

Sample BBQ Menu

As The Guests Arrive There Will Be A Small Tasting Of Sonoma Treats

Baked Brie Cheese Filled with an Apricot-Rosemary Chutney and
Wrapped in Puff Pastry
Chipotle Bean Brandade with Garlic Pita Chips Platter of Marinated Vegetables

From The BBQ To The Buffet

*** choice of two ***

Pork Loin with Apricot-Sausage Stuffing and Rosemary-Garlic Jus
Sage Pork Loin with Grilled Pineapple and Onions and Sweet Mustard Sauce

Grilled Tri Tip with Green Chile Mushroom Salsa Butter Grilled Tri Tip with
Tomato Ginger Vinaigrette

Grilled Chicken Quarters Sherry-Orange Glaze
Grilled Chicken Quarters with Apricot-Mustard Glaze

Grilled Sonoma Sausages with Assorted Mustards

Side Dishes

*** choice of three ***

Three-Bean Salad with Onion-Lime Dressing
Spring Sweet Potato Salad Spicy Rice, Bean, and Corn Salad
Tabbouleh Primavera
Penne Pasta Salad with Tomatoes and Basil Gremolata
Roasted Potato Salad with Watercress and Roasted Red Peppers
Beet, Cucumber and Sweet Onion Salad with Dijon-Honey Dressing
Chickpea Salad with Parsley, Lemon and Sun Dried Tomatoes
Italian Coleslaw with Fennel and Capers
Rice, Pinto Bean, and Corn Salad
Red Potato and Green Bean With Dijon Vinaigrette
Corn Salad with Romesco Vinaigrette and Manchego Cheese
Sliced Tomatoes with Fresh Mozzarella and Basil Oil
Sliced Tomatoes with Grape-Mint Sauce
Assorted Roasted Vegetables with Aged Balsamic vinegar
Fresh Mozzarella, Celery and Walnut Salad
Grilled Caponata Salad
Chilled Summer Ratatouille

Traditional Coleslaw
Caesar Coleslaw

Assorted Artisan Breads with Vella Butter

Dessert and Coffee Service is Available

Price based on 100 guests ~ upon request

Broadway Catering / (707) 938-0301