

# ROTISSERIE MENU

Available for parties of 20 - 200 people.

## Grilled Appetizers:

- Prosciutto-wrapped asparagus
- Grilled pickles with tangy dill crema
- Grilled Watermelon flights- multiple flavors (seasonal)
- Grilled peaches, prosciutto, burrata + basil (seasonal)
- Stuffed french bread pizzas (ground beef or ground chicken)
- Sliders (burgers, pulled pork, or pulled chicken)
- Buffalo chicken dip + grilled toast points
- Spinach artichoke dip + grilled toast points
- Oyster Rockefeller (seasonal)
- Clams casino
- Tropical grilled shrimp lettuce cups
- Chicken Wings
- Buffalo cauliflower with blue cheese fondue
- Stuffed mushrooms with fresh thyme, rosemary, and truffle honey (Choose beyond burger or ground sausage)



## Side Options:

- Fire-roasted broccoli
- Full sized baked potato + toppings bar
- Skillet roasted baby red potatoes with herb compound butter
- Charred cherry tomatoes + mushrooms, balsamic + fresh herbs
- Grilled asparagus with lemon
- Roasted red peppers, thinly sliced manchego, EVOO, fresh basil
- Summer squash medley
- Shaved grilled street corn salad (or whole cob)
- Veggie kabobs (bell pepper, red onion, yellow squash, zucchini)

## Themed Main Attractions:

### Oktoberfest

- German style brats with kraut
- 8 piece chicken: breast, wings, thigh + drum
- Roasted root vegetables
- German potato salad
- Soft baked pretzels
- Mustard condiment bar

**Mediterranean:**

- Fish, steak, shrimp, chicken
- Vegetables “grazing board” style
- Hummus
- Tzatziki
- Grilled naan bread
- Bib lettuce cups
- Toppings bar
- Add sides, salads, and desserts

**Mexican:**

- Taco bar (2-3 proteins and multiple toppings bar)
- Quesadillas
- Grilled proteins: chicken, steak, fish, shrimp
- Grilled street corn (on the cob or shaved corn salad)
- Add sides, salads, and desserts

**Southern BBQ:**

Served on wood chopping blocks “Grazing board” style

- BBQ pork ribs
- Chicken: Half birds, Boneless, or 8 piece: drumsticks, thighs, breast, wings
- Pork tenderloin + apricot jam (served with rolls)
- Grilled + sliced beef tenderloin with chimichurri (served with rolls)
- Grilled shrimp skewers (torical salsa or sweet chili)
- Surf and surf kabobs (steak, shrimp, potato, white onion)
- Chicken, Bacon, Ranch + Pickle skewers
- Add sides, salads, and desserts

**Carnivore Menu:**

- Brats/Dogs/Burgers
- Turkey legs
- Whole turkeys
- Tomahawk steaks
- Korean BBQ short rib kabobs
- BBQ pork ribs
- Half chickens
- Steak Roulade/pinwheels

### **Lowcountry boil (aka Frogmore Stew)**

- Local shrimp, andouille sausage, potatoes, corn
- Cocktail sauce + lemons + Old Bay shaker
- Add Side salads
- Add veggie kabobs
- Add cornbread
- Add dessert

### **Oyster Roast (Seasonal):**

- Grilled
- Steamed oysters
- Add sides, appetizers, and desserts

### **Burger bar**

- Sliders or full size
- Variety of sauces and toppings
  - Make custom variations (black + bleu, steakhouse, Pizza, bbq, etc)
- Vegan options available
- Russet or sweet potato chips
- Ice box pickles
- Add sides, salads, and desserts

### **Vegetarian:**

- VEGAN Low country Boil (Beyond Burger brand brats, brussels, white onion, potato, corn)
- Ratatouille stuffed grilled portobellos
- Marinated balsamic portobello caps
- Cheese + veggie quesadillas
- Vegetable kabobs
- Black bean burgers
- Vegan Brats/Burgers
- Charred cabbage steaks with miso garlic butter
- Grilled polenta cakes with tomato basil relish

### **Grilled Pizza Menu:**

- Cooked in the wood-fired rotisserie
- Gluten-Free & Vegan options are available
- Variety of classic & gourmet style pizzas



**Dessert:**

- Campfire smores
- Grilled peaches & mascarpone puff pastry
- Twisted cinnamon rolls sticks with glaze
- Bacon wrapped oreos
- Cast Iron fruit cobbler

**Craving something you don't see here? Chef Mari can make a wide variety of cuisines that will always meet the theme of the party, your dietary needs and taste buds. Just ask!**