

PICNICS

Choose from already created packages on page 1, or customize with your own entrees and sides on pages 2 and 3. Sweet add-ons are listed on page 4, and pricing and the fine print are detailed on page 5.

PACKAGES

Minimum of 100 people per package.

All American Package | \$25 per person

Black Angus beef burgers, all-beef hot dogs, and pork brats with buns

- Condiments & toppings bread & butter pickles, sliced cheese, lettuce, pickle relish, mayo, ketchup, yellow mustard, spicy mustard
- Seasoned Potato Wedges
- Coleslaw
- Add a plant-based protein for \$4 pp

Slider Bar | \$20 per person

Choice of two proteins: shredded BBQ brisket, BBQ pulled pork, or shredded maple bourbon chicken

- Toppings include pickled red onions, banana peppers, sliced cheddar & pepper jack cheese
- Served with mini buns
- Choose three sides from page 3 below
- Add a plant-based protein for \$4 pp

Smoker Package | \$20 per person

Smoked Chicken Quarters & Smoked Beef Brisket

- Served with your choice of two sauces:
 - BBQ, Maple Bourbon, Carolina BBQ, Asian Honey BBQ, Guinness Mustard
- Potato salad
- Cornbread



ENTREE CHOICES

CHICKEN

Marinated Chicken Breasts - lemon herb or BBQ (GF/DF)

Smoked Chicken Quarters - thigh and leg quarters, served with BBQ on the side (GF/DF)

Maple Bourbon Pulled Chicken - served with slider buns (DF)

Chicken Wings - choose from: BBQ, maple bourbon, buffalo, hot sauce, Nashville hot, Asian honey, or plain (GF), served with ranch (GF)

PORK

BBQ Ribs - our award-winning BBQ sauce slathered on tender, slow-cooked baby back ribs (GF/DF)

Memphis Style Ribs - vinegar and oil brushed (GF)

Pulled Pork - slow-roasted and served with two side sauces (GF/DF)

Pig Roast - pre-carved pig, served with kielbasa, peppers, and onions, with your choice of two side sauces (GF/DF)

Brats - served with buns, ketchup, yellow and Dijon mustard, and relish

BEEF

Smoked Brisket (*add \$1.50 per person*) - choose two side sauces: BBQ, maple bourbon, Guinness mustard, chimichurri, or horseradish (GF/DF)

Shredded BBQ Brisket (*add \$1.50 per person*) - served with slider buns, pickled red onion, and banana peppers

All-Beef Burgers (*add \$3.00 per person*) - served with buns, bread & butter pickles, sliced cheddar cheese, lettuce, mayo, ketchup, and yellow and Dijon mustard

All-Beef Hot Dogs - served with buns, ketchup, yellow and Dijon mustard, and relish *add chili for \$2 per person

VEGETARIAN/VEGAN

Plant-Based Burgers - served with buns, ketchup, yellow & Dijon mustard, bread & butter pickles, dill pickles, and lettuce

Plant-Based Brats - served with buns, ketchup, yellow & Dijon mustard, and relish

Black Bean Sliders - served with pretzel buns, lettuce, pickles, ketchup, vegan mayo, mustard (V)

SAUCE OPTIONS

House BBQ, Carolina BBQ, Asian Honey BBQ, Maple Bourbon, Guinness Mustard, Chimichurri, and Horseradish

DIETARY INFORMATION

GF: Gluten-Free | **DF:** Dairy-Free | **Veg:** Vegetarian | **V:** Vegan

SALADS & SIDES

Choose any three sides to complement your entrees.

COLD SIDES

Loaded Yukon Potato Salad (GF)

Classic Redskin Potato Salad (GF/Veg)

Broccoli Cauliflower Salad - fresh broccoli, cauliflower, bacon, and raisins

Veggie Pasta Salad (Veg)

Italian Pasta Salad - house-made with bowtie pasta, salami, red onions, summer squash, zucchini, and black olives, in an Italian dressing (DF/Veg)

Macaroni Salad - mayo-based salad with hard-boiled eggs, peppers, celery, peas, red onion, & cheddar cheese (Veg)

Tortellini Pasta Salad **contains nuts* (Veg)

