



## CUTTING EDGE CUISINE

CATERING • EVENTS

### **BBQ REHEARSAL DINNER**

#### **HOMEMADE HERB ROLLS**

SERVED WITH BUTTER

#### **Strawberry Spinach Salad**

Baby Spinach & Romaine Lettuce Mixed with Sliced Strawberries, Toasted Almonds & Red Onion. Tossed with Romano Cheese & a Honey Lemon Vinaigrette.

#### **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.

#### **Gourmet Mac & Cheese**

Macaroni Shells Married with Sharp Cheddar & Fontina Cheese mixed with a Béchamel Sauce. Baked Golden Brown & Topped with an Herbed Panko Crust.

#### **Red Skin Potato Salad**

Oven Roasted Red Skin Potato Wedges Combined with Crumbled Bacon, Hard Boiled Eggs, Celery & Onion & Tossed with our Dill Dijon Aioli.

MAKE CHECKS PAYABLE TO TODD BROWN

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