



Sample BBQ Catering Menu

STARTERS

- ~ Chesapeake Boudin with house-made local honey and fresh horseradish cocktail sauce
- ~ Rumbleway farms Chicken Liver Pâté with blueberries and Boordy jazzberry wine
- ~ Wild Mushroom Pâté w/ Boordy Chardonnay, thyme & Sage
- ~ Shrimp and Crab Pâté with brandy and roasted tomatoes

ENTREES

- ~ House smoked, roasted and pulled pork(duroc)
- ~ Slow roasted Delmarvalicious chicken (Zahradka's Farm)
- ~ Kennet Square Farms Barbecued Mushrooms
- ~ Maryland style pit beef (Creekstone eye round)

SAUCES

- ~ Uncle Elmore's birch beer barbecue (pork)
- ~ Maryland vinegar based mop sauce (pork)
- ~ Fresh horseradish tiger sauce (beef)
- ~ Country captain mild curry barbecue sauce (chicken)

SIDES

- ~ Local corn, heirloom tomato and crab salad
- ~ Lucielle's cool cuke and mater salad
- ~ Smoked gouda mashed potatoes

FIXINS

ROLLS, SLICED TOMATOES, SLICED ONIONS, PURPLE SLAW, Lettuce, House Made Pickles , etc

DESSERTS

~ Fantastical fudge brownies with bourbon whipped cream

~ Sweet biscuits with Boordy Eisling macerated berries and whipped cream