

American Barbecue

Jumbo Shrimp Cocktail marinated in toasted cumin and garlic,
sweet chili cocktail sauce and lime wedges

Petite green bean salad with sweet corn, shaved red onion
and cherry tomatoes, shallot-apple cider dressing

Grilled summer vegetable display with asparagus, fennel, red onion,
zucchini, and eggplant with marinated roasted peppers

Mediterranean grilled chicken platter
Lemon-oregano grilled chicken breast served with kalamata olives, pita bread,
cucumber-dill yogurt sauce and crumbled feta cheese

J's Lip smackin ribs
Dry rubbed Pork baby back ribs glazed with tangy honey-barbeque sauce

Slow cooked Blackened Beef Brisket with spicy apricot barbeque sauce
served with sweet potato Kaiser roll

Twice Baked Potato Salad
Roasted red bliss potatoes tossed with smoked bacon, sharp cheddar,
scallion and herbed sour cream dressing

Cheddar and Gruyere Mac n cheese with toasted brioche crumb topping

Country Style Cole Slaw with shredded carrot, shaved red onion
and Tangy Cole slaw dressing

Summer House Salad
Organic Mixed Greens, Maryland heirloom tomatoes, goat cheese,
toasted hazelnuts, tarragon champagne vinegar dressing

Rum-Brown sugar grilled pineapple over vanilla pound cake
with Chantilly whipped cream

Mojito Mixers
Mandarin Iced Tea
Pomegranate Lemonade



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