

BBQ Menu Ideas

Le Vin's Catering

Smoked Beef Brisket

Smoked with hickory for 14 hours.

Baby Back Ribs

House BBQ, maple pecan, Caribbean rum or house rub.

Lobster Bacon Macaroni & Cheese

Creamy Gouda & Cheddar sauce, smoked bacon, lobster tail, conchiglie pasta & panko

Slider Bar

Build your own sliders with assorted meats, toppings & sauces

Pulled Pork

Smoked pork shoulder, BBQ sauce, slaw & bun

Chefs Attended Carving Station

Prime rib, Honey ham or leg of lamb carved to order

Dry Rubbed BBQ Chicken

Grilled chicken breast with spicy peach glaze

Devilish Eggs

Hard boiled, stuffed w/ roasted bells, mayo, dijon, paprika, scallion, chives & seasoning.

Accompaniment

Black Bean, Chipotle Corn Salad ~ Cranberry Almond Coleslaw

Country Potato Salad ~ Grilled Watermelon

Heirloom Tomato & Bacon Salad ~ Grilled Avocados With Pico de Gallo

Molasses Trio Baked Beans ~ Balsamic Grilled Vegetables

Dessert Bar

Chefs assorted desserts