

Barbecue Picnic

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## CHICKEN SELECTIONS

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### Grilled Chicken with Peach Bourbon Barbecue Sauce

The wood-aged character of bourbon adds toasty molasses hints to this unique barbecue sauce made with fruity, ripe peaches.

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### Grilled Chicken with Orange-Jalapeno Glaze

Lightly seasoned chicken grilled and smothered with a spicy orange jalapeno glaze

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### Grilled Chicken with Plum-Jalapeno Relish

A lightly spicy, sweet-tart fresh plum relish adds dimension to chicken cooked on a hot grill.

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### Grilled Chicken with White Barbecue Sauce

Fresh Herb chicken thighs marinated overnight, then grilled to a delicious char finish, then served with a delicious white barbecue sauce on the side.

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### Marinated Grill Chicken with Honey-Barbecue Sauce

Seasoned chicken marinated overnight and grilled with a sweet honey-barbecue sauce.

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### Grilled Chicken with Herb Rub

This dish marinates the chicken in a sage and rosemary dry herbed rub, and then it is grilled to perfection.

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### Grilled Chicken Breast (RD)

Char grilled chicken breasts fillets

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### Coca-Cola Glazed Wings

Many Southern families have recipes that use Coca-Cola, but these nouveau Southern wings are by no means traditional. But they are delicious.

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## PORK SELECTIONS

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### Coca Cola Glazed Baby Back Ribs

Coca Cola is to Atlanta as Guinness is to Dublin. Pork has a natural affinity for sweet, rich caramel flavors. These Southern ribs are by no means traditional, but they are lip-smacking good.

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### Chipotle Glazed Baby Back Ribs

Baby Back Ribs marinated overnight in a dry rub, slow cooked until juicy-done, then grilled with a chipotle chile glaze.

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### Carlton's Marinated Baby Back Ribs

Succulent Baby Back Ribs, marinated over night in special seasonings, then slow cooked till they are fall off the bone tender and delicious.

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### Smoked BBQ Links

Juicy Sausage Links Grilled and Smoked to bring out all of that delicious flavor

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## BURGER SELECTIONS

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### Turkey Burgers with Smoked Gouda

For from the ordinary, this delicious healthier version of a summer staple is topped with melted Gouda Cheese....Ummm ummmm good!

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### Buffalo Chicken Burger

Our delicious version of Buffalo Chicken Burger with blue cheese, hot sauce and ground chicken, then topped with ranch dressing.

Feature this at your next BBQ and watch it become center stage.

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### Pimento Cheese Stuffed Burger

Perfectly grilled beef burger stuffed with the south's delicacy of pimento cheese adds a delicious flavor and bite to these burger.

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### Turkey Burger

Seasoned with spices and slow grilled to perfection.

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### Hamburger

Beef Hamburgers served with all the fixings.

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### Hot Dogs

Beef hot dogs with all the sides and fixings.

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## UPSCALE SELECTIONS

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### Beef Brisket Seasoned (SM)

Seasoned sliced beef brisket

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### Grilled Salmon with Herb Vinaigrette

Fork tender grilled salmon fillets lightly seasoned and drizzled with a savory herb vinaigrette.

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### Savannah Low Country Boil

Indigenous to Savannah, we cook ears of fresh corn, small new potatoes, fresh shrimp and smoked link sausage to create this masterpiece of a dish, then we dump it out on a paper lined table.

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## SIDE SELECTIONS

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### Grilled Bacon Wrapped Corn on the Cob

Ears of corn sprinkled with our house seasonings, wrapped in bacon, and grilled for a savory treat to serve at your next barbecue

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### Herb Butter Grilled Corn on the Cob

Mini corn on the cob wrapped in foil and slow grilled with herb butter

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### Coca Cola Baked Beans

One of the South's quintessential beverages has been used far and wide in southern cooking, so why not to produce these unique baked beans.

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### Honey Baked Chipotle Beans

Not just baked beans, but baked beans with a mild kick and honey baked sweetness.

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### Crunchy Corn Salad

A flavorful salad made with roasted corn, black beans, string beans, water chestnuts, peppers and fresh herbs.

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### Grilled Feta Tomatoes

Ripe tomatoes stuffed with seasoned feta cheese make a great side dish or appetizer

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### Grilled Garlic Parmesan Zucchini

Grilled zucchini slices get a savory, garlic and Parmesan cheese topping

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### Bacon & Horseradish Potato Salad

"Tater" salad is almost as popular as coleslaw with pork barbecue in the South, and many other southern dishes. But this version is a nice alternative to your basic Potato Salad.

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### Potato Salad

Southern Style Potato Salad the Old Fashion way with eggs, celery and relish. A creamy rich delicious southern staple.

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### Vegetable Pasta Salad

Tri-colored Pasta Noodles with a mixture of vegetables and Italian seasonings.

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### Macaroni Pasta Salad

Elbow Macaroni Salad with Pickle Relish

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### Apple & Golden Raisin Cole Slaw

Our Cole Slaw has an added twist with Granny Smith Apples, Chopped Pecans and Golden Raisins.

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### Cole Slaw

Chiffonade cut red and green cabbage and julienne cut carrots marinated in a light tangy sauce.

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### Firecracker Cole Slaw

This slaw has a bang to it, but lawd is it delicious, seasoned with jalapeno chiles and hot sauce, but accented with dried cranberries, granny smith apples, pears and raisins to calm down the heat.

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### Garden Salad

Traditional Garden Salad with cherry tomatoes, shredded carrots, red onions and mushrooms.

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### Spinach & Strawberry Salad

Fresh Baby Spinach, Red Onions, Sliced juicy Strawberries and Feta Cheese tossed with a Sweet & Sour Poppy Seed Dressing.

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### Mixed Green Salad with Vinaigrette or Dressing

Mixed Green Salad Mix with Chopped Pecans, Cherry Tomatoes and choice of Raspberry Vinaigrette, Balsamic Vinaigrette and Ranch Dressing.

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### Balsamic Kale Salad with Dried Cranberries and Toasted Walnuts

Flavorful salad of marinated Kale in a white balsamic vinegar and olive oil, then topped with fruity dried cranberries and walnuts. Without a doubt, our number one requested salad.

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### Watermelon Salad with Feta and Mint

A tasty summer salad with watermelon, feta cheese, sweet onions and mint leaves.

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### Spinach & Pasta Salad

This is a very complimentary pairing of ruffle pasta, fresh spinach and mozzarella cheese.

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### Quinoa Salad with Roasted Corn, Black Beans and Shredded Chicken.

This Healthy Quinoa Salad (pronounced KEEN-wa) Recipe Uses Southwest Staples Like Corn and Black Beans to Make A High Protein, High Energy healthy and delicious side dish.

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### Grilled Peaches Jezebel

Grilled peaches are given a slightly savory treatment to make an excellent summertime side dish. Serve as an appetizer or atop a salad

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### Grilled Pineapple

Sliced pineapple rings seasoned with honey, butter and a dash of hot sauce to add that southern kick.

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### Grilled Banana Split

Sliced bananas stuffed with chocolate chips and marshmallows, then grilled to a heavenly treat.

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### Grilled Pound Cake

Pound cake slices, basted in butter and cinnamon, then grilled till toasted and topped with a strawberry puree and whipped cream.

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