**Mesquito Grille**

**2015 “A la Carte” Catering Menu**

**Hot Appetizers**

**Our Homemade Perogies:** 0.90 each

Choose from: Potato & Cheddar/ Potato & Onion

**Our Homemade Southwestern Eggrolls** stuffed with Pork and Coleslaw: $3 each

**Chicken Satay Skewers** w/ Peanut Dipping Sauce: $3.25 per skewer

**Mini Beef Skewers** w/ tomatoes, onions & peppers: $3.25 per Skewer

**Cheddar Cheese Beer Fondue**: $26 per gallon (Perfect as a dipping sauce for your pretzels)

Add Basket of Homemade Garlic Bread sticks & Tortilla Chips: $5

**Chicken Quesadilla** w/ peppers & onions (40 pieces): $43

**Mesquito Grille Style Buffalo Chicken Dip** w/ tortilla chips: $46 per ½ Gallon

**Mesquito Grille Creamy Crab Dip** w/ tortilla chips: $56 per ½ Gallon

**Breaded Chicken Tenders** with any of our Famous sauces: $64 per 50 tenders

**Spare Rib-Its** tossed in any of our Famous sauces: $60 per 50 rib-its

**Beer-Battered Shrimp** tossed in any of our Famous sauces: $45 per 50 shrimp

**Our Famous Wings** w/ our homemade Blue Cheese Dressing: $62 per 100 wings

Choose from: Normal; Hot; Red Hot; Insane; Traditional BBQ; Honey BBQ; Spicy Honey BBQ; Smoked Chipotle BBQ; Sesame Teriyaki; Spicy Garlic Parmesan; Dry Southwestern Rub; Frankensauce and Szechuan

**Hot/Cold Mini Sandwiches**

**Hot mini- sandwiches**: Mini sandwiches $3.50 each / full size sandwich or wraps $6 each

Choose from: Mesquito-Style Cheese Steaks; Meatballs in Marinara Sauce; Hickory Smoked Brisket w/ Chipotle dressing; Our Famous Pulled Pork BBQ; Veggie; Buffalo Chicken, BBQ Chicken; and Grilled Chicken

**BBQ Pork Sliders** $3 each

**Grille Burger Sliders** $3.50 each

**Brisket Sliders** $3 each

**Chicken Sliders** (your choice of Buffalo or Seasoned Grilled Chicken) $3 each

**Cold Appetizers**

**Vegetable & Cheese Tray**: $41 per tray

Included on tray: Pepper Jack, Mozzarella, Provolone, Cheddar, Carrots, Celery, Grape Tomatoes, Broccoli, Peppers with a Creamy Ranch Dip

**Chilled Filet Mignon and Grilled Vegetable Tray:** $71 per tray

Included on tray: Tender Seasoned, Sliced Filet Mignon, Grilled Asparagus, Summer Squash, Zucchini, Red Peppers and Red Onions with a side of Creamy Bleu Cheese Sauce.

**Chilled Grilled Vegetable Tray:** $47 per tray

Included on tray: Grilled Asparagus, Summer Squash, Zucchini, Red Peppers and Red Onions with a side of Creamy Bleu Cheese Sauce.

**Spinach and Feta Dip** w/ Garlic Crostini: $46 per ½ Gallon

**Vegetable Dip** w/a Basket of Homemade Garlic Bread sticks & Tortilla Chips: $26 per ½ Gallon

**Fresh In-Season Fruit Tray** w/ creamy fruit dip: $41 per tray

**Homemade Spinach Dip w/ rye** $9 per pound

**Homemade Bruschetta w/ Crostinis** $8 per pound

**Entrees**

**From the Smoker / Grill**

**Grilled Beef Kebabs** (Skewers of Tender Beef Cubes, Red and Green Peppers, Red Onions, and Cherry Tomatoes) $3.75 per skewer

