

FOODIES CATERING INC. & FOODIE EVENTS

8010 LONG BEACH BLVD HARVEY CEDARS, N.J. 08008 609.342.9448
FOODIESCATERINGINC@GMAIL.COM WWW.FOODIESEVENTS.COM
LIKE US ON FACE BOOK @ FOODIES CATERING INC & FOODIE EVENTS

BBQ MENU

MENUS REQUIRE STAFF & RENTAL EQUIPMENT WE ARE HAPPY TO SUBSTITUTE ITEMS

BBQ# 1- ALL AMERICAN BBQ \$ 33.95 PP

HOT DOGS, HAMBURGERS, & GRILLED BONE-IN CHICKEN (KOSHER OR TURKEY HOTDOGS AVAILABLE)
SHREDDED LETTUCE, PICKLES, SLICED ONIONS, CHEESES, SLICED TOMATOES, CONDIMENTS
FRESH CORN ON THE COBB, CLASSIC OR OUR AWESOME PINEAPPLE COLESLAW / ROASTED OR TRADITIONAL POTATO SALAD
WATERMELON WEDGES, & CHOCOLATE CHIP BLONDIES

BBQ# 2 - FOODIES AWESOME SLIDER BAR \$ 39.99 PP

CHOICE OF 3 - FOODIES CLASSIC , CHICKEN, VEGETARIAN BLACK BEAN , TURKEY , SALMON, VIETNAMESE PORK
TOPPINGS BAR W/ BLUE , SWISS, & CHEDDAR CHEESES, MUSHROOMS, CORN SALSA, BACON, LETTUCE & TOMATO, CUCUMBERS
HAND CUT CHEESE FRIES, GRAPE TOMATO & RED ONION SALAD, & GREEN APPLE COLE SLAW
SMORES

BBQ# 3 KID & PARENT Q \$ 19.99 KIDS UNDER 12 \$ 43.99 ADULT

BURGERS DOGS MARINATED FLANK STEAK GRILLED ONIONS & CHIMICHURRI SAUCE GRILLED BREAST OF CHICKEN
OFFERED W/ FOODIES HOMEMADE BBQ SAUCE GLAZED SALMON FILET OFFERED W/ TZATZIKI
FOODIES ABC'S & CHEESE HOUSTON'S COLE SLAW CORN ON THE COBB MIXED GREENS W/ BERRIES & GOAT CHEESE W/
RASPBERRY WALNUT VIN TRIPLE LAYER SMORES BROWNIES WATERMELON WEDGES

BBQ#4- SKINNY- Q - low fat & lo-cal \$ 46.95

FRESH GARDEN CRUDITES W/ DIP / HUMMUS & HOMEMADE PITA CHIPS
GRILLED BREAST OF CHICKEN W / FAT FREE PINEAPPLE MANGO SALSA / GRILLED FILET OF SALMON W/ FAT FREE CUCUMBER,
GRAPE TOMATO & SCALLION SALSA
SALAD OF HEARTY GREENS W/ FAT FREE RASPBERRY VIN & SPROUTS / GRILLED ASSORTED VEGETABLES /QUINOA W/ GREEN
VEGGIES,
FRESH CUT FRUIT & BERRY BOWL

BBQ# 5- MIXED GRILL \$ 49.99

CHOOSE 3 OF THE FOLLOWING ENTREES HERB CRUSTED FLANK STEAK, MAPLE GLAZED PORK TENDERLOIN, JUMBO SHRIMP,
BREAST OF CHICKEN, HERB CRUSTED SALMON FILET OR SUSHI GRADE TUNA
ENTREES PRESENTED W/ ROASTED CORN & BLACK BEAN SALSA, PEACH & STRAWBERRY SALSA OR OLIVE & TOMATO
BRUSCHETTA
MIXED GREENS W/ GOAT CHEESE & BERRIES, ROASTED CORN ON THE COBB , GRILLED ASSORTED VEGETABLE PLATTER,
HEIRLOOM TOMATOES W/ BASIL & RED ONION

BBQ# 6 - KABOBEQUE \$ 49.99 PP

SKEWERS OF LIME & GARLIC MARINATED STEAK, TOMATO & HERB MARINATED CHICKEN BREAST, TERIYAKI SUSHI TUNA,
VEGGIE & OUR FAMOUS SHRIMP SKEWERS PRESENTED W/ HORSERADISH SAUCE, ROASTED CORN & BLACK BEAN SALSA,
WASABI MAYO & PICKLED GINGER & COGNAC DILL SAUCE
WILD RICE W/ ASPARAGUS & MUSHROOMS / SALAD OF SPINACH, CITRUS, SPROUTS & GINGER VINAIGRETTE
BEAUTIFULLY PRESENTED FRUIT SKEWERS

