



EPICUREAN GRILLWORKS MENU

ON THE DINNER BUFFET

COWBOY THREE BEAN SALAD WITH POBLANO VINAIGRETTE

A Peppery Bean Salad with a colorful mixture of Red Kidney, Garbanzo and Turtle Black beans tossed together with Colored Peppers, Onions, Fresh Cilantro Leaves and perked up with Poblano Vinaigrette

EPICUREAN MIXED FIELD GREEN SALAD

Mixed Baby Greens presented with Pear, Crumbles of Gorgonzola, Candied Walnuts and served with Raspberry Vinaigrette

MINI GRILLWORKS BACON CORNBREAD

Cornbread with Apple wood Smoked Bacon, Shredded Black Diamond Cheddar, Sweet Corn Kernels, and Slivered Scallions folded with Buttermilk and Spices

MINI GRILLWORKS JALAPENO CHEDDAR CORNBREAD

Cornbread with Jalapeno Peppers, Shredded Black Diamond Cheddar and Sweet Corn Kernels folded with Buttermilk and Spices

GRILLED MEDALLIONS OF TOP SIRLOIN

Perfectly Grilled Top Sirloin Medallions Marinated in Olive Oil, Garlic and Fresh Herbs. Served with ...

JACK AND COKE MARINADE

A Sweet and Rich Contribution of Vanilla, Citrus, Caramel and Tobacco like flavors

GRILLED CHICKEN WITH A PECAN BOURBON SAUCE

Ripe Peaches, Crushed Pecan and a Hint of Kentucky Bourbon Make a Sauce that Perfectly Compliments these Juicy Grilled Chicken Breasts

RANCH STYLE SCALLOPED POTATOES

Thinly Sliced Russet Potatoes Layered and Baked in a Creamy Mornay Sauce with Melted Swiss Cheese and Seasonings

COGNAC GLAZED SLICED CARROTS

Sliced Carrots Tossed with Country Butter, Sea Salt and Cognac, roasted until tender with a wonderful Oak flavor

DESSERT

BUILD YOUR OWN GOURMET S'MORES

Build Your Own Gourmet S'mores Near An Open Fire! These Marshmallows Will Knock Your Socks Off: Caramel Swirl, Vanilla Bean, Chocolate Chips, Cinnamon, Peppermint, Lemon Meringue, Plain, Mini and Simply S'mores, layered with Milk Chocolate Hershey Bar With and Without Nuts or Crunch Bar and Graham Crackers, a Melt In Your Mouth Favorite

PEACH & BLUEBERRY COBBLER

A combination only made better by its crispy Crumb Topping and fresh Whipped Cream

BEVERAGES

BASIL INFUSED LEMONADE

Garnished with Blueberries, Basil Leaves and Lemon Wheels and served in Mason Jars

