

Westchester Picnic Company

Barbecue (BBQ) and Picnics Menus

914-372-7080

All Packages Include

Unlimited Lemonade, Iced Tea, Bottled Water and Ice.

All paper goods including plastic utensils, plates, cups, napkins.

All necessary propane grills, buffet tables with tablecloths, and even garbage bags.

Minimum Expenditure Policy

There is NO minimum number of guests, however all events have a minimum customer expenditure of \$1,500 before tax and our 21% service fee.

Staff Included

All event prices INCLUDE STAFF for two (2) hours of food service, and typical set-up/clean-up time.

The "No-Frills" Barbecue

Fresh From the Grill

Grilled Jumbo Angus 6oz Cheeseburgers
Grilled All Beef Franks
Potato Chips

Cost per guest:

100 or less for \$18.00 per guest
More than 100 guests - Call for Pricing

The "No-Frills" Picnic

Herb Roast Chicken Quarters
with rosemary, sage, garlic, and cracked pepper
Smoky BBQ Pulled Pork
Chilled Ratatouille OR Summer Corn Salad
Chopped Garden Salad OR Roasted Potato Salad

Cost per guest:

100 or less for \$19.65 per guest
More than 100 guests - Call for Pricing

The "Classic" Barbecue

Fresh From the Grill

Grilled Jumbo Angus 6oz Cheeseburgers
Grilled All Beef Franks
Grilled BBQ Chicken Quarters
Grilled Vegetable Burgers (10% Of guests)
Our Signature Sweet Potato Wedges
House-Made Sweet Vinegar Cabbage Slaw
Fresh Sliced Watermelon
Chocolate Chip Cookies

Unlimited Coca Cola and/or Pepsi sodas

Cost per guest:

100 or less for \$29.95 per guest
More than 100 guests - Call for Pricing

The "Summer" Picnic

St Louis BBQ Ribs
Served in a Smokey Sweet & Tangy Barbecue Sauce
Herb Roasted Chicken Quarters
with rosemary, sage, garlic, and cracked pepper
Barbecue Smoked Beef Brisket
Peppered Bacon Macaroni & Cheese
Sweet Corn Salad
Zesty Mesclun Salad
baby greens, feta cheese, dried cranberries with a raspberry vinaigrette
Summer Fruits (Strawberries & Grape Clusters)
Oatmeal Raisin Cookies

Unlimited Coca Cola and/or Pepsi sodas

Cost per guest:

100 or less for \$34.58 per guest
More than 100 guests - Call for Pricing

Authentic "Texas" Barbecue

Fresh From the Grill

Grilled BBQ Chicken Quarters
Smokey Molasses Baby Back Ribs
Barbecue Smoked Beef Brisket
Grilled Jumbo Angus 6oz Cheeseburgers

Grilled All Beef Franks
Grilled Vegetable Burgers (10% Of guests)

Baked Beans with Molasses & Brown Sugar
Grilled Corn with Maple Butter
Sautéed Green Beans with Caramelized Bacon
Southern (Cold) Potato Salad
House Made Sweet Corn Bread

House Made Chocolate Chip Cookies
Unlimited Coca Cola and/or Pepsi sodas

Cost per guest:

100 or less for \$47.50 per guest
More than 100 guests - Call for Pricing

Authentic "Carolina" Barbecue

Fresh From the Grill

Carolina Pulled Chicken
Carolina Dry Rub Baby Back Ribs
Carolina BBQ Pulled Pork
Grilled Jumbo Angus 6oz Cheeseburgers
Grilled Hot Sausages
Grilled Vegetable Burgers (10% Of guests)

Boiled Parsley and Butter Red Potatoes
Grilled Corn with Maple Butter
Collard Greens and Sweet Onions
Southern (Warm) Potato Salad
House Made Spicy Corn Bread

Peach Cobbler or Banana Pudding

Unlimited Coca Cola and/or Pepsi sodas

Cost per guest:

100 or less for \$47.50 per guest
More than 100 guests - Call for Pricing

The "Family Feast" Barbecue

Fresh From the Grill

Grilled BBQ Chicken Quarters
Grilled BBQ Baby Back Ribs
Barbecue Smoked Beef Brisket
Hot & Sweet Sausages
Grilled Jumbo Angus 6oz Cheeseburgers
Grilled All Beef Franks
Grilled Vegetable Burgers (10% Of guests)