BBQ# 7 SURF TACO BAR - \$ 36.95

YOUR CHOICE OF 3 - GRILLED BREAST OF CHICKEN, BEEF, SUSHI GRADE TUNA, SHRIMP, MAHI OR SALMON
PRESENTED W FLOUR & CORN TORTILLAS, QUESO FRESCA / OUR HAND CUT TOMATO SALSA, ROASTED CORN & BLACK BEAN
SALSA GUACAMOLE / SOUR CREAM / SHREDDED LETTUCE / SHREDDED CHEDDAR / HOT SAUCE / BLACK BEAN DIP
MEXICAN CORN ON THE COBB / WATERMELON & MINT SALAD / TRI-COLOR COLESLAW

BBQ# 8 - ITALIAN ALFRESCO \$ 52.95 PP

FOODIES FAMOUS ITALIAN ANTIPASTO PRESENTED W / HOMEMADE FLATBREADS & CIABATTA TOASTS
CHOICE OF 2 OF THE FOLLOWING ENTREES - GRILLED TUNA W/ CAPONATA / ROSEMARY MARINATED FLANK STEAK / GRILLED
SALMON WITH BLOOD ORANGES & FENNEL OR LEMON MARINATED GRILLED CHICKEN BREAST
GRILLED VEGGIES W/ GREEN OLIVE PESTO / PENNE SALAD / MIXED GREENS W / LEMON HERB VINAIGRETTE & SHAVED PARM
CARVED WATERMELON BASKET FILLED WITH FRESH FRUIT

BBQ# 9- BBQ COCKTAIL PARTY W/ DESSERT - \$ 55.95 PP OUR MOST POPULAR BBQ MENU
FOODIES FAMOUS GRILLED JUMBO SHRIMP COCKTAIL / MAPLE CURED BACON OR ZUCCHINI WRAPPED JUMBO SEA SCALLOPS /
GARLIC & HERB STEAK ON HOUSE BAKED GARLIC TOASTS W- CRISPY LEEKS / GRILLED LEMON & ROSEMARY CHICKEN SKEWERS
SEARED SUSHI TUNA ON WAKAME WITH WASABI TOBIKO / GRILLED MINI PIZZAS W/ RUGOLA & ROASTED TOMATOES /
GRILLED LITTLE NECKS W/ SCALLIONS & LEMON / GRILLED PARMESAN ASPARAGUS / MINI LETTUCE CUPS W/ APPLE & BLUE
CHEESE SALAD
FOODIES MINI ASSORTED DESSERTS

BBQ# 10 FOODIES ULTIMATE BBQ - \$ 71 .95 PP
PARMESAN, PROSCIUTTO & LEMON TOPPED LITTLENECKS / GRILLED LOCAL SCALLOPS WRAPPED W/ ZUCCHINI OR MAPLE
BACON, GRILLED JUMBO SHRIMP COCKTAIL
GARLIC & LIME RUBBED FLANK STEAK W/ CRISPY LEEKS & HORSERADISH SLAW GRILLED SALMON W/ FRESH PEACH SALSA
GRILLED ASPARAGUS W CHIPOLINI ONIONS & MIXED MUSHROOMS
ROASTED RED, GOLD & PURPLE PEE WEE POTATOES
FRESH BERRY GALETTE W/ ICE CREAM

BBQ#11 LBI SURF & SURF \$69.99 PP
OUR FAMOUS JUMBO LUMP MINI CRAB CAKES W/ COGNAC DILL SAUCE / LITTLENECKS CASINO
SUSHI GRADE GRILLED TUNA WASABI, WAKAME, PICKLED GINGER, TOBIKO
GRILLED LOCAL SEA SCALLOPS PRESENTED OVER ROASTED CORN, BLACK BEAN & BACON SALAD
HAND CUT STEAK FRIES / GRILLED CORN ON THE COBB / HEIRLOOM TOMATOES W/ RED ONIONS, BASIL & HERB VIN / GARLIC
BREAD FRESH FRUIT COBBLER W/ OUR CRISPY OATMEAL TOPPING

