

barbeque packages

All BBQ Packages Include:

- Barbeque Menu
- Heavy Weight Plasticware
- Ice and Chilling Tubs
- BBQ Grill with Charcoal
- Buffet Table with Paper Cloths and Basic Service Equipment
- BBQ and Basic Service Staff

Basic Barbeque Package

Fresh Ground Hamburgers with Lettuce, Tomato and Cheese
AND Kosher Hot dogs with all the fixins'
PLUS BBQ chicken on the bone
OR Southern fried chicken
Corn on the cob and Buttermilk Cole slaw
AND Tossed green salad w/balsamic vin.
PLUS Homemade cornbread, sweet butter
Fresh sliced fruit and watermelon
Delicious chocolate chip, Oatmeal Raisin
and peanut butter cookies

\$ 32.95 per person (30 person minimum)

Travel Charges when applicable and a 15% Service Charge will be added.

SUBSTITUTE Juicy and Tender Boneless Chicken Breast ADD \$1.50 per person

ADD Sausage & Peppers

Sweet Italian Sausage or Turkey Sausage with peppers and onions. **\$1.50 per person**

ADD Sliced Brisket

Our beef brisket, seasoned and smoked for hours for a deep smoky flavor.

\$3.95 per person

ADD Smoky Pork Baby Back Ribs

Tender, juicy and dripping with sauce.

\$4.95 per person

ADD Grilled Marinated Skirt Steak

Loaded with flavor served with grilled red onion and toasted French bread

\$5.95 per person

ADD Grilled Filet Mignon

It doesn't get any better than this. Tender, sliced at the table and served with tangy horseradish sauce.

\$6.95 per person



more to add!

ADD Tequila-Lime Swordfish

OR Fresh Ahi Tuna Steaks

Fresh tropical fruit salsa

\$4.50 per person

ADD A Side Dish

Pasta Salad with Tomato Basil

Macaroni and Cheese

Baked beans with bacon

Vegetarian Chili

Smashed Potato Salad

Rice with Red Beans

\$1.95 per person

great starters:

Mexican Appetizer Platter

Cheddar-jalapeno quesadillas, guacamole and salsa, chips and jicama sticks

\$3.95 per person (2 per person)

Sante Fe BBQ Shrimp Platter

Pacific shrimp with just the right amount of chiles!

\$1.95 per person (2 per person)

Maine Lobster Roll Miniatures

Fresh lobster with lemon on a grilled bun

\$2.95 per person (1 per person)

more desserts

Sweet Potato Pie

Pecan Pie

Chocolate Pecan Pie

Turtle Pie

Apple Pie

Blueberry Pie

\$19.95 each

Ice Cream

Assorted Good Humor bars and Froz Fruit

\$3.50 per person

DELUXE Ice Cream

Assorted Hagen Daaz bars and Froz Fruit

\$4.50 per person

drinks

Soda, Water, Iced Tea and Lemonade

\$3.50 per person

Above Soft Drinks PLUS

All Bar Mixers

\$6.00 per person

SPECIAL

PAUL EVANS CATERERS [For Serious Meat Eaters!]

Our Beef Brisket, seasoned & smoked for hours for a deep smoky flavor .

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New England Clam Bake PAULEVANS CATERING

1-1/4 lb Maine Lobsters - butter and lemon

Jumbo shrimp cocktail, lemon and tangy horseradish cocktail sauce

Steamed little neck clams and mussels with roasted tomato salsa

Fresh picked corn on the cob with sweet butter

Red bliss potatoes with sour cream & chives

Grilled Kosher hot dogs with all the fixings

Tomato and cucumber salad with shallot vinaigrette

Carrot and raisin cole slaw

Hearty seven grain & Raisin-pecan rolls

For Dessert:

Juicy fresh sliced fruit and watermelon with ripe strawberries

Fresh baked jumbo chocolate chip, oatmeal & peanut butter cookies

All Clam Bakes Include:

Heavy Weight Plastic Ware, Ice, Basic Service Equipment and Basic Service Staff

BBQ grills and linen tablecloths are NOT included!

\$59.95 per person (30 person minimum)

Travel charges and a 15% Service charge will be added.

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Hawaiian Luau Package **PAUL EVANS CATERING**

Fire Starters:

Imu Kahlua BBQ baby back ribs + Grilled swordfish skewers with fresh lime

Lollipop coconut shrimp + Lomi Lomi salmon with fresh tomatoes

Macadamia nut sirloin skewers + Avocado corn salsa in crispy wonton cups

Grilled vegetable kebobs + Hawaiian grill vegetable Lumpia (crepes)

Polonesian Dinner Spread:

Pineapple Haupia grill chicken with sweet peppers and onions

Ahi sesame encrusted Poke (fresh tuna) with tropical fruit salsa

Baby greens with grilled oranges, jicama and almonds

Sweet potato salad w/chili-lime dressing + Steamed rice with stir-fried vegetables

Plantain chips & macadamia pumpkin bread

Sweet Endings:

White chocolate macadamia nut cookies + Chocolate coconut brownies

Caramelized banana & custard Hawaiian trifle

Fresh fruit kebobs with raspberry puree

Hawaiian Luau Pricing ~ Includes all of the following:

Heavy Weight Plastic Ware, Ice, Basic Service Equipment and Basic Service Staff

BBQ grills and linen tablecloths are NOT included!

\$49.95 per person (30 person minimum)

Travel charges and a 15% Service charge will be added.

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