



Personal Touch
EXPERIENCE

BARBECUE MENU

ALL AMERICAN BBQ

Prices are shown per guest • 50 guest minimum • All menus require Personal Touch Experience Staff & Chefs
All barbecue menus include condiments to enhance your menu selections

BACKYARD \$23

All Beef Burger • Vegetarian Burger • All Beef Hotdog • Barbecue Chicken • Corn on the Cobb • Potato Salad • Pasta Salad • Garden Salad • Pickles

DOWN THE SHORE \$29

Angus Beef Burger on Pretzel Bun • Italian Hot Dog • Beer and Honey BBQ Chicken Skewer • Black Been Burger • Mexican Street Corn Salad • Smoked Gouda and Sharp Cheddar Mac and Cheese Balls • Kale Caesar Salad

EVEN BETTER BY ADDING

- Grilled Sausage, Sweet Peppers and Caramelized Onions on Italian Hero Roll **+\$3**
- Crab Cake Sliders **+\$6**
- Homemade Mozzarella and Tomato Salad **+\$3**

MUSCLE BEACH \$34

Turkey Burger on Multi Grain Roll • Peach and Habanero Pineapple Glazed Chicken Skewers • Peppered Rainbow Salmon Skewers with Red, Yellow, Orange and Green Peppers with Onions • Grilled Asparagus • Watermelon, Arugula, Red Onions and Feta Salad

NEW ENGLAND CLAMBAKE \$78

Maine Lobster • Andouille Sausage • Cape Cod Steamer Clams and Mussels • Red Bliss Potatoes • Corn on the Cob • Homemade Coleslaw • Cape Cod Chopped Salad

SOUTHERN \$48

Sweet Heat Baby Back Ribs • BBQ Pulled Pork • Cajun Butter Chicken Wings • Creole Shrimp • Fried Okra • Bourbon Peach BBQ Baked Beans • Macaroni and Cheese • Creamed Corn • Jalapeno Cornbread Muffins • Caesar Salad

EVEN BETTER BY ADDING

- BBQ Pulled Chicken **+\$3**
- Brisket **+\$5**
- Ribs **+\$5**

THE HAMPTONS \$90

Grilled Flank Steak with Avocado Chimichurri • Angus Beef Burger on Pretzel Bun • Grilled Lobster Tail with Herb Butter • Shiitake Mushroom Burger • Honey Butter Corn on the Cobb • Red, White and Blue Potato Salad • Bacon Ranch Pasta Salad • Seasonal Kale Salad with Champagne Vinaigrette

EVEN BETTER BY ADDING

- Grilled Tuna Steaks **+\$12**
- Grilled Mahi with Avocado and Corn Salsa **+\$12**
- *(Offered Seasonally)* Fresh Fig with Goat Cheese and Peppered Honey **+\$6**
- Deviled Eggs **+\$4**

EVEN BETTER BY ADDING

All suggested 'even better by adding' options available with any package featured above.

- Watermelon Wedges **+\$2**
- Sliced Fruit **+\$3.95**
- Cookies and Brownies **+\$2.95**
- Iced Tea and Lemonade **+\$4**
- Disposable Dinnerware Setup **+\$2.95**

ADD DESSERT

Prices are shown per guest

\$4 PER SELECTED ITEM

- Banana Split Bites
- Chocolate Covered Strawberry, Pineapple and Banana Skewers
- Grilled Pound Cake with Cherry Compote
 - S'more Pie Pops
 - Peanut Butter Cheesecake Balls
 - Italian Ice

\$5 PER SELECTED ITEM

- Grilled Pineapple with Homemade Coconut Sorbet topped with Candied Walnuts
- Grilled Peaches topped with Raspberry Compote and Mascarpone Cheese
- Fresh Raspberry Meringues
- Miniature Key Lime Pie
- Individual Naked Strawberry Shortcake
- Homemade Passion Fruit Sorbet
- Glazed Donut Ice Cream Sandwiches
- Chocolate Chip Cookie Dough Ice Cream Sandwiches
- Cookie Dough Sandwiches

\$6 PER SELECTED ITEM

- Afogato
- Vanilla Gelato Topped with Espresso Roast Coffee and a Waffle Cone Crisp
- Homemade Fudge Ice Pops
 - Pineapple Lemonade Ice Pops
 - Root Beer Float Pops
 - Ice Cream Sundae Bar

SIP SUGGESTIONS

Please discuss details with your event specialist

NON ALCOHOLIC

Freshly Brewed Iced Tea with Fresh Mint

Boardwalk Style Lemonade

Raspberry Lemonade Spritzers

Raspberry Peach Lemonade

Lavender Lemonade

Mint Watermelonade

Aruba's Famous and Refreshing Orange, Pineapple and Grenadine Punch

Strawberry, Lemon, and Basil Infused water

Orange and Blueberry Infused Water

Watermelon and Mint Infused Water

Citrus and Cucumber Infused Water

SPIKED

Rum Punch

Raspberry Limoncello Prosecco

Blackberry Whiskey Lemonade

Peach and Basil Moscow Mule

Sparkling White Sangria

Cucumber Lime Tequila Cocktail

Grilled Pineapple Jalapeno Margarita

Watermelon Mojito

POPTAILS

Red or White Sangria

Watermelon Margarita

Pomegranate Sex on the Beach

Prosecco Fruit

DETAILS

REQUIRED STAFF

Staff and chefs are required for all barbecue package services. Staff requirements are determined based on selected menu, venue and event details. Our events are staffed to meet our experience hospitality standards and to insure quality of product being served. All staff members are experience certified and are guaranteed by Personal Touch management to serve you and your guests with the highest level of hospitality. All events will include a Captain(s), Staff, Bartender(s) and Chef(s).

ADDITIONS

Your event specialist along with the Experience team will create the experience you envision for your special event. Rentals of Grills, Barbecue Tools and Equipment, Tables, Chairs, Glassware, China, Linens • Entertainment • Décor are not yet included but can be provided by Personal Touch to upgrade your experience. An 8% Administrative Fee will be added to selected menu and soft bar to reflect all details which go into the planning and preparation of your event. Garbage Removal available at additional cost.

OFF PREMISE CATERING

Your event specialist will discuss with you where our chefs can produce your event at your selected venue.

DELIVERY AND SETUP

Charges vary based on event details and venue.

Customized menus are always available to create the experience you envision for your special event. Speak to your event specialist if you do not see something you would like to add to your barbecue menu.

Prices included in this package do not apply to customized menus.