



Picnic Menus

For Family Reunions, Motorcoach
School Groups and Pavilion Day
Use.

All picnic menus include paper & plastic ware and condiments. PA sales tax and gratuity will be added as required by law.

Old Fashioned Cookout

Assorted Beverages
Fruit Salad or Sliced Melons
Potato Salad
Grilled Burgers with “All the Fixins”
Hot Dogs with Chili Sauce
Grilled Chicken Pieces
Texas BBQ Baked Beans
Assorted Cookie Tray

Middle Eastern BBQ-

Assorted Beverages
Syrian Potato Salad
Tabooli, Lentil Rice Salad
Humus and Pita Bread
Grilled Kafta Burgers with Pita & Tzitzaki Sauce
Marinated Chicken Shiskabob’s with Pita
Shredded Lettuce, Tomatoe, and Red Onions
Baklava

Memphis BBQ-

Assorted Beverages and Gourmet Teas
“Chubby Bubba’s Green Salad” Dressed with Ranch and Garnished with Cheeses,
Bacon and Croutons
Cole Slaw
Roasted Red Skin Potatoes
Whole Grilled Hickory Smoked BBQ Porkloin-Chef Carved
Hickory Smoked ¼ Chickens
Memphis Style 5 Bean BBQ Casserole
Gourmet Cookies (Raspberry White Choc. Chip, Milk Choc. Macademia Nut Chip)

Kansas City BBQ-

Assorted Beverages, Gourmet Teas, and Cold Cappacino
Kansas City Cole Slaw
“Chop House” Chop Salad with Blue Cheese Dressing or “Chubby Bubba’s” Mustard
Horseradish Potato Salad
BBQ Baby Back Ribs
BBQ Chicken
Bubba’s BBQ Potatoe Wedges with Sour Cream and Bacon Dip
Corn on the Cob
Peach or Apple Crisp with Ice Cream or Chocolate Torte

Texas Style BBQ-

Assorted Beverages, Gourmet Teas and Cold Cappacino
Southwest Caesar Salad-with Grilled Corn Queso Fresla, Tortilla Strips, Chipotle
Buttemilk Dressing
Herb Roasted Red Potatoes
Corn on the Cob
Mesquite Grilled New York Strip Steaks
Mesquite Grilled ½ Cornish Hens with Bourbon Marmalade Sauce
Texas BBQ Baked Beans
Gourmet Brownies with Choc. Chip Ice Cream

Santa Barbara Seaside Grill-

Assorted Beverages, Gourmet Teas and Cold Cappacino
Mixed Green Salad- with Raspberry Walnut Viniagrette
Seaside Pasta Salad-with Grilled Zuchini, Flame Roasted Vidalia Onions, Roasted Red
Peppers, Baby Shrimp, Goat Cheese, Sundried Tomatoes Dress with a Champagne
Viniagrette.
Grilled Shrimp & Scallops with Pineapple Mango Salsa
Kabobs –your choice of Grilled Ahi Tuna with a Soy Ginger Dipping Sauce
Or Grilled Mahi Mahi with Black Bean & Grilled Corn Salsa
Grilled Polenta Cakes with Roma Tomato and Fresh Roasted Basil Garlic Salsa topped
with Asiago Cheese.
Individual Crème Brulee or a 5 Spice Mango Flan

Prices start at \$15.95 per person

Taxes and Gratuities not included

Prices subject to change