BBQ# 12 LBI CLAM BAKE \$ 76.99
LITTLENECKS W/ PEGGYS TOMATO & CORN BROTH CRUSTY BREAD SEARED SUSHI TUNA W/ WAKAME, AWASABI & TOBIKO
JERSEY TOMATOES W/ BASIL CHIFFONADE, & RED ONIONS/ ROASTED CORN ON THE COBB/ ROASTED RED POTATOES
GRILLED 1 1/4 # LOBSTERS SERVED W/ DRAWN BUTTER & LEMON
MIXED GREEN SALAD W/ ARUGULA, RADICCHIO, BELGIAN ENDIVE, GOAT CHEESE, HOUSE DRIED FRUIT & SPICED NUTS
FOODIES FRESH FRUIT FAMOUS PIES

BBQ# 13 CLASSIC SURF & TURF \$ 79.95
JUMBO U-8 SIZE SHRIMP COCKTAIL presented with 2 sauces FOODIES JUMBO LUMP MINI CRAB CAKES W/ COGNAC DILL SAUCE
GRILLED FILET MIGNON W/ CRISPY LEEKS
GRILLED 1 1/4 LOBSTER PRESENTED W/ DRAWN HERB BUTTER & LEMONS
GRILLED ASPARAGUS /CHOPPED SALAD / CORN ON THE COBB / ROASTED TRI-COLOR POTATOES
CHOCOLATE LOVERS CAKE

**PRICING & DETAILS : MENU PRICING AS STATED ABOVE MINIMUM # OF GUESTS 15 MOST MENUS WILL REQUIRE A RENTED
LARGER GRILL FOR PARTIES OVER 25**

- + 6.875% N.J. SALES TAX
- + + 15% WHICH COVERS THE USE OF FOODIES COOKING, SERVING PIECES, TRAYS & PLATTERS
- + SERVICE STAFF - CHEFS \$ 195.00 WAITERS - \$ 185.00 + 5% GRATUITY(ON MENU PRICE TOTAL) PAYABLE IN CASH ONLY UPON
COMPLETION OF EVENT
- + PRICE INCLUDES DELIVERY , SET UP, 4 HOUR PARTY, & CLEAN UP. PARTIES OVER 4 HOURS IN LENGTH WILL BE
CHARGED OVERTIME @ \$15.00 PER STAFF PER HOUR OR PORTION OF
- + ICE - \$ 14.00 PER 30# BAG FIGURE 3 LBS PP FOR A 4HOUR EVENT

- + RENTAL EQUIPMENT ie: GRILLS, COOKING EQUIPMENT, CHINA, FLATWARE, ETC
- + ALL MENUS REQUIRE STAFFING AND A LARGE ENOUGH GRILL FOR YOUR AMOUNT OF GUESTS.

PRICING DOES NOT INCLUDE GRATUITIES, TAX, LIQUOR, MIXERS, ICE, PLASTIC OR CHINA, PAPER GOODS, DELIVERY OR RENTAL
EQUIPMENT

SEE ABOVE FOR DETAILS

ORDERS, FINAL MENUS, & GUEST COUNTS MUST BE PLACED @ LEAST 1 WEEK PRIOR TO EVENT DATE. SEE PEGGY FOR
EXCEPTIONS.

REDUCTIONS IN FINAL COUNT WILL NOT BE ACCEPTED W/ LESS THAN 7 DAYS NOTICE. ADDITIONS ACCEPTED UP TO 2 DAYS
PRIOR TO EVENT. ALL STAFFING & EQUIPMENT RENTAL THROUGH FOODIES
BOOKING VIA EMAIL, TELEPHONE OR FAX. NO HOME VISITS FOR PACKAGE DEALS.

COMPLETE EVENT PLANNING AVAILABLE THROUGH FOODIE EVENTS PLEASE SCHEDULE AN APPOINTMENT SHOULD YOU NEED
DECOR, FLOWERS, TENTING, VALET, MUSIC OR MORE EXTENSIVE PLANNING

ADD-ONS FOR BBQ PACKAGES - THESE PRICES ARE AVAILABLE ONLY W/ A BOOKED BBQ MENU
CARVED WATERMELON - \$ 120.00 BEAUTIFULLY SCULPTED & OVERFLOWING W/ FRESH CUT FRUIT & BERRIES
COFFEE SERVICE \$ 2.25 PP

FOODIES MINI ASSORTED DESSERT ASSORTMENT \$ 3.50 PP

SNO-CONE OR COTTON CANDY MACHINE \$ 225.00 INCLUDES INGREDIENTS + DELIVERY CHARGES

DELIVERY CHARGES TENTS / ICE CREAM TRUCKS AT YOUR HOUSE / SEE PEGGY

BBQ MENU 2017