



## 4<sup>TH</sup> OF JULY 2023 BBQ DINNER BUFFET

5PM-8:30PM

### FROM THE OCEAN

CEVICHE

TUNA TARTARE

CHATHAM OYSTERS

LITTLENECK CLAMS

POACHED SHRIMP

Mignonette, Lemons, Horseradish, Cocktail Sauce, Hot Sauce

### FROM THE FARM

CORN & HARICOT VERT

Charred Corn, Marinated Baby Corn, Corn Vinaigrette, Farm Lettuce

MIXED GREENS SALAD

Shaved Farm Vegetables, Sunflower and Fennel Granola, Lemon Basil Vinaigrette

SHRIMP & COUS COUS SALAD

Grilled Vegetables, Bloody Mary Vinaigrette

TOMATO & CUCUMBER

Oregano Vinaigrette, Sirene Cheese, Shaved Onion, Olives

KOHLRABI & CARROT SLAW

Dill Vinegar, Cracked Pepper

SLICED WATERMELON

### FRESH FROM THE GRILL

GRILLED SAUSAGES

Merguez, Hot Italian, Chicken & Broccoli Rabe

CHAR SUI PORK RIBS

Pineapple Relish

GRILLED SKIRT STEAK

Chimichurri

BBQ CAULIFLOWER

Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Onions, Pickles, Sliced Cheese

### CHEFS TO CARVE

SMOKED BRISKET

Tamarind Sauce, Brioche

GRILLED CHICKEN

Bloody Mary BBQ, Chives

### SIDES

BOSTON BAKED CHICKPEAS

CORN ON THE COB

WARM POTATO SALAD

ASSORTED BREADS AND ROLLS

### FROM THE BAKERY

FLOURLESS CHOCOLATE CAKE

STRAWBERRY GUAVA CHEESECAKE

BLACKBERRY ALMOND FINANCIER

LEMON MERINGUE PIES

SPICED APPLE CRUMBLE

COCONUT MACAROONS

CARAMEL PRETZEL TARTS

**\$150.00 PER PERSON**  
**\$50.00 PER CHILD (5-12)**

**20% SERVICE CHARGE WILL BE AUTOMATICALLY BE ADDED TO EACH CHECK**

*Before placing your order please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.*