



TM

Ken Johnson, Executive Chef • 40 Mohawk Ave • Oakland, New Jersey • 201-723-3370 • www.amarilogrilling.com

• 2017 CATERING MENU •

MAIN COURSE ENTREES {INCLUDES SIDES ALSO}

1. Pulled Pork Shoulder Slowly Roasted over Black Cherry Wood basted w Maple - Bourbon BBQ Sauce (serves 25) \$389.95
This seasoned Pork Roast is chamber-smoked for over 12 hours - braised on a bed of Vidalia Onions, then gently ripped and served!
2. Tuscan Style Moist & Tender marinated Chicken Breast Gently Grilled over Black Cherry Wood (serves 25) \$389.95
Tender Grade-AA Chicken Breast seasoned w/ Himalayan Sea Salt, cracked Pepper, Truffle Oil & Roasted Peppers Bruschetta.
3. Assorted Memphis Style Grilled Chicken over Black Cherry Wood [Legs, Thighs & Split Breast] (serves 25) \$389.95
Assorted Grade-AA Chicken mop-basted with choice of Maple Honey Bourbon BBQ Sauce or Apricot-Plum Poly Sauce.
4. (30) Texas Beef 6.00 ounce Burgers & (36) Nathan's Beef Hot-Dogs Grilled over Coal-Free Hickory Briquettes \$389.95
100% Angus Beef served with Choice of Swiss, Cheddar & all the fixings: Lettuce, Sliced Onions, Tomatoes, Relish & Butter Pickles.
5. Texas - Tender Bourbon BBQ Beef Brisket Slowly Grilled Over Smoked Dry-Aged Hickory Wood (serves 25) \$439.95
Prime Grade Brisket seasoned w Black Lava Salt and Aleppo Pepper - basted w Beef Consommé & home-made Port Wine Au Jus Sauce!
6. Wild Salmon grilled over Black Cherry Wood (serves 25) \$489.95
All Natural Wild Salmon grilled on a Cast-Iron skillet, then finished with an Oregano & Sun-Dried Tomato Bruschetta.
7. Sweet 'n Sticky Baby Back Ribs grilled slowly over Dry-Aged Hickory & Coal-Free Briquettes (serves 25) \$489.95
24 hours pre-seasoned, then slow grilled and mop-basted with our Maple Honey-Bourbon BBQ sauce.
8. Fire - Wood Grilled Tender Skirt Steaks Mop-Basted with a Polynesian BBQ Sauce (serves 25) \$529.95
Prime skirt steaks marinated in a sweet Apricot Pineapple Teriyaki emulsion, then fire-grilled over aged Hickory!
9. Surf n Turf Combo: (20) Texas sized 16 ounce Prime Rib-eye Cowboy Steaks grilled over Dry-Aged Hickory Wood *-and-*
(20) Chatham Bay 1.50 lb Lobsters steamed in Herbed Salt Water \$1,129.95
Well marbled Prime Grade Steaks brushed w Truffle Oil, Black Lava Hawaiian Sea Salt, Cracked Pepper, then grilled to perfection. Chatham, MA Lobsters shipped fresh and picked up 'LIVE' THE DAY OF EVENT. Steamed on-site and served w/ seasoned Butter.

DISCOUNTS GIVEN FOR MULTIPLE ITEMS SELECTED ABOVE PARTY SIZE. PLEASE INQUIRE FOR FURTHER DETAILS

Note: Included are Half Sour Pickles and Parker House Rolls for Sandwich-making. When required, a full complement of condiments including Ketchup, Mustard, Real Mayo, Relish, Sweet Onions and sliced Butter Pickles are also included.

INCLUDES THE FOLLOWING SIDES:

- Savory Baked Macaroni w 4-Cheeses made with Real Cream, Butter, aromatic seasonings and toasted bread crumbs...
- Fresh Cole Slaw made with 3 – types of Cabbage: Napa, Savoy and Red w shredded carrots & refreshing seasonings.
- Kettle-Baked BBQ Beans made w caramelized Onions, Tomato Paste, Maple, Butter, Brown Sugar & Kentucky Bourbon.

