

## COOKOUTS & PICNICS

### ALL-AMERICAN (\$45 PER PERSON)

#### **Appetizers**

(pick one)

Peel & Eat Shrimp with Cocktail Sauce, Horseradish Crème Fraîche & Cajun Remoulade  
Lobster & Fried Green Tomatoes with Pico de Gallo and Basil Oil



#### **Salads**

(pick two)

Seasonal Fruit Salad(v)  
Chilled Watermelon Soup with Orange Vodka and Wild Berry Syrup(v)  
Mixed Farmer's Greens with Cucumber, Red Onion and Maple-Ginger Vinaigrette(v)  
Heirloom Tomatoes with Goat Cheese, Red Onion and Basil Pesto(v) -add \$3  
Classic Cobb Salad with Smoked Turkey, Bacon, Avocado and Blue Cheese -add \$3



#### **Entrees**

(pick two)

Lump Crab Cakes with Cracked Mustard Aioli  
Charred Lake Trout with Almond-Chive Butter  
Smoked Chicken Wings with Sweet BBQ Sauce  
Grilled Half Chicken with Garlic Spinach  
Hickory-Smoked Pork Spareribs with Shagbark Syrup BBQ Sauce  
Slow-Cooked Pulled Pork with Spiced BBQ Sauce  
Grilled 10oz Natural Beef Burgers & Hot Dogs with Buns and Condiments  
Grilled Marinated Skirt Steak  
Grilled 12oz New York Strip with Herb Butter -add \$25  
Grilled 16oz Beef Rib Steak with Herb Butter -add \$25



#### **Sides**

(pick two)

Grilled Seasonal Vegetables - Portabellas, Squash, Tomatoes, Peppers, Onions, etc.(v)  
Grilled Corn on the Cobb  
Roasted, Steamed or Grilled Asparagus [served warm or cold]  
Collard Greens with Smoked Ham Hocks  
Baked Macaroni & Cheese  
Sweet Coleslaw  
Garlic Potato Chips  
Potato Salad with Bacon & Scallions  
French Fries  
Mashed Potatoes



#### **Dessert**

(pick two)

Molten Chocolate Cupcakes  
Apple Pie a la mode  
Chocolate Chip Cookies

(v) denotes vegetarian

# BRAD GATES CATERING & EVENTS

## **ITALIAN GRANDMOTHER** (\$60 PER PERSON)

### **Antipasti**

(pick three)

Bruschetta Rossa - Tomato with Olive Oil, Garlic and Basil on Grilled Sourdough(v)

Bruschetta Vongola – Sautéed Clams with Garlic and Parsley on Grilled Sourdough

Marinated Mediterranean Olives with Orange Zest

Artichokes alla Romana with Orzo

Smoked Tuna with Radishes and Lemon Mosto Oil -add \$5

Prosciutto San Daniele, Salami Genoa and Mortadella -add \$5

Baby Arugula with Shaved Lamb and Parmigiano

Mozzarella di Bufala with Tomato and Extra Virgin Olive Oil(v)

Asparagus with Sunflower Seeds, Gorgonzola and White Truffle Oil(v)



### **Primi**

(pick two)

Grilled Pizza with Wild Mushrooms, Rapini & Robiola Bosina(v)

Spaghetti Puttanesca with Tomatoes, Olives, Capers, Garlic and Pecorino Romano

Linguine with Clams, Guanciale and Crushed Red Peppers

Lasagna Bolognese with Ricotta, Spinach and Pecorino Romano

Handmade Fettucine with Pancetta, Basil and Gorgonzola

Handmade Pappardelle with Sweet Fennel Sausage, Tomato, Rapini and Parmigiano

Beef Cheek Ravioli with Black Truffle Butter

Chive Gnocchi with Braised Beef Shortribs

### **Secondi**

(pick two)

Grilled Garlic Shrimp

Grilled Whole Branzino

Porchetta Arosta

Grilled Hanger Steak with Garlic and Hot Peppers

Grilled Lamb Chops “ScottaDita” -add \$20

### **Contorni**

(pick two)

