

# Classic Cooks Catering

---

## 2016 Barbeque & Grill Menus

### **Tuscan Grill**

Mussels in Fresh Basil and Marinara Sauce Served with  
Grilled Garlic Semolina Crostini  
½ Grilled Lobsters with Garlic Butter  
Mixed Grill Brochettes  
Grilled Chicken Breasts With Roasted Red Pepper and  
Basil Butter  
Assorted Grilled Focaccia Breads  
Fresh Tomato and Buffalo Mozzarella Salad  
With Basil Vinaigrette  
Mesclun Salad  
Miniature Italian Pastries  
**For 30-50 people: \$45.00pp++**

### **South Seas Grill**

Fiery Grilled Shrimp  
or  
Grilled Swordfish with Island Salsa  
Or  
Grilled Mahi Mahi  
With Honey Macadamia Crust and Pineapple Ginger Salsa  
Korean Style Sirloin Kebobs with Scallions  
Gado Gado Salad  
Cucumber Salad with Rice Vinegar Dressing  
Thai Pasta  
Coconut Bread  
Watermelon, Honeydew and Cantaloupe Slices  
Coconut Macaroons and Almond Cookies  
**For 30-50 people: \$45.00pp++**

### **Flavors of Southern Summer Grill**

Wood Fired Chicken  
Baby Back Ribs or Smoked Brisket  
Pulled Pork  
Baked Beans  
Macaroni and Cheese (the Best)  
Collard Greens and Bacon  
Cornbread  
Watermelon  
Homemade Pies **For 30-50 people: \$45.00pp++**

# Classic Cooks Catering

---

## 2016 Barbeque & Grill Menus

### **Surf and Turf Barbeque**

Grilled Marinated Roasted Garlic Shrimp Brochettes  
Sirloin Steak with Horseradish Cream  
Roasted Red Potatoes  
Corn on the Cob  
Garden Salad  
Homemade Cornbread  
Homemade Brownies and Cookies  
Brewed Iced Tea

**For 30-50 people: \$45.00pp++**

### **Meat and Potatoes Barbeque**

12 oz Sirloin Steak with Mushroom Demi-Glaze  
Double Stuffed Potatoes  
Corn on the Cob  
Garden Salad  
Homemade Cornbread  
Homemade Strawberry Shortcake with Whipped Cream  
Lemonade

**For 30-50 people: \$42.00pp++**

### **Mixed Grill Barbeque**

Marinated Grilled Sirloin Tips or Baby Back Ribs  
Sweet Italian Sausage and Boneless Barbecue  
Chicken Breasts  
Grilled Red Bliss and Yukon Gold Potatoes  
Black Bean and Corn Salad Assorted Greens Salad  
Homemade Cornbread  
Homemade Brownies Limeade

**For 30-50 people: \$42.00pp++**

### **Island Breeze Barbeque**

Salsa and Chips  
Grilled Chicken Breasts with Lime Cilantro Dressing  
Grilled Marinated Boneless Pork  
With Mango Pineapple Salsa  
Island Potato Salad or Caribbean Rice Grilled Plantains  
Coconut Bread Sweet Potato Flan with Toasted Coconut  
Festival Punch

**For 30-50 people: \$42.00pp++**

# Classic Cooks Catering

---

## 2016 Barbeque & Grill Menus

### Welcome to Fenway Barbeque

Popcorn  
Bowls of Peanuts in a Shell  
Soft Pretzels with Mustard  
Grilled Sausage, Peppers, and Onions in a Roll  
Hot Dogs with all the Fixins  
¼ Rack Baby Back Ribs  
Potato Salad and Cole Slaw  
Pickles and Cape Cod Chips  
Ice Cream Novelties  
Lemonade  
**For 30-50 people: \$30.00pp++**  
**½ Rack of Ribs Add \$8.00pp**

### All American Barbeque

6 oz Hamburgers or Cheeseburgers  
Lettuce, Tomato, Sliced Onion, and Condiments  
All Beef Extra Large Hot Dogs  
Cape Cod Chips and Pickles  
Corn on the Cob  
Cole Slaw  
Garden Salad  
Miniature Chocolate Chip Cookies  
Watermelon  
Lemonade or Iced Tea  
**For 30-50 people: \$25.00pp++**

**++ 7% Mass Meal Tax & 20% Gratuity has to be added to the per person prices.**

**These prices include heavy duty paper products and Melamine plates.**

**The price does include linen tablecloths for all guest and food tables.**

**Theme decorations will be used on the food buffet tables.**

**These prices are based on a three hour function.**

**Additional hours will be billed to the customer.**

**If you choose to use real flatware and dishes, there will be an additional charge per person of \$15.00.**

**Meals for Children under age 10 are available for \$12.95pp++.  
This meal includes a hot dog, garden salad, pickles, chips, corn  
on the cob, watermelon, Cookie and lemonade. Children  
under the age of 5 are no charge.**