Grilled Corn with Maple Butter
Tossed Garden Salad
Roasted Potato Salad
Penne Pesto Pasta Salad with Fresh Vegetables
Our Signature Sweet Potato Wedges

Fresh Sliced Watermelon
Chocolate Chip and Oatmeal Raisin Cookies
Unlimited Coca Cola and/or Pepsi sodas

Cost per guest:

100 or less for \$53.50 per guest
More than 100 guests - Call for Pricing

The "Tex-Mex" Barbecue

Nachos with Guacamole and Salsa
Chicken Fajitas
Shredded Pork BBQ
Chili Con Carne

Fresh From the Grill

Dry Rub St Louis Ribs
Grilled Jumbo Angus 6oz Cheeseburgers
Grilled All Beef Franks
Grilled Vegetable Burgers (10% Of guests)

Spanish Style Rice & Beans
Grilled Corn with Maple Butter
Dijon Red Bliss Potato Salad

Fresh Sliced Watermelon
Chocolate Chip and Oatmeal Raisin Cookies
Unlimited Coca Cola and/or Pepsi sodas

Cost per guest:

100 or less for \$53.50 per guest
More than 100 guests - Call for Pricing

The "Lobster & Clam Bake"

Fresh Steamed

RSVP of One per person: 1-1/2 Lb Lobster
Large Cocktail Shrimp
Fresh Steamers Clams
Fresh PEI Mussels in Garlic White Wine Sauce
Steamed Red Potatoes

Cold Rare Ahi Tuna Slice Display
Balsamic Glazed Portobello Mushrooms
Sweet Corn on the Cob
Celebration Pasta Salad
Grilled Summer Vegetables

Unlimited Coca Cola and/or Pepsi sodas

Dessert:

Assorted House Made Cookies, and choice of either
(2) Fruit Kabobs per guest or Whole Strawberries &
Grapes Clusters

Cost per guest:

100 or less for \$59.95 per guest

More than 100 guests - Call for Pricing

Add Clams on the Half-Shell - \$7.65

Add Oysters on the Half-Shell** - \$8.25

Add Clams & Oysters on the Half-Shell **- \$10.50

**Oyster Shucker Staff Additional

The "Ultimate" Barbecue

Fresh From the Grill

Chef Carved Grilled Sirloin Steaks
Grilled Hawaiian Shrimp Skewers
Barbecued Baby Back Ribs
Barbecue Smokey Beef Brisket
Grilled Herb Marinated Chicken Breasts
Jumbo Angus 6oz Burgers
Grilled Vegetable Burgers (10% Of guests)
Grilled All Beef Kosher Franks

Balsamic Glazed Portobello Mushrooms
Sweet Corn on the Cob
Celebration Pasta Salad
Grilled Summer Vegetables

Unlimited Coca Cola and/or Pepsi sodas

Dessert:

Assorted House Made Cookies, and choice of either
(2) Fruit Kabobs per guest or Whole Strawberries &
Grapes Clusters

Cost per guest:

100 or less for \$59.95 per guest

More than 100 guests - Call for Pricing

All Packages include appropriate toppings based on menu.

All Prices Subject to Change.

Latest prices are always at:

WestchesterPicnicCompany.com

BBQ and Picnic Alternatives and Upgrades

Our Main Grill & Hot Dishes

PORK

- St. Louis Ribs - \$6.75
- Baby Back Ribs - \$7.75
- Sweet or Hot Sausage - \$3.95
- Herb Crusted Pork Chops - \$6.95
- Sweet & Smoky Pulled Pork - \$6.75

BEEF

- Beef Kabobs - \$6.25
- Beef Tacos - \$7.25
- Carved Hanger Steak - \$7.25
- Grilled Carved Sirloin Steaks - \$7.95
- Barbecue Beef Brisket - \$7.95
- Carved Flank Steak - \$9.20
- Steak Fajitas - \$10.35
- Carved Skirt Steak - \$10.15
- Carved Prime Rib - \$12.75
- Dry-rubbed T-Bone Steaks - \$13.75
- Porterhouse Steaks - \$14.50
- Carved Filet Mignon - \$16.50
- Angus 6oz Burgers - \$5.75
- All Beef Kosher Franks - \$3.80

