



FLAVOR CATERING

Salad & Appetizer

Red & Yellow Tomato Salad

*Sea Salt, Cracked Black Peppers
Cannellini Beans, Tarragon
White Balsamic Vinaigrette*

Three Alarm Chili

*Your Guests Choice of Accompaniments
Aged Cheddar, Scallion, Sour Cream, Diced Sweet Onion, Roasted Peppers
White & Brown Rice*

Classics from the Grill

Bistro Burgers

*Guests Choice of Accompaniments
Caramelized Onions, Portobello Mushrooms, Butter Lettuce, Plum Tomatoes
Applewood Smoked Bacon, ½ Sour Pickles, Gruyere, Aged Cheddar, Avocado Spread,
Chipotle Aioli, Garlic Aioli, Dijon Mustard & Ketchup*

Artisan Hot Dogs

*Natural Casing Frankfurters, Grilled and Served with Homemade Parker Rolls
Guests Choice of Accompaniments
Sour Kraut, Dijon Mustard, Whole Grain Mustard, Olive Mustard, Pickled Relish, Ketchup, Onion
Confit
Southwestern Beef Chile*

Sausages

*Grilled Chorizo, Chicken Herb & Sweet Italian
Fירוasted Peppers & Onions
Soft Rolls
Dijon & Whole Grain Mustards*

Barbeque

St Louis Style Barbequed Ribs

Smoked & Slow Roasted with Barbeque Sauce

Sliced To Order

Elegant Addition

Louisiana Shrimp Boil

*Shrimp, Mussels, Clams & Andouille Sausage
Summer Vegetable & Spiced Louisiana Beer Boil*

Sides

Grilled Corn on the Cob with Smoked Pepper Aioli & Parmesan

Smoked Purple Potato Salad

Deviled Eggs

Corn Tamales