Santa Fe Salad - romaine, spring mix, and iceberg lettuce with rainbow carrots, cabbage, queso fresco, roasted pumpkin seeds, roasted corn, black beans, served with tortilla strips and avocado ranch dressing (Veg)

Mexican Corn Salad - corn, bell peppers, onions, and cilantro in a creamy lime dressing (Veg)

Garden Salad - romaine, spring mix, iceberg lettuce, grape tomatoes, and cucumbers, served with ranch and Italian dressings and croutons on the side (Veg/V)

Blueberry Sunflower Kale Salad (DF/GF/V) - kale, edamame, red onions, carrots, raisins, blueberries, and sunflower seeds tossed in our house-made sweet/tart dressing

Fresh Fruit Salad (GF/DF/V) - pineapple, cantaloupe, honeydew, grapes, and strawberries **add \$1 per person*

Watermelon Feta Mint Salad (GF/DF/V) - cubed watermelon with feta, mint leaves, and lime juice **add \$3 per person*

Watermelon Chunks (GF/DF/V) **add \$2 per person*

HOT SIDES

Cowboy Baked Beans - with burnt brisket ends (GF/DF)

Baked Beans (GF/DF)

Mac & Cheese (Veg)

Cornbread - topped with honey butter (Veg)

Seasoned Potato Wedges - served with ketchup (GF/V)

Mexican Corn Casserole - a zesty mix of sweet corn, bell peppers, onions, and cilantro in a creamy lime dressing, topped with Parmesan and garnished with cilantro and lime wedges (GF/Veg)

ADD-ONS

Add dessert and drinks to your picnic!

SWEETS

Cookies - chocolate chip or butterscotch, minimum 50 per flavor | \$2.50 per piece

Mini Brownies - Oreo, M&M, or peanut butter, min. 24 pieces per flavor | \$1.80 per piece

Mini Fruit Jam Bars - house-made orange spice or blueberry bars, min. 24 pieces per flavor | \$1.50 per piece

Mini Bars - lemon bars, caramel apple bars, or GF raspberry almond bars | \$2.75 per piece

Fruit Crisps - warm fruit topped with an oat crumble served with house-made whipped cream

- Choose from apple, cherry, blueberry, or pumpkin | \$3.00 per person

BEVERAGES

Lemonade | \$1.75 per person

Canned Sodas & Bottled Water | \$1.75 pp

Unsweetened Iced Tea - served with lemons and sugar | \$1.75 pp

Blueberry Pomegranate Sweet Tea - served with lemons | \$2.25 pp

Citrus Punch - sparkling grape juice, orange juice, and lemonade | \$1.75 pp



**Looking to add alcoholic beverages to your picnic? We can do that too!
Call today to learn more about how we can serve you behind the bar.**



PRICING

Guest Count	1 Entrée	2 Entrées
100-299	\$18 per guest	\$21 per guest
300-600	\$17 per guest	\$20 per guest
600+	please inquire	please inquire

DO WE STAY OR DO WE GO?

Choose to have onsite staffing or handle it yourself with a meal delivered, set up, and ready to eat. There are no substitutions. All picnics include buns or rolls, condiments, and disposable tableware. Prices are based on a minimum of 100 guests. For smaller groups, please inquire about pricing. Food and beverage tables are not included.

WE STAY

Complete necessary disposable table service included. Also includes onsite staffing to attend buffet, clear guest tables, and clean up buffet area. A 20% operations fee and 6% sales tax will be added to your invoice total. Delivery included in the Grand Rapids area (25-mile radius of our kitchen). Up to 2 hours onsite service included in pricing, any additional labor at \$40 per hour per staff member.

WE GO

Complete necessary disposable table service included. Buffets will be delivered & set up for your enjoyment. Equipment can be returned to our kitchen, or we will pick up for a charge. Minimum delivery charge of \$75 plus 6% sales tax added to the invoice total. Please note that certain venues require on-site staffing, so please inquire with your venue.

POLICIES

- 25% Nonrefundable first payment required in order to reserve your date
- Final count due 14 days in advance, final payment due 7 days in advance
- Payments made by credit/debit cards have a 4% surcharge added
- White buffet linen (52" x 114") included for your buffet tables
- Guest table linens available for rent, please inquire about pricing