

BARBEQUE BY THE FOUNTAIN

\$42

*Featuring Chef Peter's custom Talaris seasoning salt on Grilled Meats and Fish for exceptional flavor ,
price includes: House-Made Cornbread Muffins and Texas Style Coleslaw*

ENTRÉES

Select two

Additional entrées for \$6 per guest

Slow-Cooked Pulled Pork with Brioche Sliders
West Coast Style Tri-Tip with Grated Horseradish, Garlic, Parsley and Lemon
Grilled Bratwurst with Charred Peppers and Onions
Honey BBQ Chicken
Baked Pork Ribs with Smokey BBQ Seasoning Rub
Grilled Seasonal Fish Filet with Lemon and Dill
Classic Grilled Chicken on the Bone with Dijon Mustard Rub
Grilled Marinated Vegetable and Mushroom Skewers

SIDES

Select two

Additional sides for \$3 per guest

Heirloom Tomato and Shaved Onion Salad
Bourbon Baked Beans
Classic Macaroni Salad
Country Style Potato Salad
Roasted Ranch Style Potatoes
Cucumber Onion and Dill Salad
Corn on the Cob
Green Bean, Mint and Feta Cheese Salad

DESSERT

Select one for the group

Warm Apple and Peach Crisp with Vanilla Whipped Cream
Watermelon and Orange Wedges
Baked New York Cheese Cake with Summer Berry Compote
Assorted Mini Cheesecakes

All food and beverage functions are subject to a mandatory 21% taxable service charge. Of that amount, 13.7% will be pooled and paid to the servers, bussers, banquet attendants, banquet captains and bartenders serving you and your event, and the remaining 7.3 % is retained (and not distributed as a tip or gratuity to the conference center employees) by the conference center.