

The Chef's Table

Catering & Events

Summer Menus

Build Your-Own-BBQ

All prices are per serving. We strongly suggest 2 entrée servings per adult guest and approximately 3 sides.
We are happy to prepare a proposal for you with suggested quantities based upon your menu selections. (25-person minimum on select items)

ENTREES

- Fresh Ground 8 oz Sirloin Burgers and Cheeseburgers 6.50
- Grilled 4 oz Garden Burger 6.00
- Fresh Ground Grilled 6 oz Turkey Burger 5.00
- Memphis Style Slow Smoked BBQ Ribs – per 3 rib portion 9.00
- Dry Rubbed Texas Style BBQ Beef Brisket with Barbeque Sauce 6.00
- Slow Smoked Chicken Quarters with Homemade BBQ Sauce 5.00
- Grilled and Chilled Sliced Adobe Rubbed Flank Steak over Greens with Crispy Tortilla Strips 9.00
- Grilled Pearl Hotdogs ¼# 4.50
- North Carolina Pulled Pork with Rolls 4.50
- 12 oz New York Sirloin Strip 19.00
- Grilled 5oz Lamb Skewer with Curry Rub 9.00
- Grilled 5oz Swordfish Skewers with Pesto 15.00
- Grilled 5oz Salmon Skewers with Ginger Mustard 12.00
- Grilled 5oz Shrimp and Scallop Skewers with Citrus Marinade 12.50
- Grilled 5 oz Beef Teriyaki Skewers 10.00
- Grilled 5 oz Chicken Skewers with Citrus Marinade 8.00
- Grilled Italian Sausage 8.25
- Balsamic Grilled Vegetable Skewers 7.75

SIDES

- Garden Salad with Spun Carrots, Cucumbers, Diced Peppers and Tomatoes
and served with Balsamic Vinaigrette 3.50

Caesar Salad with Homemade Croutons and Pecorino Romano Cheese 3.00

Corn Mache Salad with Coriander, Red Bell Peppers,
Cherry Tomatoes and Sugar Snap Peas 3.75

Cucumber, Tomato and Red Onion Salad with Chunks of Feta and Red Wine Dressing 4.00

Seasonal Grilled Vegetable Platter may include Bell Peppers, Eggplant, Scallions, Tomatoes, Fennel, Summer Squash,
Zucchini, Asparagus and Red Onion 4.50

Tomato and Mozzarella Salad with Basil,
Balsamic Vinegar and Extra Virgin Olive Oil 4.75

Traditional Potato Salad 2.25

White Basamati Rice 2.25

Dirty Rice – Rice and Beans 3.50

Wild Rice Salad with Toasted Pecans and Sun dried Cranberries 3.75

New England Cole Slaw 1.50

Asian Slaw with Rice Wine Vinegar and Soy Sauce 1.75

New Potato and Green Bean Salad with Almond Dressing 3.75

Homemade Corn Bread 1.25

CLAMBAKE OPTIONS:

Homemade Clam Chowder with Oyster Crackers 5.00

Steamers – Market Price

Raw Bar: Oysters, Cherrystones and Shrimp Cocktail with Mignonette and Cocktail Sauce - Market Price

Steamed 1 ¼ lb Lobsters with Drawn Butter – Market Price

Steamed 1 ½ lb Lobsters with Drawn Butter – Market Price

DESSERTS:

Seedless Watermelon Slices 1.00

Fresh Seasonal Fruit Salad 3.50

Fresh Fruit Trifle 4.25

Individual "Death by Chocolate" Trifles 4.50

Assorted Cookies 2.00

Assorted Brownies and Blondie's 2.25

Consuming raw or undercooked meats and fish may increase your risk of food borne illness.
Before placing your order, please inform us if a person in your party has a food allergy