Baby Carrots, Beets and Turnips Roasted with Olive Oil, Garlic and Thyme

Rapini with Roasted Garlic

Rosemary Roasted Red Potatoes

### **Dolci e Formaggi**

(pick two)

Mixed Seasonal Berries “Zabaglione”

Biscotti & Cookies

Fine Italian Cheeses – Parmigiano, Robiola, Gorgonzola, Taleggio -add \$8



(v) denotes vegetarian

# BRAD GATES CATERING & EVENTS

## **LUAU** (\$45 PER PERSON)

### **Pupus**

(pick three)

- Yellowtail Teriyaki with Sweet Egg and Scallions
- Ahi Tuna Poke in Sesame-Wonton Cup
- Char Siu – BBQ Pork Spareribs
- LomiLomi Salmon – Cured Salmon with Tomato and Onion
- Coconut Shrimp with Curried Yogurt
- Maui Onion Dip with Taro Chips
- Beef Satay with Peanut Sauce

### **Salad**

(pick one)

- Sliced Tropical Fruit
- Tropical Fruit Cocktail
- Macaroni Salad
- Avocado Salad

### **Main**

(pick three)

- BBQ Mahi Mahi with Mango & Cilantro
- Crispy Fried Wahoo with Sweet Pepper Relish
- Chicken-Pineapple Skewers with Spicy Dipping Sauce
- Huli-Huli Chicken – Grilled Ginger Chicken
- LauLau – Pork & Butterfish Steamed in Taro Leaves
- Slow-Smoked "Kalua" Suckling Pig
- 16oz Delmonico Steak with Scallion Dipping Sauce -add \$15

### **Sides**

(pick two)

- Poi - Mashed Taro Root
- Roasted Sweet Potatoes
- Chicken & Pineapple Fried Rice
- Ginger-Cashew Rice
- Grilled Summer Vegetables
- Steamed Taro Leaves (or summer greens)

### **Desserts**

(pick two)

- Banana Bread
- Guava Cakes
- Passionfruit Haupia
- Chocolate Fondue with Pound Cake, Marshmallow, Pineapple, Mango & Banana



(v) denotes vegetarian

# BRAD GATES CATERING & EVENTS

## **CLAM BAKE** (\$75 PER PERSON)

Summer Greens Salad with Tomato, Croutons and Shallot-Champagne Vinaigrette(v)  
New England Clam Chowder with Bacon and Oyster Crackers  
Malpeque Oysters on the Half Shell with Lemon and Mignonette  
Peel & Eat Shrimp with Cocktail Sauce and Horseradish Crème Fraîche  
Prince Edward Island Mussels & Littleneck Clams with Garlic and Smoked Tomatoes  
Boiled 1½lb Lobsters with Red Bliss Potatoes, Lemon and Drawn Butter  
Grilled Seasonal Vegetables - Portabellas, Squash, Tomatoes, Peppers, Onions, etc.(v)  
Grilled Corn on the Cobb  
Sweet Coleslaw  
Strawberry Shortcake with Caramel Whipped Cream



## **RIBS, BURGERS & DOGS** (\$20 PER PERSON)

Smoked Chicken Wings with Sweet BBQ Sauce  
Hickory-Smoked Pork Spareribs with Shagbark Syrup BBQ Sauce  
Black Angus Beef Hot Dogs with Buns and Condiments  
Grilled 7oz Natural Beef Burgers with Buns and Condiments  
Grilled Corn on the Cobb  
Sweet Coleslaw  
Garlic Potato Chips  
Potato Salad with Bacon & Scallions  
Chocolate Chip Cookies

## **SUCKLING PIG ROAST** (\$45 PER PERSON)

Seasonal Fruit Salad(v)  
Mixed Farmer's Greens with Cucumber, Red Onion and Maple-Ginger Vinaigrette(v)  
Slow-Smoked Suckling Pig with Natural Juices  
Collard Greens with Smoked Ham Hocks  
Grilled Corn on the Cobb  
Baked Macaroni & Cheese  
Sweet Coleslaw  
Potato Salad with Bacon & Scallions  
Chocolate Chip Cookies

*(v) denotes vegetarian*