds, shaved Parmigiana and maple balsamic vinaigrette**  
**Pasta salad carbonnara – penne noodle with pancetta, sundried tomatoes and parmesan cheese in an aioli dressing**  
**Roast mini new potatoes with fresh herbs**  
**Grilled whole tenderloin of beef with Dijon herb crust, and a brandied button mushroom sauce**  
**An assortment of fresh baked breads and rolls**  
**White chocolate raspberry flan with a drizzle of mixed berry coulis**

*Prices listed are for food cost only.  
Service staff and chef's service can be provided on site at an additional charge.  
Call or email for details.*