

Backyard Barbecue **DINNER | BUFFET**

Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.
Applicable for select Bells & Whistles events.

INCLUDES:

Premium Bar

SALADS & APPETIZERS:

Seasonal greens, plum tomatoes, Parmesan croutons (choice of two dressings)
Tropical seasonal fresh fruit display
Coleslaw with pineapples
Grilled vegetable & pasta salad
New potato salad

ENTRÉE:

BBQ baby back ribs
Jerk chicken
Grilled hamburgers, condiments (sliced tomatoes, lettuces, sliced onion,
Cheddar & Swiss cheese, pickles, beets, burger buns)
Boston-cut NY strip steak medallion
Garlic marinated shrimp skewers

ACCOMPANIMENTS:

Baked beans
Corn on the cob
Baked potatoes, sour cream, bacon, chopped scallions
Freshly baked jalapeño cornbread
Truffled mac & cheese

DESSERT:

Chilled watermelon
Fudge brownies
Key lime pie
Assorted cookies

Blue Mountain coffee, tea

GROUP SET-UP FEE: US \$14.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 60 days prior to arrival.