

foodwerx

Featuring Nicholas Caterers

2019 BBQ MENU

SIMPLE & EASY

Hot Dogs

Angus Beef Burgers

Choice of (1) Salad:

Red Skin Potato Salad **or** Creamy Cole Slaw **or**
Tri-Colored Rotini Pasta Salad

Buns & Rolls

foodwerx House Made Potato Chips

All the Fixins':

American Cheese, Lettuce, Tomato, Red Onion,
Relish, Mustard, Pickles & Ketchup

Watermelon Wedges

Cookie Display

\$11

NOSTALGIC PICNIC TIME

Angus Beef Burgers

Hot Dogs

Red Skin Potato Salad **or** Tri Colored Rotini Pasta Salad

Creamy Coleslaw **or** Cucumber & Tomato Salad

Garden Salad **or** Hail Caesar Salad

Buns & Rolls

foodwerx House Made Potato Chips

All the Fixins':

American Cheese, Lettuce, Tomato, Red Onion, Relish,
Mustard, Pickles & Ketchup

Watermelon Wedges

Cookies & Brownies

\$15

AMERICAN ALL THE WAY

Angus Beef Burgers
BBQ Glazed Chicken
Hot Dogs
Marinated Grilled Vegetables
Baked Potato Salad
Old Fashioned Macaroni Salad **or** Tri Colored Rotini
Pasta Salad
Garden Salad **or** Hail Caesar Salad
Buns & Rolls
foodwerx House Made Potato Chips
All the Fixins'
American Cheese, Lettuce, Tomato, Red Onion,
Relish, Mustard, Pickles & Ketchup
Watermelon Wedges
House-made Cookies & Brownies
\$17

WALK ABOUT WERX Q

Cheesesteak Dumplings
Italian Sausage Kabobs
Crispy Chicken Buffalo Wings
Pork Empanadas
Baked Potato Shooters
Kale Salad Shooters **or** Salad of Garden Greens
foodwerx House Made Potato Chips
Fruit Kabobs
Cream Cheese Pound Cake Triangles with Cream
Cheese & Sliced Driscoll Strawberries and
Chocolate Brownies
\$20

GRILL-LESS BBQ

Balsamic BBQ Marinated Flank Steak atop
Roasted Potato Salad
~Room Temperature Presentation~
Mesquite Grilled Chicken Breast paired with
White Shoe Peg Corn Salad
~Room Temperature Presentation~
Marinated Grilled Vegetable Display
Sliced Roma Tomatoes, Buffalo Mozzarella &
hand-picked Basil Leaves finished with Aged
Balsamic Drizzle
Green Salad **or** Chick Pea Salad **or** Wheatberry
Salad **or** Confetti Couscous
Artisan Rolls & Infused Butter
foodwerx Fruit Salad
House-made Cookies & Brownies
\$20

COWBOY BBQ

BBQ Chicken Breast **or** Lemon & Herb Marinated
Chicken
Slow Cooked Baby Back Ribs
Studded Cornbread Squares
Marinated Grilled Vegetable Salad
Ridiculously Delicious Mac 'n Cheese
Crispy Potato Wedges with Sea Salt & Malt
Vinegar
Horseradish Baked Beans **or** Corn on the Cob **or**
White Shoe Peg Corn Salad
foodwerx Signature Funky Green Salad **or**
Cucumber Tomato Salad
Sliced Seasonal Melons & Berries
Hand Dipped Chocolate Covered Oreo Cookies
\$22

MOTHER MEMPHIS BBQ

BBQ Baby Back Ribs
Chipotle Glazed Chicken Breasts
Slow Cooked Beef Brisket
Bourbon Infused Baked Sweet Potato Wedges
Longhorn Macaroni & Cheese with Fire Roasted
Cherry Tomatoes & Micro-cut Jalapeños Horseradish
Baked Beans or White Shoe Peg Corn Salad
Green Salad with Salsa Fresca & Guacamole Lime
Vinaigrette
Voodoo Slaw
Studded Corn Bread
Watermelon & Cantaloupe Wedges
'Smores Bars
\$25
40 Guest Minimum

BY THE SEA

Steamed Clams
Mussels Marinara
Marinated then Grilled Beef Kabobs
Shrimp & Scallop Kabobs
Hail Caesar Salad with Grilled Chicken
"Make your Own" Baked Potato Toppings Bar
Lobster Macaroni & Cheese
Quinoa Salad or Kale & Chick Pea Salad Toss
Corn on the Cob or White Shoe Peg Corn Salad
foodwerx Fruit Salad
Lemon Squares
\$45
40 Guest Minimum

A LA CARTES

2 Buck Sides

Corn Bread
Creamy Cole Slaw
Cucumber Salad

3 Buck Sides

Traditional Macaroni Salad
White Shoe Peg Corn Salad
Baked Potato Salad
Sweet Potato Salad
Horseradish Baked Beans
Corn on the Cob
foodwerx Fruit Salad
Caesar Salad, Garden, or foodwerx Funky Salad
Grilled Vegetable Display

DESSERTS

Cookies \$3
Cookies, Mini Cannoli's,
Mini Cheese Cake
& Brownies \$4
Chocolate Dipped Fruit \$5

BEVERAGES

Bottled water \$ 1.50
Soda \$2
Infused Iced Tea or
Raspberry Lemonade \$2

Some tips when ordering:

There is a 20 guest minimum for all BBQ Packages

All "a la carte" selections are priced per person

BBQ Packages do not include paper products

Eco-friendly paper products are an additional \$2 per guest

Delivery & Set Up available upon request

Grills & Chef(s) for your event are available for an additional fee

Should you have any additional questions or inquiries or if you would like to book your BBQ Event, kindly call 856 231 8886 and one of our Event Specialists will assist you every step of the way.