

# Birchtree's Summer BBQ Menu

This picnic style buffet menu is great for company appreciation parties, family reunions and block parties. It's designed to showcase Birchtree's BBQ classics and will be sure to please all palates!

Your menu price includes one housemade beverage, two sandwiches -or- two buffet entrées, and two sides for \$32 per guest, with a la carte options noted for additional bread, dessert, and beverages.

This menu is available from June through August, with drop off or full service options available. Some menu item substitutions may be made based on local availability.

## Sandwiches

*please choose two*

**Cucumber Sandwich** with house bread chive cream cheese, lightly salted cucumber, bright radishes and dill

**Caprese Sandwich** herbed focaccia with pesto aioli, summer tomatoes and fresh mozzarella / contains nuts

**Garden Patch Panini** multigrain bread with house ricotta, peppery microgreens, and fresh berries based on seasonal availability

**Cubano** with roast pork, ham, mustard, pickles and house bread

**Barbecue Salmon Sandwich** house roll with charred barbecue salmon and white slaw

**Charred Chicken Wrap** toasted pita, field greens, house herbed ranch

-OR-

## Buffet Entrées

*please choose two*

**Coffee Smoked Brisket** rubbed with local coffee and spices, smoked and slow roasted / gf

**Barbecue Chicken Handkerchief Pasta** with tomatoes, corn and summer vegetables, finished with house whiskey barbecue vinaigrette

**Crispy Fried Herb Chicken** served with thyme honey

**Fall Apart Pork Shoulder** tender and rich in flavor, with peppers, spices and a seasonal sauce

**Cheesy Mac and Cheese** with pickled jalapeños on the side

**Chili and Herb Charred Salmon** Verlasso salmon with tangy barbecue / gf

**Vegan Green Garden Rounds** vegan polenta cakes, topped with seasonal roasted vegetables / vegan, gf



## Sides

*please choose two*

**Grains and Greens** toasted grains, wild rice, lentils, israeli couscous with roasted vegetables, greens and herbs / vg

**Red Slaw** red cabbage, red onions, red wine vinaigrette and lots of herbs

**Lancaster Succotash** fava beans, peas, green beans, tomatoes, herbs and red onion in a creamy dressing / gf  
**Spiced Potato Salad** with toasted mustard seeds, local baby arugula / gf

**Roasted Vegetables** a Birchtree favorite with the month's best vegetables, with balsamic reduction / vegan, gf

**Watermelon Salad** over hearty greens with feta cheese, shaved red onion and cucumber with chili vinaigrette / gf

**Smoky Collard Greens** with chilis, caramelized onions / gf

## Snacks

*please choose one*

**Popcorn: House Smoky Kettlecorn**

**Fresh Tortilla Crisps** lime zest and chilies / vegan, gf

**White Bean Dip** with pita crisps

## Beverages

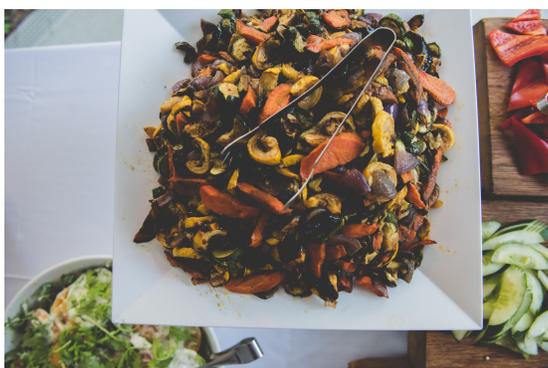
*non-alcoholic housemade beverages, please choose one*

**Herbed Lemonade** with dill, thyme and basil

**Seasonal Berry Lemonade** berry syrup, muddled berries, and herbs - berries are seasonally available: strawberry, blueberry, blackberry, raspberry

**Sweet Tea** strong sweet tea with mint

**Stonefruit Tea** fruity iced tea with seasonally available options of peach, plum, cherry or nectarine



## Optional Add-Ons

### Bread On the Buffet

*optional a la carte bread, \$2 per guest each*

**Biscuits** *flaky cheddar biscuits*

**Focaccia** *house-baked doughy bread made with olive oil / vegan*

### Dessert

*optional a la carte dessert, \$2.50-\$4.00 per guest*

**Cocoa Peanut Butter Torte** *a rich brownie-textured cookie, made in house // gf, vegan*

*Cookie Bounty a trio of our housemade cookies*

**Classic Lemon Bars** *topped with powdered sugar and berries*

**Panna Cotta** *a softly set vanilla pudding topped with fresh berries / gf*

**Seasonal Fruit** *cut up and ready to serve*

**Summer Berry Blondie** *white chocolate brownies with seasonal berries*

**S'mores Brownies** *mini brownie squares with graham cracker crust and toasted marshmallow topping*

**Meyer Lemon Shortstacks** *house shortbreads stacked together with seasonal berry cream cheese*

### Beverages

*optional a la carte beverages, \$2.50-\$3.50 per guest*

**Boxed Water** *Birchtree's alternative to bottled water, boxed water has a low carbon footprint and is part of the 1% for the planet*

**Boylan Sodas** *local cane sugar sodas such as cola, ginger ale, birch beer, creme soda and black cherry*



### Bar Service

*optional available for full-service events for \$8 per guest*

### Classic Bar

this bar comes with liquor liability insurance, ice, tools and barware, Boylan's local sodas including cola, diet cola, tonic and seltzer, lemons and limes, and your choice of one fresh mixer/signature cocktail (all alcohol is client-provided).

### Signature Cocktail

*part of your classic bar package, please choose one*

**Greenhouse Tonic** *our most popular gin and tonic with cucumbers, lemon verbena simple syrup, herbs, perfect with Bluecoat Gin*

**Berry Fizz** *local mint, basil and thyme with strawberries, blackberries and raspberries in a sparkling punch, spiked with sparkling wine or vodka*

**Moscow Mule** *the classic, with ginger beer, limes and vodka*



*Our proposals are customized to meet your needs.  
Contact us today for a quote!*

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