



CUTTING EDGE CUISINE

CATERING • EVENTS

BBQ PARTY

APPETIZER MENU

COWBOY CAVIAR & TORTILLA CHIPS

BLACK BEANS AND BLACK-EYED PEAS COMBINED WITH ROMA TOMATOES, GRILLED CORN, GREEN ONIONS & DICED AVOCADOS THEN TOSSED WITH A CILANTRO LIME VINAIGRETTE. SERVED WITH TORTILLA CHIPS.

PROSCIUTTO MAC & CHEESE BITES

MACARONI SHELLS MARRIED WITH FONTINA SHARP CHEDDAR & BÉCHAMEL SAUCE. BAKED GOLDEN BROWN IN A PROSCIUTTO CUP. TOPPED WITH AN HERBED PANKO CRUST.

PIGS IN BLANKET

MINI HOT DOGS WRAPPED IN PUFF PASTRY SERVED WITH DIJON MUSTARD AND CHIPOTLE KETCHUP.

GRILLED VEGETABLE PLATTER AND CRUDITÉS

ASPARAGUS, PORTOBELLOS, ZUCCHINI, SQUASH, BROCCOLI, CAULIFLOWER, CARROTS, CELERY, SWEET PEPPERS AND CHERRY TOMATOES SERVED WITH A BUTTERMILK RANCH SAUCE

DINNER MENU

HOMEMADE HERB ROLLS

SERVED WITH BUTTER

SUMMER GREENS SALAD

MIXED GREENS WITH MAYTAG BLEU CHEESE, BACON, PICKLED RED ONIONS & CROUTONS SERVED WITH WARM BACON VINAIGRETTE

BEER CAN BARBEQUE CHICKEN

DRY RUBBED CHICKEN SMOKED BEER CAN STYLE. FINISHED ON THE GRILL WITH A TANGY JACK DANIEL'S BARBEQUE SAUCE.

PULLED PORK

OUR BROWN SUGAR RUBBED PORK SHOULDER HICKORY SMOKED FOR 12 HOURS UNTIL FORK TENDER.

- NORTH CAROLINA BBQ SAUCE
- JACK DANIELS BBQ SAUCE

Sliced Beef Brisket

OUR TEXAS STYLE SLICED BEEF BRISKET HICKORY SMOKED UNTIL FORK TENDER. SERVED HOMEMADE HERB ROLLS.

- NORTH CAROLINA BBQ SAUCE
- SMOKY BBQ SAUCE

SOUTHERN SLAW

SHREDDED WHITE AND PURPLE CABBAGE, CARROTS & VIDALIA ONIONS DRESSED WITH MAYO, APPLE CIDER VINEGAR, SUGAR & PARSLEY.

PICKLED TOMATO SALAD

HOUSEMADE PICKLED CHERRY TOMATOES INFUSED WITH APPLE CIDER & BALSAMIC VINEGAR, SUGAR, KOSHER SALT & GARLIC. TOSSED WITH FRESH MOZZARELLA BALLS, BASIL & EXTRA VIRGIN OLIVE OIL.

COLLARD GREENS

BRAISED WITH SMOKED TURKEY LEGS.

RED SKINS & ARUGULA

PAN SEARED POTATOES SEASONED WITH STONE GROUND MUSTARD & SPICY ARUGULA & ENRICHED WITH CREAM.

NORTHERN BEAN SALAD

NORTHERN BEANS COMBINED WITH DICED MULTI-COLORED PEPPERS, SHALLOTS, CHERRY TOMATOES & TOSSED WITH A LEMON VINAIGRETTE. FINISHED WITH CHOPPED SAGE.

MAKE CHECKS PAYABLE TO TODD BROWN



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