



# bbq menu

~2, 3, or 4 courses, served buffet style, for 6 to 50 guests~

All menu selections must be the same per person.

**Extra appetizers, salads, entrees, sides, or desserts may be added for an additional fee upon request.**

(Note: Customer must have a gas grill available to use. Charcoal grills cannot be used.)

**\*Inquire about our “Multiple Booking Discount” when booking 3 or more meals.**

## Appetizers:

Spinach and Artichoke Dip with Corn Chips  
Vegetable Tray with Ranch Dip  
Bruchetta (toasted baguette with fresh basil, onion and tomatoes)

## Salads:

Caesar Salad with Caesar Dressing  
Garden Salad with Herb Vinaigrette  
Spinach Salad with Fruit and Walnuts and Honey Poppy Seed Dressing  
Watermelon and Peach Summer Salad (Seasonal)

## Grilled Entrees with BBQ Sauce:

Chicken Breasts, Legs & Thighs  
Hamburgers  
Smoked Sausage & Italian Sausage  
Pork Chops  
(**Note:** Steaks and Baby Back Ribs are available for an additional per person fee.)

## Sides:

Coleslaw  
Baked Beans  
Potato Salad  
Grilled Vegetables  
Corn on the Cob  
Grilled Pineapple Rings

## Desserts:

Bread Pudding with Butter Rum Sauce  
Peach & Pineapple Nut Crunch  
Brownies with White Chocolate Chips  
Fruit Cobbler

**All Courses Include: Garlic Bread / 4 Courses Include: Sweet (or) Unsweet Tea**

*Fruitful Vintage does not provide tableware. We will use the tableware available in your kitchen.*

**Condiments:** Hamburger Buns, Lettuce, Tomatoes, Onions, Pickels, Mayonaise, Mustard, and Ketchup

Note: Available, upon request, for \$2 extra per person.



(Booking Based on Availability & First Booked Basis)

865-774-0251 • [www.fruitfulvintagechef.com](http://www.fruitfulvintagechef.com) • [otasteandsee@aol.com](mailto:otasteandsee@aol.com)