



A la Carte BBQ Menu

Minimum 100 guests (50 of each item). Pick your favorite BBQ items to make your event a hit! These items may either be cooked at our facility and brought to you or cooked on site at your party for an additional cost.

Entrees

<i>Mack & Jack Bratwurst</i>	<i>4</i>
<i>Sweet or Spicy Italian Sausages</i>	<i>4</i>
<i>Peppers/Onions/Roasted Garlic</i>	<i>1</i>
<i>¼ lb. Gourmet Cheeseburgers (w/ Everything)</i>	<i>5</i>
<i>Bacon/ Blue Cheese/ Avocado</i>	<i>2</i>
<i>Chicken Wings (BBQ / Sweet & Spicy / Teriyaki)</i>	<i>5</i>
<i>Grilled Chicken Breast</i>	<i>5</i>
<i>Beef Spareribs</i>	<i>5</i>
<i>Kalbi Short Ribs/Kalbi Chicken</i>	<i>6</i>
<i>Habanero & Mango Grilled Chicken Skewers</i>	<i>6</i>
<i>Jack Daniels Grilled ½ Chicken</i>	<i>10</i>
<i>Smoked Pulled Pork Loin Sandwiches</i>	<i>8</i>
<i>BBQ Beef Sandwiches/BBQ Chicken Sandwiches</i>	<i>8</i>
<i>Caribbean Pork Tenderloin Skewers</i>	<i>8</i>
<i>Gourmet Kobe Beef Burgers</i>	<i>14</i>
<i>Chile Lime Marinated Flank Steak</i>	<i>14</i>
<i>St. Louis or Baby Back Pork Ribs</i>	<i>13</i>
<i>Kids Dogs & Burgers</i>	<i>4</i>
<i>Veggie Skewers</i>	<i>6</i>
<i>Grilled Veggie Dogs</i>	<i>5</i>
<i>Garden Burger</i>	<i>7</i>
<i>Steamed Manila Clams (w/ Tomato Herb & Garlic Butter)</i>	<i>13</i>
<i>Steamed Penn Cove Mussels (w/ Saffron & Lemon Grass)</i>	<i>12</i>
<i>Grilled Wild Salmon (Smoked Lemon Butter/Cajun/Honey BBQ)</i>	<i>15</i>
<i>Tangy Jalapeno & Lime Prawn Skewers</i>	<i>12</i>
<i>Roasted Garlic Prawn Skewers</i>	<i>12</i>
<i>Sea Scallop Skewers (w/ Habanero Blackberry Sauce)</i>	<i>17</i>
<i>Seasoned Duck or Quail</i>	<i>20</i>
<i>Oven Roasted Baked Halibut (w/ Peaches & Sweet Onions)</i>	<i>18</i>



<i>New Zealand Rosemary Rack of Lamb</i>	22
<i>12 oz. T Bone</i>	18
<i>10 oz. Top Sirloin</i>	18
<i>12 oz. New York</i>	20
<i>8 oz. Filet Mignon</i>	20
<i>(Steaks come w/ Herb Butter)</i>	
<i>Smothered w/ Mushrooms, Onions, or Garlic OR All</i>	2
<i>Whole Dungeness Crab</i>	Market Price
<i>Live Maine Lobster</i>	Market Price
<i>Australian Lobster Tails</i>	Market Price
<i>King Crab Legs</i>	Market Price

**Prime cuts of meat are available upon request. *Emerald Cove Catering uses only the freshest meats & seafood and local ingredients whenever available.* Consuming raw or undercooked food may increase your risk of food borne illness.*

Salad & Side Options

<i>Traditional Potato</i>	3
<i>Island Macaroni</i>	2
<i>Mediterranean Pasta w/ Creamy Cucumber Dressing</i>	3
<i>Tabbouli</i>	2.5
<i>Grilled Chipotle Potato</i>	4
<i>German Potato</i>	3.5
<i>Blue Cheese Potato</i>	3.5
<i>Macaroni</i>	3
<i>Tri Color Garden Rotini</i>	3
<i>Cheese & Pesto Tortellini</i>	5
<i>Oriental Sesame Noodle</i>	4
<i>Corn Bread w/ Honey Butter</i>	2
<i>Jalapeno Corn Bread w/ Chipotle Butter</i>	2.5
<i>Corn on the Cob w/ a Seasoned Butter Bath</i>	3.5
<i>Our Famous BBQ Baked Beans</i>	3
<i>Bacon & Chive Twice Baked Potatoes</i>	6
<i>Golden Raisin Rice Pilaf</i>	3