

Atomic Catering BBQ Menu

Backyard BBQ Buffet

\$12pp

wood grilled american 1/2lb burgers, all beef grilled hot dogs, relish tray with pickles, onions, lettuce, tomatoes and assorted condiments, red bliss potato salad, home style cole slaw, ice cold watermelon

Texas BBQ Buffet

\$19pp

chili verde dip & chips, spicy bbq pork tenderloin, blazing buzzard wings, three bean salad, sweet corn on the cob, fresh cut country coleslaw, ranch hand relish tray; dill pickle spears, sweet pickle chips, queen sized Spanish olives, extra large ripe olives, fresh jalepeno peppers, cherry tomatoes, cheese cube, slice cold watermelon

Southwest BBQ Buffet

\$21pp

grilled and chilled southwest vegetable platter: marinated grilled portabello mushroom, roasted artichokes, yellow squash, zucchini, olives, green onions, sundried tomatoes, roasted red peppers, and asparagus, salsalita chicken boneless chicken breast, fiesta nacho bar, green leaf salad, southwest potato salad, grilled corn-jalapenos cheddar corn bread with sweet honey butter, ice cold watermelon

Southern Fried BBQ Buffet

\$23pp

grilled bourbon pork brochettes with peach barbecue sauce, grilled honey glazed turkey breast, sweet corn on the cob, backwoods baked beans, red skin potato salad, corn bread, carolina iced tea with mint, ice cold watermelon

New England BBQ Buffet

\$27pp

wood grilled american 1/2lb burgers, all beef grilled hot dogs, bbq boneless breast of chicken, grilled polish kelbasa with onions and peppers, new england clam chowder, boston baked beans, home style cole slaw, buttered fresh corn on the cob, corn bread with sweet honey butter, ice cold watermelon

Cowboy Up BBQ Buffet

\$38pp

field green salad with roasted peppers, crispy onions, blue cheese, smoked bacon and maple walnuts. choose two of the following entrees: pan seared wild king salmon with bourbon glaze ~ montana rainbow trout with lemon, capers and chardonnay ~ mid west style steam ship roast beef ~ applewood grilled "cowboy cut" pork chops. served with frontier baked beans, grilled corn salad and molasses rolls

Georges Bank BBQ Buffet (based on market prices)

\$46pp

caesar salad with focaccia croutons and sun dried tomatoes, grilled marinated lobster tails, steamed wellfleet littleneck clams with drawn butter, grilled lemon garlic shrimp and scallop brochette with citrus chive vinaigrette, new england clam chowder, grilled vegetable skewers with balsamic, herb roasted potatoes, fresh baked rosemary parmesan focaccia with sun dried tomato butter, fresh sliced fruits, melons and berries

Platinum BBQ Buffet (based on market prices)

\$53pp

garden baby lettuce with summer beans, goat cheese, hazelnuts with hazelnut shallot vinaigrette ~ grilled lobster and avocado salad with a citrus vinaigrette and a drizzle of basil oil ~ carved grilled lemon & herb marinated chicken breast w/ chipolte pepper aioli & mango salsa ~ grilled tenderloin brochettes with roasted garlic relish, horseradish cream and tomato salsa ~ ~ roasted native fingerling potatoes with a truffle oil drizzle ~ sweet roasted corn ~ fresh strawberry shortcake with warm buttermilk biscuits, and vanilla bean whipped cream

Add BBQ Ribs to any menu: \$6

Add BBQ Chicken to any menu: \$4

Add both: \$9