

# Barbecue Bash

by INDULGE gourmet

## Pulled pork

Sweet and savory pork butt served with Hawaiian buns

## Hangar steak

Tender marinated Hangar steak with chimichurri sauce

## Grilled salmon

Seared local salmon with honey balsamic sauce

## Barbecue chicken

With ancho chili bourbon sauce

## Macaroni and cheese

With sharp cheddar cheese and bacon

## Coleslaw

Our famous smoky cabbage coleslaw

## Potato salad

Southwest style potato salad with chipotle

## Grilled corn on the cob

With southwest seasons, honey and lime butter

## Mixed greens

With peaches, shaved almonds, cucumbers, goat cheese and bacon balsamic vinaigrette

## SIGNATURE DRINKS

Cucumber pineapple tequila coolers

White sangria

Watermelon martinis

Frozen mojitos

Cadillac margaritas

## SUMMER SWEETS

Lemon blueberry cheesecake parfaits

Blackberry cobbler with vanilla scented

whipped cream

Summer berry shortcake

Mississippi Mud Cake

S'mores Bars

Prices vary depending on number of guests and menu items selected. Please contact Chef Laura at [chef@indulge-gourmet.com](mailto:chef@indulge-gourmet.com) or call 916.288.5761 for more information and a firm quote.