



TM

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

• 2019 CATERING MENU •

MAIN COURSE ENTREES [SIDES INCLUDED]

1. Pulled Pork Shoulder Slowly Roasted over Black Cherry Wood basted w Maple - Bourbon BBQ Sauce (serves 25) 399
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) 399
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) 399
Assorted Grade-AA Chicken mop-basted with choice of Maple Honey Bourbon BBQ Sauce or Apricot-Plum Polynesian Sauce.
4. (27) Texas Beef 6.00 oz Burgers & (30) Jumbo Beef Hot-Dogs Grilled "On-Site" o/ Coal-Free Hickory Briquettes 472
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) 440
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) 488
All Natural Wild Salmon grilled on a Cast-Iron skillet, then finished with an Oregano & Sun-Dried Tomato Bruschetta.
7. Sweet 'n Sticky St Louis Ribs grilled slowly over Dry-Aged Hickory & Coal-Free Briquettes (serves 25) 488
24 hours pre-seasoned, then slow grilled and mop-basted with our Maple Honey-Bourbon BBQ sauce.
8. Prime Grade Beef Tenderloin Filet Mignon – Grilled "On-Site" (serves 25) 588
Fire-wood grilled over aged Hickory and each served with Sage Butter!
9. Surf n Turf Combo: (20) 10 oz Prime Grade Filet Mignon Steaks grilled over Dry-Aged Hickory ~~-and-~~
(20) Lobster Tails steamed in Herbed Salt Water, then gently Grilled over Hickory 1129
Nicely trimmed Prime Grade Steaks brushed w Truffle Oil, Black Lava Hawaiian Sea Salt, Cracked Pepper, then grilled to perfection. Jumbo Lobster Tails shipped fresh, Steamed on-site and served w/ seasoned Herb Butter.

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 n 4-Cheeses made w Real Cream, Butter, aromatic seasonings & toasted bread crumbs. *included*
- Fresh Cole Slaw made w Napa, Savoy and Red Cabbage, shredded carrots & refreshing seasonings. *included*
- Kettle-Baked BBQ Beans made w caramelized Onions, Tomato Paste, Maple, Butter, Brown Sugar & Bourbon. *included*

APPETIZERS / SALADS / DESSERTS:

- NY Cheesecake with choice of Blueberry, Sour Cherry or Strawberry Topping. (serves 14) 59
- Double Layer Dutch Chocolate Cake w Chocolate Butter Cream Frosting. A Chocolate Lovers delight! (serves 14) 59
- Full tray of Assorted Roasted Vegetables; Asparagus, Carrots, Cauliflower, Squash and Zucchini 59
- Sweet Farmer's Market Corn-on-the-Cob w Herb infused melted Butter. (28/30 ears – available in season only) 68
- Southern Potato Salad made with Hard Boiled Brown Eggs, Chives, Garden Herbs & Real Mayo (serves 25) 68
- Roasted Corn Salad, Cherry Tomatoes, Sweet Peppers with Mozzarella cubes, EVOO & Cider Vinegar. (serves 25) 78
- Farmer's Market Mixed Green Salad tossed in a LARGE Bowl w/ Seasonal Spring Vegetables. (serves 25) 78
- Caesar's Salad with Crisp Romaine, Sour Dough toasted Garlic Croutons, freshly made Dressing (serves 25) 78
- Assorted In-Season Fresh Fruit w/ Signature Sweet Dipping Sauce on (2) serving platters. (serves 25) 88
- 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) 111
- Polynesian Grilled Chicken Wings – Large, Honey-Sweet, tasty & finger licking. (approx 140 wings) 192
- Cayman Island Jumbo Shrimp Skewers/4 to-a-stick w Peppers, Onions, Cherry Tomatoes, Pineapple (serves 25) 272



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I am quite confident that both you and your guest will experience one of the tastiest and best prepared selections of authentically prepared Texas style entrees ever! Use of only the freshest and finest choice of meats will always be selected. My brand of charcoal is an important component when grilling. I use all-natural briquettes with no coal, fillers, lighter fluid or additives. Select Hardwood[s] of choice are Cherry Wood and Hickory. The food serving station and cooking area are maintained in a very clean and professional manner. Non powdered latex gloves are worn whenever handling food. I do not smoke, nor do any of my servers. With on-site Grilling, the only smoke you'll ever notice emits from the grill and I kindly ask for smokers to stay away! ServSafe® Food Handler Certified through: National Restaurant Association certificate no. 917816, exp 08/2018.

You are encouraged to reach out with any comments, questions or suggestions on how we can refine our menu to conform to your specific needs.

Price Includes: Grilling & Food preparation on to final presentation when specified. Not Provided are: Serving utensils, dinnerware, tableware or drinks. Please advise if you would like for these items to be included. Disposable set-up priced at market accordingly and Extra personnel are priced additionally when requested.

The following personnel are priced at the going rate:

Shift is for the entire time length of the party / event @ 5.00 Hours. O/T subject to additional p/hour.

- a. Server \$175.00 per person
- b. Bartender \$175.00 per person
- c. Bus Person \$175.00 per person

Requested number of additional Personnel: _____ x \$175.00 = _____

IMPORTANT NOTICES:

1. With 'On-Site' Grilling, please take note that in the event of rain, a pre-agreed upon arrangement will be discussed and amicably agreed upon prior to the venue date. This may include the caterer (Amarillo Grilling, LLC – herein designated as AG) still working the event, even if it's raining (within reason and depending on severity of rain), however the finished items will have to be brought indoors, or under suitable cover. Both AG and the client will acquire the most recent weather forecasts at least 3-2 and 1 day leading up to the event. If an alternate rain date is agreeable to both caterer and the client, once again...depending on weather and availability, there is no change in fee. Because no one can accurately predict the weather 7 days in advance...it is very important for both AG and the client to maintain constant contact within a few days leading up to the actual venue date. Every effort on behalf of AG will be fair to the client, just as long as we both understand that the weather is out of both of our control! Thank you for your fair understanding.
2. AG, LLC is a Registered Catering Business in the State of New Jersey operating as such. In accordance with the State Division of Taxation, we are required to collect NJ State sales tax in the amount of 6.625% on all qualified catering functions, as it is reported as such.
3. AG, LLC Commercial Liability Insurance coverage is with: United States Liability Insurance Co, Wayne, PA; Policy no. CL1616482A dated 08/05/2018 – 08/05/2019. These documents are available for review and may be seen at any time.
4. Mileage surcharge in effect for travel in excess of 50 miles 1-way from 07436 zip-code: Minimum \$75.00 subject to Tolls +

Upon acceptance, please complete, sign – using camera phone – photograph and text to: 201-723-3370 or email confirmation OK

Name (Sign): _____ / _____ Venue Address: _____

Event Date: _____ Serve Time: _____ E-mail address: _____

Phone number: _____ Total # Guests: _____

Base Price: _____ Sales Tax: _____ Servers: _____ Total Price: _____

Deposit: _____ 0.00 _____ Balance: _____ Gratuity: _____

Payment @ conclusion / Check / *Credit Card – Amex, MC, V
*if by CC, extra 2.95% merchant fee added to total

Ken Johnson, Executive Chef

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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...