IDREXELBROOKCATERING SERVICES

THE ALL-AMERICAN BARBEQUE

FROM THE BIG GRILL

1/3 lb. Angus Hamburgers • Veggie Burgers • Turkey Burgers

Premium Large All-Beef Hot Dogs • Marinated Boneless Breast of Chicken

SIDES

Drexelbrook's Own Seasoned Kettle Chips

(PLEASE SELECT TWO SALADS)

Grilled Potato Salad • Orzo Pasta Salad with Vinaigrette

Tomato & Mozzarella Salad • Big Italian Salad

THE TRIMMINGS

Onions • Lettuce • Tomatoes • Pickles • Sliced Cheese • Bacon \square

Ketchup • Mustard • Relish • Mayonnaise • Buns

DESSERT

Seasonal Fresh Fruit with Berries • Chocolate Chip Cookies

BEVERAGES (PLEASE SELECT ONE)

Summer Ice Tea Cooler

Strawberry Lemonade • Tropical Fruit Punch



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ADDITIONAL STARTERS

(AVAILABLE AS ONE LARGE PLATTER OR INDIVIDUAL)

Fire Roasted Peppers, Marinated Olives, Artichoke Hearts, Marinated Mozzarella, Reggiano Parmesan, Calabrese Sausage, Sopressatta, Parma Prosciutto (Mellon or Figs) Pepper Shooters, Grilled Asparagus, & "South Philly" Italian Breads

VEGETARIAN ANTIPASTO

Balsamic Grilled Vegetables, Marinated Artichokes, Italian Cheeses, Fire Roasted Tomato & Olive Relish, Parmesan Crisps, Olives & Caper Berries served with Focaccia

BRUSHETTA

Tomato & Mozzarella • Wild Mushroom & Asparagus • Bleu Cheese & Beef

WINGS

Our own "Baked" or Grilled, never Fried! Mild, Medium or Hot • Celery Sticks & Cool Ranch Dip

CHICKEN TENDERS OR BITES

Panko Crusted All White Meat Tenders with Honey Mustard & BBQ Sauces

FROM THE GARDEN

A Bouquet of Garden Fresh Vegetables including Broccoli, Grilled Asparagus, Carrots, Celery, Red Peppers, Cherry Tomatoes, Blue Cheese Stuffed Olives, Baby Corn & Marinated Mushrooms, Onion Dip, Cool Ranch Dressing & Creamy Pesto

CHEESE & PEPPERONI

Cubed Domestic Cheeses, Pepperoni, Mustard & Crackers



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MORE FROM THE BIG GRILL

Baby Lamb Chops • Petit Filet • Hoisin Marinated Flank Steak • Spare Ribs from our "Smoker"

Hot or Sweet Italian Sausage • Kebobs: Beef or Chicken • Marinated Tuna Steaks • Miso Salmon

Tropical Mahi-Mahi • Shrimp Kebobs • Veggie Kebobs • Grilled Asparagus

MORE ENTREES

DOWN THE SHORE

Little Neck Clams steamed "in a pot" with a delicious herbed white wine broth. We'll bring the Sourdough Bread for Dipping! Seasonal Mussels are also available with a "Spicy Marinara"

SIZZLING FAJITAS

A Choice of Marinated Grilled Steak or Marinated Boneless Breast of Chicken Floured Tortilla Shells Accompanied by a Variety of Garnishes Including:

Grilled Onions, and Sweet Bell Peppers, Guacamole, Sour Cream, Salsa, Diced Green Onions, Shredded Cheese & Pico de Gallo

CRAB CAKES

Our Signature Lump Crab Cakes available in Appetizer or Dinner Size sautéed on an open griddle & served with Smoked Paprika Aioli

RAW BAR

Chilled Jumbo Shrimp offered in a Variety of Sizes, Fresh Shucked Seasonal Oysters & Clams on the Half Shell, Crab Claws, Alaskan King Crab Legs Displayed on Ice with Lemon Wedges, Horseradish & Cocktail Sauce

MORE SIDES

Grilled Vegetables • Baked Beans • Coleslaw • Three-Bean Salad

Roasted Corn, Black Bean & Tomato Salsa

Field Green Salad with Vinaigrette • Summer Risotto Milanese

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DESSERTS

Build your Own Sundaes • Ice Cream Novelties • Chocolate Fondue • Tropical Bananas Foster • Water Ice Full Coffee Bar with Flavored Syrups & Whipped Cream

BEVERAGES

Flavored Teas & Lemonades • Frozen Specialties • Energy Drinks Fresh Squeezed Juices • Canned Soda Assortment •Bottled Water • Juice Boxes

WE INCLUDE THE FOLLOWING SERVICES AND AMENITIES SO YOU CAN ENJOY!

•A "Big Grill"
•Grill Chef, Supervisor and Staff
•Disposable Plates, Utensils, Napkins & Cups
•Set-up, Service and Clean-up
•Containers and Ice to Chill your Beverages
•Pop-Up Tents to Cover Food
•Citronella Candles for Buffet Tables
•On-Time Delivery
•Four-Hour Total Event Time

THE OTHER STUFF

The All-American Barbeque is based on a minimum of 40 adult guests. A Five-hundred dollar, non-refundable retainer is required to confirm our services.

Buffet & Grill Service is a minimum of one hour and a maximum of two.

Host is responsible for the purchase and distribution of alcoholic beverages in accordance with the State Law. Drexelbrook assumes no responsibility for alcoholic beverage purchased by host and consumed by host's guests or other service providers. Beverage staff is not included.

Our friendly and professional sales staff will assist you with other services not included in our price, including, but not limited to, tenting, entertainment, games and audio visual. These other services are an additional fee.

Additional Service staff can be provided at a per day rate.

Drexelbrook is only responsible for set-up and clean up of pre-determined event space.

Thank you for the opportunity to present our Services for your Catering Needs!