CHICKEN

- Grilled BBQ Chicken Quarters - \$3.50
- Herb Roasted Chicken Quarters - \$3.50
- Chicken Kabobs - \$4.15
- BBQ Chicken Breasts - \$4.15
- White Meat Turkey Burgers - \$4.50
- White Meat Chicken Burgers - \$4.75
- Carolina BBQ Pulled Chicken - \$4.95
- Buffalo Chicken Skewers - \$4.95
- Chicken Souvlaki Stick - \$4.45
- Chicken Fajitas or Tacos - \$7.95
- Chicken & Sausage Jambalaya - \$5.75
- Build your own Greek Chicken Gyro's - \$7.95
with Chicken Souvlaki, Mixed Salad, Tsatsiki Sauce

FISH & VEGETARIAN

- Hawaiian Glazed (Jumbo) Shrimp Skewers - \$7.25
- Thai BBQ (Extra-Jumbo) Shrimp Skewers - \$8.75
- Baked Tilapia Mango & Peach Salsa - \$5.35
- Atlantic Salmon Fillets - \$8.25
- Swordfish Steaks - \$8.25
- Ahi Tuna Rare Steaks - \$9.35
- Balsamic Glazed Portobello Mushrooms - \$4.85
- Stuffed Portobello Mushrooms - \$6.95
- Grilled Vegetable Burgers - \$4.95

Our Side Dishes

Hot

- Vegetables
- Collard Greens and Sweet Onions - \$3.00
- Creamed Spinach - \$3.20
- Baked Beans with Molasses & Brown Sugar - \$2.75
- Grilled Asparagus - \$3.25
- Sweet Boiled Corn on the Cob - \$3.25
- Grilled Corn on the Cob with Maple Butter - \$3.95
- Sautéed Green Beans w/Caramelized Bacon - \$3.00
- Ratatouille: Eggplant, Zucchini, Yellow Squash, and Italian Tomatoes in a light herb broth. - \$3.50
- Chili-Rubbed Grilled Vegetable Kabobs - \$3.75
- Roasted Butternut Squash Parmesan - \$2.95

Cold

- Vegetables/Fruits
- House Made Sweet Vinegar Cabbage Slaw - \$2.25
- House Made Traditional Coleslaw - \$2.25
- Sweet Corn Salad - \$2.75
- French Cut Green Bean Salad - \$2.75
- Fresh Fruit Salad - \$3.75
- Grilled Vegetables Platter - \$3.75
- Salads
- Tossed Garden Salad - \$2.50
- Spinach Mandarin Orange Salad With Raspberry Vinaigrette - \$2.50
- Corn and Fire-Roasted Poblano Salad Cilantro - \$3.50
- Tomato, Mozzarella, Basil Salad w/ Balsamic Vin - \$3.85
- Zesty Mesclun Salad - Baby Greens, Feta Cheese, Dried Cranberries with a Raspberry Vinaigrette - \$3.50

- Starches
- Cajun Rice - \$2.25
- Brown Sugar & Cinnamon Yams - \$2.95
- Smashed Red Skin Potatoes - \$2.75
- Parsley Roasted Potatoes & Butter - \$2.75
- Texas Style Pinto Beans - \$2.75
- Sweet Potato Fries - \$3.35 + Fryer rental
- Curly or Straight Cut Fries - \$2.95 + Fryer rental
- Peppered Bacon Macaroni & Cheese - \$3.75
- Gourmet Fontina & Brie Macaroni and Cheese - \$4.25
- Starches
- Celebration Pasta Salad - \$2.50
- Our Signature Sweet Potato Wedges - \$2.25
- Roasted Potato Salad - \$2.50
- Traditional Potato Salad - \$2.50
- Penne Pesto Pasta Salad with Fresh Vegetables - \$2.75
- Blue Cheese and Bacon Potato Salad - \$2.95
- Black Bean Salad - \$2.95

Appetizers & Snack

- Fresh House-Made Guacamole & Tortilla Chip - \$2.45
- Fresh House-Made Salsa & Tortilla Chips - \$1.35
- Creamy Hot Queso Dip with Tortilla Chips - \$2.65
- Cold Spinach Dip with Crackers - \$1.75
- Gourmet Vegetable Crudités with Ranch Dip - \$3.75
- Soft Pretzels - \$2.25
- Vegetarian Antipasto Display - \$5.75
- House Made Sweet Corn Bread - \$1.50
- Grilled Garlic Texas Toast - \$1.75
- Grilled Buffalo Chicken Wings with Blue Cheese Dip & Celery - \$14.00/doz
- Jalapeno Poppers with Ranch Dip - \$11.75/doz
- Twice-Baked Red Potatoes with Bacon & Cheddar - \$3.65