APPETIZERS / SALADS / DESSERTS:

- NY Cheesecake with choice of Blueberry, Sour Cherry or Strawberry Topping. (serves 14) \$59.95
- Double Layer Dutch Chocolate Cake w Chocolate Butter Cream Frosting. A Chocolate Lovers delight! (serves 14) \$59.95
- Full tray of Assorted Roasted Vegetables; Asparagus, Carrots, Squash and Zucchini \$59.95
- Sweet Farmer's Market Corn-on-the-Cob w Herb infused melted Butter. (28/30 ears – available in season only) \$69.95
- Southern Potato Salad made with Hard Boiled Brown Eggs, Butter Pickles, Chives & Real Mayo (serves 25) \$69.95
- Roasted Corn Salad, Cherry Tomatoes, Sweet Peppers with Mozzarella cubes, EVOO & Cider Vinegar. (serves 25) \$79.95
- Farmer's Market Mixed Green Salad tossed in a LARGE Bowl w/ Seasonal Spring Vegetables. (serves 25) \$79.95
- Caesar's Salad with Crisp Romaine, Sour Dough toasted Garlic Croutons, Fresh made Dressing (serves 25) \$79.95
- Assorted In-Season Fresh Fruit w/ Signature Sweet Dipping Sauce on (2) serving platters. (serves 25) \$89.95
- Freshly Sliced Mozzarella, Imported Prosciutto, Basil & Sundried Tomatoes over Sliced Semolina Bread w/ Cracked Pepper, Line Dripped w/ Truffle Extra Vergine di Oliva on (2) serving platters. (serves 25) \$109.95
- Polynesian Grilled Chicken Wings – Large, Honey-Sweet, tasty & finger licking. (approx 140 wings) \$189.95
- Cayman Island Jumbo Shrimp Skewers/4 to-a-stick w Peppers, Onions, Cherry Tomatoes, Pineapple (serves 25) \$269.95

Google our company name – find out how we stack up...



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• LUNCHEON / SANDWICH MENU •

Please select one of the following **LUNCHEON** choices... **1 or 2**

1. An equal assortment of the following Sandwiches with Mac Salad @ \$8.95 per/person

- Boar's Head® thinly sliced Smoked Turkey Breast with razor shaved Finlandia Swiss, Red Onions with shaved Lettuce on an early morning baked Sub Roll.
- Boar's Head® thinly sliced Smoked Ham with an assortment of Pepper Jack and Provolone cheese, thin sliced Red Onions with shaved Lettuce on an early morning baked Sub Roll.
- Fresh Tuna Fish Salad with Spring Lettuce and Tomato on Egg Twist Rolls.
- Roasted Peppers, Fresh Mozzarella, cracked Pepper, Balsamic Vinegar & EVOO with Spring Mix on Artisan Bread.
- California Macaroni Spring Salad made with fresh garden herbs, Carrots, Scallions, sweet spring Peas, organic Cranberries a hint of Dijon and Hellmann's Real Mayonnaise® or...
- Southern Potato Salad made with HB Brown Eggs, Butter Pickles, Chives & Hellman's Real Mayonnaise®

2. An equal assortment of the following Sandwiches with Mac Salad & Garden Salad @ \$12.95 p/person

- Grilled Chicken Breast on Focaccia Bread with Truffle Oil, Buffalo Mozzarella, Lettuce & Sundried Tomatoes.
- Boar's Head® thinly sliced Smoked Turkey Breast with Triple Cream French Brie, thin sliced Red Onions, Tomatoes and Spring Mix Lettuce on Artisan Bread.
- Boar's Head® thinly sliced Smoked Ham, Prosciutto with Triple Cream French Brie, thin sliced Red Onions, Tomatoes and Spring Mix Lettuce on Artisan Bread.
- Fresh Tuna Fish Salad with razor thin Swiss Cheese, Spring Lettuce and Tomato on Egg Twist Rolls.
- Grilled Eggplant, Roasted Peppers, Fresh Mozzarella, Sundried Tomatoes, Aged Balsamic & Truffle Oil w Spring Mix on Artisan Bread.
- California Macaroni Spring Salad made with fresh garden herbs, Carrots, Scallions, sundried tomatoes, organic Cranberries a hint of Dijon and Hellmann's Real Mayonnaise®
- Mixed Green Garden Salad with Vinaigrette Dressing ****or**** Caesars Salad with shaved Parmesan & Croutons.

All of the above sandwich items include the following condiments: Hellman's® Mayo, Mustard, and Oil & Vinegar

Important note: Luncheon / Sandwich Menu includes serving utensils, disposable tableware, forks, knives and napkins.

Ken Johnson, Executive Chef

www.amarillogrilling.com

Kenj@amarillogrilling.com

201-723-3370

Institute of Culinary Education - NYC 2013

Konrad Haskins BBQ Institute - TX 2010

Google our company name – find out how we stack up...