

BBQ Services

Let us cater your next summer barbecue or picnic with one of our choice BBQ packages or customize your own package.

(4 Hr Party, Minimum 50 People)

Special Pricing for Head Counts of 100 or more.

We arrive one hour before, then grill and serve foods then dessert in the remaining 3 hours, and clean up.

The Essential BBQ

\$30. per person

All beef burgers grilled to perfection, premium hot dogs, complemented with corn on the cob,

Choice of 2 salads: potato salad, garden salad, coleslaw or pasta salad.

Sliced watermelon.

Condiments: (butter, pickles, ketchup, mustard, onions, sauerkraut, cheese, tomatoes, and lettuce)

(Prices per person with grill staff. (Included) One waitstaff per 50 people required \$200 additional per server(not included)

20% Administrative fee is added to the final invoice

Gratuity is not included and is appreciated.)

The Classic BBQ

\$40. per person

All beef burgers grilled to perfection, premium hot dogs, BBQ chicken thighs, or marinated chicken breast, complemented with corn on the cob,

Choice of 2 salads: potato salad, garden salad, coleslaw, macaroni salad, or pasta salad. Sliced watermelon.

Condiments: (butter, pickles, ketchup, mustard, onions, sauerkraut, cheese, tomatoes, and lettuce)

(Prices per person with grill staff. (Included) One waitstaff per 50 people required \$200 additional per server(not included)

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The Hometown BBQ

\$50. per person

All beef burgers grilled to perfection, premium hot dogs, BBQ chicken thighs, or marinated chicken breast,

Fall off The bone BBQ ribs (jerk seasoning or BBQ sauce), Italian sausage & peppers.

Complemented with corn on the cob.

Choice of 2 salads: potato salad, garden salad, coleslaw, macaroni salad, or pasta salad. Sliced watermelon.

Condiments: (butter, pickles, ketchup, mustard, onions, sauerkraut, cheese, tomatoes, and lettuce)

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The All American BBQ

\$65. per person

All beef burgers grilled to perfection, premium hot dogs, BBQ chicken thighs, or marinated chicken breast,
Fall off The bone BBQ ribs (jerk seasoning or BBQ sauce), Italian sausage & peppers,
our savory BBQ pulled pork, marinated london broil, and NY's best wings
Complemented with corn on the cob, baked beans,
Choice of 3 salads: Southwest corn salad, potato salad, garden salad, coleslaw, macaroni salad, or pasta salad.
Sliced watermelon and apple pie

Condiments: (butter, pickles, ketchup, mustard, onions, sauerkraut, cheese, tomatoes, and lettuce)

(Prices per person with grill staff. (Included) One waitstaff per 50 people required \$200 additional per server(not included)

20% Administrative fee is added to the final invoice

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Sodas, water, and ice added to any of our BBQ Packages

\$8. Per Person (Approx 3 drinks per person)

Add Additional Wait Staff to Serve Your Guests and Clean Up for \$200. per staff member

BBQ Drop Off Buffet

(50 person minimum) \$55. per person

This package does not include serving staff or a grill.

Package includes:

Lemon Herb Marinated, Jerk or BBQ Chicken, Fall-off-the-Bone BBQ Ribs or Pull Pork, Beef Brisket,
Sweet Italian Sausage & Peppers, Complimented with Corn on the Cob, Summer Green Salad, Picnic Pasta Salad
Southern Potato Salad, Fresh Sliced Fruit Platter

BBQ Services



The Hawaiian Luau

\$80. per person

Enjoy a Hawaii Luau package, complete with staff dressed in Hawaiian shirts,
Luau theme buffet decor and Hawaiian theme menu.

South Sea Ribs, Huli Huli Hawaiian Chicken, Sha Cha Roast Pork, Polynesian Flank Steak, Fried Rice,
Sweet and Spicy Potato Hash, Wakiki Cole Slaw, Aloha Green Salad and Corn on the Cob.

Pineapple Fruit display,

White Chocolate Macadamia and Coconut Cookies.

South Sea Ribs: Sweet and sour ribs with golden pineapple.

Huli Huli Chicken: Soy sauce and ginger marinade with fresh scallions and Worcestershire sauce.

Sha Cha Roast Pork: Teriyaki-glazed pork loin with mango chutney.

Polynesian Flank Steak: Char-grilled steak with a pomegranate citrus marinade.

Aloha Green Salad: Field greens with mandarin oranges, toasted sliced almonds, cucumber, and grape tomatoes with champagne vinaigrette.

Wakiki Coleslaw: Green and red cabbage coleslaw with pineapple and julienne carrots.

Make it A Hampton Style BBQ!

We can customize your BBQ with additional items see selections below.

BBQ Services

Add ons

Appetizers

Chicken Wings

\$22. per dozen

Vegetable Crudite

Small - \$40

Medium - \$50

Large - \$60

Nachos with Salsa, Guacamole & Sour Cream

Large Tray - \$80.

Pulled Pork Sandwiches

Approx. 36 Sandwiches
Applewood Smoke Pulled Pork for
easy sandwich making.

\$200. per large tray

Mini Hibachi Chicken Skewers with Pineapple

Small Tray \$75. (20) Large Tray \$135. (40)

Chicken or Beef Skewer Kabobs

with peppers & onions, with a fresh
herb-infused olive oil and gently grilled.

\$16. Each

BBQ Ribs

Slow-cooked for tender fall-off-
the-bone meat.

\$40. per rack

12-14 Ribs per Rack

Flank Steak

Marinated in a delicious teriyaki
sauce, grilled to perfection.

Large Tray \$250.

6 oz Lobster Tails

grilled with butter and lemon

\$30. Each (10 tails min.)

6 oz Tuna Steak

grilled with a teriyaki marinade.

\$25.99 Each (10 filet min.)

8 oz Alaskan Salmon or

8oz Mahi Mahi

grilled in a lemon-dill, wine and
garlic marinade.

\$16.99 Each (10 filet min)

8 oz Skirt Steak

Cooked to perfection

\$19.99 Each (10 filet min.)

Dry Rubbed Beef Brisket

Approx. 36 Portions

Slow-cooked Brisket, Sliced or shredded
for easy serving.

\$250. large tray

Baby New Zealand Lamb Chops

grilled and marinated in fresh
rosemary and olive oil

\$95. 16 Chops

\$175. 32 Chops

8 oz Filet Mignon

grilled on site, basted with
and herb garlic butter.

\$35.99 Each (10 filet min.)

Prime Rib Eye

Market Price

8 oz Lobster Tails

grilled on site in a lemon dill, wine, and
garlic marinade.

\$35. Each

Skewered Shrimp Kabobs

with peppers, onions, fresh herb-infused
olive oil and lemon, then gently grilled

\$20. Each