

KENT VALLEY BBQ

MINIMUM 50 GUESTS

CHEF'S SELECTION OF LOCAL AND IMPORTED CHARCUTERIE WITH LOCAL CHEESES,
SMOKED OLIVES, MARINATED KALAMATA AND ASSORTED PICKLES

FRESHLY BAKED SWEET CHILI CORN BREAD

TIMBERFIELDS SPICY GREENS | VG, GF
SHAVED VEGETABLES, MAPLE MUSTARD
VINAIGRETTE

TWISTED GERMAN POTATO SALAD | GF, DF
CRISPY BACON, PICKLES, APPLES, CREAMY
GRAINY MUSTARD

TOMATO CUCUMBER SALAD | VG, GF
FRESH BASIL, CHIVES

SEASONAL FRUIT SALAD, V, GF
CHEF SELECTED FRUIT, AVOCADO, FETA
CHEESE, WATERCRESS, HAZELNUTS,
CINNAMON VANILLA VINAIGRETTE

LOCALLY HARVESTED VEGETABLES | VG, GF

**BBQ SMOKED AND BAKED BEANS WITH
PORK BELLY | DF, GF**

BAKED POTATO STATION

SOUR CREAM, SCALLIONS, BACON BITS,
CHEDDAR, BUTTER

OR/

BAKED MAC N' CHEESE

GOUDA CHEDDAR CHEESE SAUCE, HERB AND
GARLIC BREAD CRUMBS

GRILLED SALMON | GF

JUNIPER MAPLE, CEDAR BUTTER SAUCE

DRY SMOKED SPARE RIBS | GF, DF

21-INGREDIENT DRY RUB, HOUSE BBQ SAUCE

FRIED CHICKEN | GF

BRINED, BUTTERMILK MARINATED, CHIPOTLE
HONEY

afters

LOCALLY SOURCED AND IN-HOUSE
DESSERTS, SEASONAL FRESH FRUIT
PLATTER, COFFEE & TEA

NOTE: MENU AVAILABLE APRIL 1 - OCTOBER 31 ONLY

OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.