

Brian's BBQ & Grill

SALADS

Garden

Local green, cucumber, red onion, tomato, dried cranberries, house balsamic dressing.

\$5 per person

Caesar

Fresh romaine, parmesan cheese, croutons & house Caesar dressing.

\$6 per person

Greek

Local spinach, feta, Greek olives, roasted tomato, Greek dressing.

\$6.50 per person

Berry

Local arugula, seasonal berries, chevre, roasted peanuts, champagne vinaigrette.

\$7 per person

APPETIZERS

Farmers Table:

Selection of local and regional cheeses, seasonal veggies, olives & baguettes.

\$11 per person

Chicken Satay

Teriyaki or Curry served with Thai peanut sauce.

\$30 per dozen

Skillet Seared Pork Belly

Served with candied brown sugar.

\$35 per dozen

APPETIZERS

Sausage Stuffed Mushrooms

Apple, feta, sundried, pesto & mozzarella.

\$30 per dozen

Caprese Skewers

Local tomatoes, fresh basil & mozzarella.

\$25 per dozen

Bruschetta

Sundried tomato, pesto & mozzarella served on a crostini.

\$30 per dozen

Meatballs

House made meatballs served with parmesan & traditional marinara sauce.

\$25 per dozen

Antipasto Board

Italian meats, regional cheese, marinated olives, stuffed peppers & focaccia bread.

\$14 per person

Bacon Wrapped Scallops

Served with Maine Maple Syrup.

\$Market Price

Jumbo Bacon Wrapped Shrimp

Served with sweet chili thai sauce.

\$Market price

Shrimp Cocktail

Served with Maine Blueberry cocktail sauce.

\$Market Price

****three dozen minimum required for all apps*

SMOKED PROTEIN

Our chef's specialties. All of our proteins are prepared with house made rubs, brines & sauces. Smoked to perfection.

Beef Brisket- \$13 per person

Pulled Pork- \$10 per person

BBQ Chicken- \$11 per person

Saint Louis Style Ribs- \$10 per person (40 rack)

Pastrami- \$13 per person

Tri Tip- \$28 per person

Smoked Sausage- \$11 per person

Smoked Salmon- \$13 per person

GRILLED PROTEIN

Whole Spatch Chicken- \$14 per person

Korean Style Pork Tenderloin- \$12 per person

Beef Short Rib- \$40 per person

Steak Kabobs- \$36 per person

Tri Tip- \$28 per person

Kielbasa- \$10 per person

Steak Tips- \$18 per person

VEGAN/VEGETARIAN

Local Stuffed Peppers

Grilled vegetable hash & jasmine rice fished with gorgonzola compound butter.

\$18 per person

Vegetable Stir-fry

Served over rice noodles.

\$14 per person

Vegetable Napoleon

Fresh seasoned vegetables stacked with local chevre & finished with an Italian butter.

\$18 per person

Roasted Squash & Vegetable Hash

Roasted seasonal squash stuffed with a local vegetable hash finished with a sage brown butter.

\$17 per person

***add tofu to any entree for \$

PLATED ENTREES

Here are a few of our chef's favorite entrees. Any dish can be tailored to your event.

Pecan Crusted Chicken

Sweet corn, honey cream sauce, roasted fingerlings & wilted spinach.

\$ per person

Chicken Piccata

Pan seared Statler breast, pan reduced piccata sauce, garlic mashed potato & grilled asparagus.

\$ per person

Chicken Florentine

Pan seared Statler breast, smoky bacon cream sauce, wilted spinach & goat cheese mashed potato.

\$ per person

Braised Short Rib

Vegetable confit puree roasted fingerlings.
& Au Jus.

\$ per person

Tenderloin

Pan seared cheddar potato cake, grilled asparagus & demi-glaze.

\$ per person

Hanger Steak

Mushroom risotto, lemon rosemary beurre Blanc.

\$ per person

Pasta Carbonara

Local pasta, smoked pork belly, carbonara sauce & grilled focaccia.

\$ per person

Pesto Primavera

Local pasta, local vegetable hash, pesto cream & grilled focaccia.

\$ per person

Shrimp Scampi

Local shrimp, pan roasted tomatoes, charred lemon, pan rendered roasted garlic butter sauce.

\$ per person

Smoked Salmon

Local farm raised salmon finished with an apple bourbon reduction and a wild mushroom risotto.

\$ per person

Seared Scallops

Day boat scallops crusted in pistachio and fennel, wilted spinach & risotto.

\$ per person

Seared Tuna

Pepper crusted, sesame soba noodles & wild mushroom hash.

\$ per person

SIDE DISHES

Fire Roasted Veggies

Char-grilled local Vegetables finished with balsamic reduction.
\$4 per person

Pork Belly Baked Beans

Cast iron baked overnight with our house made sauce.
\$4 per person

Cole Slaw

Local cabbage tossed in our tangy vinegar aioli.
\$4 per person

Potato Salad

Local potatoes tossed in dijon aioli.
\$4.50 per person

Pasta Salad

Tossed with onions, peppers, cucumbers, pepperoni & shaved parm.
\$4.50 per person

Corn on the Cob

Locally farmed corn finished with sweet, basil butter.
\$4 per person

Herb Roasted Potatoes

Red & sweet potatoes oven roasted in rosemary & garlic.
\$5 per person

Fire Roasted Corn Salad

Tossed in roasted tomato vinaigrette.
\$5 per person

Corn Bread

Melt in your mouth, secret recipe. Served with roasted jalapeno butter.
\$3.50 per person

Caramelized Brussel Sprouts

Served with a charred lemon truffle vinaigrette.
\$5 per person

Grilled Asparagus

Served with charred lemon vinaigrette.
\$5 per person

Macaroni & Cheese

Pasta tossed in creamy cheese, topped with garlic crumb & baked to perfection.
\$5 per person. Add lobster \$ Market price.