

BBQ CELEBRATION MENU

BUTLER PASSED HORS D'OEUVRES

OUR FAMOUS PIMENTO CHEESE TARTLETT
CHARLESTON STYLE CRAB CAKES WITH REMOULADE
FRIED GREEN TOMATO BLT'S

TIERS OF WATERMELON AND BERRIES

FRESH JUICY WATERMELON ARTULLY PRESENTED IN TIERS WITH
FRESH STRAWBERRIES, BLUEBERRIES AND RASPBERRIES

"LEXINGTON" STYLE SLAW

LIGHT, NON-MAYO VERSION OF CABBAGE, A SPLASH OF VINEGAR, KETCHUP
AND A PINCH OF FRESH GROUND BLACK PEPPER

REDSKIN POTATO SALAD

RED BLISS POTATOES TOSSED WITH REAL DUKE'S MAYO, CELERY, ONION AND HERBS
FOR TRADITIONABBO SIDE DISH

PULLED PORK BBQ WITH PEACH CHUTNEY

SLOW ROASTED PORK SHOULDER BASTED WITH A "LEXINGTON" STYLE SAUCE OF
VINEGAR, KETCHUP, WATER, SALT, PEPPER AND OTHER SPICES
PULLED AND SERVED WARM WITH SPICY/SWEET PEACH CHUTNEY, ASSORTED BUNS
AND TRADITIONAL HOT SAUCES (PRESENTED ON THE SIDE)

CONTINUED...

BBQ CELEBRATION MENU

BBQ CHICKEN & BAKED VIRGINIA APPLES

BONELESS CHICKEN BREAST GRILLED WITH HOMESTYLE BBQ SAUCE AND
SWEET BAKED VIRGINIA APPLES

SOUTHERN HUSHPUPIES

OUR HOUSEMADE HUSHPUPIES SERVED WITH
HONEY BUTTER AND A CAJUN CATSUP

BANANA PUDDINGS

INDIVIDUAL BANANA PUDDINGS WITH TOASTED MERINGUE SERVED IN
MINI MARTINI GLASSES

BEVERAGES

SOUTHERN SWEET AND UN-SWEET ICED TEAS
FRESH LEMONADE