



MELISSA TEAFF CATERING

SUMMER BARBECUE

~STARTERS~

GRILLED ITALIAN COUNTRY BREAD BRUSCHETTAS WITH ASSORTED SEASONAL TOPPINGS

DEVILISH STUFFED EGGS WITH A HINT OF CAYENNE PEPPER

*COWBOY CRUDITE TO INCLUDE RADISHES, CELERY STICKS, PICKLED JALAPENOS, CARROT STICKS
AND SCALLIONS WITH RANCH DRESSING*

POTATO JACKETS WITH BOURSIN CHEESE AND BACON

BASIL PESTO AND GORGONZOLA TORTE WITH CROSTINI

PRAWN COCKTAIL WITH CLASSIC COCKTAIL SAUCE

*ANTIPASTO PLATTER WITH TUSCAN STYLE VEGETABLES, OLIVES, TOMATOES, GENOA AND SOPPRESSATA SALAMIS,
WHITE BEAN PUREE, ARTICHOKE AND ITALIAN COUNTRY BREAD*

GUACAMOLE AND SALSA WITH TORTILLA CHIPS

~MAINS~

WEST TEXAS GRILLED TRI-TIP WITH A SMOKED CHIPOTLE AND MOLASSES MOP SAUCE

SLOW ROASTED AND GRILLED BABY BACK RIBS WITH A SPICY BARBECUE SAUCE

NAPA VALLEY ARTISAN SAUSAGES AND MUSTARDS

MELISSA'S FAMOUS-FABULOUS SOUTHERN FRIED CHICKEN

ROSEMARY, LEMON, AND GARLIC GRILLED CHICKEN BREAST

GRILLED HALF CHICKEN

GRILLED LOCAL KING SALMON WITH A ROASTED HEIRLOOM TOMATO COULIS AND CHARRED CORN SALSA

GRILLED CIDER AND MAPLE GLAZED PORK LOIN

GRILLED PORK TENDERLOIN WITH A TEQUILA-LIME AND CUMIN GLAZE

GRILLED COWBOY CUT RIBEYE, NEW YORK STRIP OR BISTRO FILET STEAKS

GRILLED MILLER ALL BEEF HOT DOGS AND BLACK ANGUS BURGERS WITH ALL THE FIXINGS

BASKET OF PETITE SANDWICHES



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~SIDES~

NEW ENGLAND BAKED BEANS WITH MOLASSES AND APPLEWOOD SMOKED BACON

SANTA MARIA BEANS WITH CHORIZO, SMOKED HAM HOCKS AND HATCH RED CHILI

GRILLED SUMMER CORN ON THE COB WITH A BASIL AND THREE CITRUS BUTTER

BAKING POWDER BISCUITS AND ROASTED JALAPENO CORNBREAD

WATERMELON WEDGES

~SALADS~

CLASSIC POTATO SALAD WITH SWEET RED ONIONS, CHOPPED EGG, CELERY, PARSLEY AND BUTTERMILK DRESSING

THREE POTATO AND FENNEL SALAD WITH A TARRAGON, CHERVIL AND GOAT CHEESE RANCH DRESSING

CRACKED WHEAT TABBOULEH SALAD WITH ENGLISH CUCUMBERS, FRESH LEMON AND MINT

ALL-AMERICAN GREEN SALAD WITH A BUTTERMILK BLUE CHEESE DRESSING

*GRILLED ROMAINE SALAD WITH VINE RIPE TOMATOES, SMOKED BACON, ASIAGO CROUTONS,
LEMON HERB VINAIGRETTE AND PARMIGIANO-REGGIANO*

SUMMER HEIRLOOM TOMATO SALAD WITH GENOVESE BASIL-VIRGIN OLIVE OIL AND AGED WHITE BALSAMIC VINEGAR

CLASSIC THREE CABBAGE SLAW WITH A CREAMY SWEET AND SOUR DRESSING, GRILLED APPLES AND GOLDEN RAISINS

SUMMER HARVEST FRUIT SALAD

~DESSERTS~

SUMMER "MARKET" BERRY SHORTCAKE

DOUBLE CHOCOLATE CAKE

SUMMER FRUIT CRISP

COOKIES AND BROWNIES

ICE CREAM CARTS CAN BE ARRANGED

~BEVERAGES~

SODAS

SPARKING AND STILL WATERS

CRANBERRY-ORANGE, HIBISCUS FLOWER OR MANGO-STRAWBERRY ICED TEA

LEMONADE