**Grilled Lamb Kebabs** (Skewers of Tender Marinated Lamb Cubes, Red and Green Peppers, Red Onions and Cherry Tomatoes) $4 per skewer

**Grilled Chicken Kebabs** (Skewers of Tender Marinated Chicken, Red and Green Peppers, Red Onions and Cherry Tomatoes) $3.50 per skewer

**Grilled Seafood Kebabs** (Skewers of Swordfish, Shrimp, Tuna and Vegetables) $3.50 per skewer

**Grilled Pork Kebabs** (Skewers of Tender Pork, Pineapple and Vegetables) $3.50 per skewer

**Grilled Vegetable Kebabs** (Skewers of Seasonal Vegetables, marinated, seasoned and grilled to perfection) $3.25 per skewer

**Grilled Jamaican Jerk Chicken** Kebabs (Skewers of Chicken marinated in Jerk Seasoning then grilled w/ pineapples and seasonal vegetables) $3.75 per skewer

**Mesquito Grille Flank Steak** (Tender seasoned and char-grilled and sliced to perfection) $9 per pound

**Sliced BBQ Chicken Breast** $7.50 per pound

**BBQ Pork Spareribs** $21 per full rack (one dozen ribs per rack)

**Grilled Sausages** w/ peppers and onions (your choice of Sweet and/or Hot) $9 per pound

**Pork BBQ** $9.00 per pound

**Jamaican Jerk Chicken** $8.00 per pound

**Smoked Brisket** $8.50 per pound

**The “Classic” Entrees**

**Chicken Marsala** (Tender Chicken, mushrooms, onions in a rich Marsala wine sauce) $56 per full pan / $28.50 per half pan

**Chicken Parmesan** (Chicken in a rich marinara sauce, covered with parmesan and mozzarella cheese) $61 per full pan / $31 per half pan

**Chicken Pasta Primavera** (Penne Pasta Tossed with green and red peppers, broccoli, carrots and onions in a white wine broth.) $66 per full pan/ $33.50 per half pan (Vegetarian Pasta Primavera $56 per full pan / $28.50 per half pan)

**Chicken Alfredo** $56 per full pan / $28.50 per half pan

**Baked Ziti** $46 per full pan/ $23.50 per half pan

**Accompaniments**

**Grilled Vegetables** (Zucchini, Broccoli, Yellow Summer Squash, Red and Green Peppers and Onions) $46 per full pan

**Rice** $26 per full pan

**Homemade BBQ Baked Beans** $36 per gallon

**Homemade Macaroni and Cheese** $56 per full pan

**Black-Eyed Peas** (New Orleans Style) $41 per full pan

**Roasted Red Potatoes** $51 per full pan

**Rice Pilaf with vegetables $**41 per full pan

**Assorted Dinner Rolls** $5 per dozen

**Our Homemade Salads**

**Garden Salad w/ choice of dressings** (Romaine Lettuce, Cherry Tomatoes, Green and Red Peppers, Carrots, Onions and Croutons) $26 Medium / $36 Large

**Caesar Salad** (Romaine Lettuce, Parmesan Cheese, Caesar Dressing and Croutons) $21 Medium / $31 Large

**Pasta Salad** $5.50 per pound

**Baby Red Potato Salad** $7 per pound

**Potato Salad** $5.50 per pound

**Cole Slaw** $5.50 per pound

**Our Homemade Soups**

**French Onion** $31 per gallon

**Crab Bisque** $31 per gallon

**Creole Corn and Crab Bisque** $31 per gallon

**Seafood Bisque** $31 per gallon

**Fuller’s Ale and Cheddar** $31 per gallon

**Chicken Noodle** $31 per gallon

**Potato with Bacon** $31per gallon

**Gumbo** $41 per gallon

**Chili** $30 per gallon

Included: Delivery, Set-Up and Equipment

\*tax is not included in the above pricing

6 Hour Sterno $3 each

Servers are $25 per hour for up to 5 hours (when available)