Desserts

- Assorted Individual Ice Cream Novelties - \$3.75
Good Humor and other brand name Individual Novelties including Ice Cream Sandwiches, Toasted Almond, Strawberry Shortcake, and Chocolate Éclairs
- Ice Cream Cookie Sandwiches - \$4.25
- Ice Cream Sundae Bar - \$6.95
Vanilla and Chocolate Ice Cream
Toppings Include: Chocolate Syrup, Butterscotch Sauce, Whipped Cream, M and M's, Oreo Crumbs, Bananas, Sprinkles and Cherries
- House Made Cookies - \$2.25
Classic Chocolate Chip Cookies or Oatmeal Raisin Cookies
- Cinnamon Raisin Apple Crumble - \$2.25
- Fresh Cut Summer Fruit Salad - \$3.75
- Fruit Kabobs - \$4.00 (\$2.00 each piece)
Sliced melons, pineapple, strawberries, and grapes
- Campground S'mores - \$3.95
Graham crackers with melted marshmallows and Hershey chocolate bars
- Chilled Sliced Watermelon - \$1.25

Carnival Type Food

- Sno-Cones - \$2.50 per person + \$85 Sno-Cones Machine Rental
- Popcorn Cart - \$1.75 per person + \$85 Popcorn Machine Rental
- Cotton Candy - \$2.50 per person + \$85 Cotton Candy Machine Rental

Gourmet Condiment Upgrades

- Blue Cheese Crumbles - \$1.50
 - Caramelized Onions and Mushrooms - \$1.00
 - Fire Roasted Peppers - \$1.25
 - Fresh Jalapenos - \$1.75
 - Guacamole - \$2.00
 - Chili and Cheese - Add Chili & Cheese for your Hot Dogs - \$1.50
 - Crisp Bacon Slices - \$1.50
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Up-Front Pricing & Ordering Information

UP-FRONT PRICING

We go to great length unlike other BBQ Caterers to make sure there are NO hidden fees in our advertising. Your final price can easily be determined by simply adding our 21% service fee to all of our prices shown, and then adding sales tax if you are not tax exempt.

Many of our competitors often list or quote a package price but you discover later that you need to add labor, drinks or equipment or some other components that without reading the fine print you might have thought already included.

ORDERING

We make ordering easy. We will be happy to take and prepare your catering order specifically to your desires. Our experienced and knowledgeable staff is always available to assist you with menu selections and to coordinate special requests.

DELIVERY and SET-UP FEES

We deliver all over Westchester County. We typically charge a 21% set-up and gratuity fee for all orders. For orders outside of Westchester County, we typically add a nominal fixed delivery fee that equals the cost of gas, tolls and staff time to get to and from the event location.

PAYMENT

We accept many forms of payment, including cash, check, major credit cards and corporate accounts. We typically take a \$500 Non-Refundable deposit to hold your event date. Final guest count and payment is typically due on the Monday prior to your event.

CANCELLATION

All cancellations will forfeit the \$500 Non-Refundable deposit. For groups up to 50: Any cancellation received 2 work day prior to the event date will be accepted without any charges other than the non refundable \$500 deposit.

Cancellation on the day of the event will result in a charge of 70% of the total bill.

For groups above 50: Any cancellations received less than 3 working days prior to the event will result in a charge of 30% of the total bill or the non refundable \$500 deposit fee which ever is more. Cancellations received 2 workdays prior to the event will result in a charge of 40% of the total bill or the non refundable \$500 deposit fee whichever is more. Cancellations within 24 hours of the event will result in a charge of 70% of the total bill. **THUS: We highly recommend** that instead of cancelling with us, you instead ask for a postponement. We will honor your postponement for up to 90 days from the date of your originally scheduled event.

RAIN DATES & POSTPONEMENTS

We will cater your event rain or shine or snow - we set up tents over the cooking and serving areas. Of course, we can always serve the buffet indoors if there is space available. If the weather forecast predicts heavy weather during your event, and you desire, we can reschedule to another day based on our existing bookings. Postpone to another day (rain date) can either be held by paying a \$500 deposit for that day, or chancing that a requested date is not already booked. If a requested rain date is not booked than your event will be held on the new date subject to the following postponement policies. Requests for postponement occurring within 48 hours of the event will incur the following charges:

- Less than 48 hours: Cost of all produce
- Less than 36 hours: Cost of all produce and bread products
- Less than 24 hours: Cost of all produce, bread and staff labor costs