

Picnics & Barbeques



6oz Grilled Sirloin Burgers

6oz Grilled Sirloin Cheese Burgers

All Beef Hot Dogs

Bratwurst

Burgers, brats and hot dogs served with lettuce, tomato, pickles, peppers, onions, rolls and condiments.

Barbeque Chicken

Full of the bone marinated chicken grilled in our own sauce

Barbeque Baby Back Ribs

Tender pork ribs smothered in our homemade sauce

Sliced Roast Beef Au Jus

Club rolls, mayonnaise and horseradish on the side

Carolina Pulled Pork

Served in BBQ sauce or spicy vinegar sauce with club rolls

Herb Grilled Atlantic Salmon Filet

With lemon-caper-lump crab butter sauce

Mesquite New York Strip

Red wine-rosemary-Roquefort compound butter

Jamaican Jerk Pork Tenderloin

Grilled pineapple salsa

Peel-and-Eat Shrimp

Old Bay, cocktail sauce and lemon

Cowboy Steak

Bone-in rib chop, "cowboy size", with a caramelized onion and Worcestershire compound butter

BBQ Beef Brisket

Slow-roasted in our own sauce

Smoky Worcestershire and Brown Sugar Grilled London Broil

Marinated, grilled and thinly sliced

Steamed Clams

Littlenecks steamed to order, served with garlicky drawn butter and lemon

Hoisin BBQ Pork Chops

Grilled with Chinese five-spice and caramelized with a honey-hoisin BBQ sauce

Colossal Grilled Shrimp

Marinated in garlic, lemon, herbs and olive oil

Trio of Grilled Sausage

Polish Kielbasa, sweet Italian and Cajun andouille over a bed of caramelized onions and red peppers with gourmet mustard and crusty rolls

Filet Mignon

Apple balsamic reduction sauce

Cajun Ahi Tuna Steak

Creole mustard vinaigrette

Toasted Cumin & Coriander Grilled Chicken Breast

Smoked jalapeno black bean sauce and mango chutney

Blackened Chicken and Andouille Sausage

Skewered with peppers, onions and cherry tomatoes with Vidalia onion glaze

Tuscan Seafood Kabobs

Fresh tuna and shrimp skewered with cherry tomatoes, zucchini, squash and artichoke hearts with a sun dried tomato dressing

Sliced Tenderloin

Carved herb roasted tenderloin served with assorted sauces and mini rolls

Accompaniments

Redskin Potato Salad with Bacon & Cheddar, BBQ Baked Beans, Mediterranean Salad, Farfalle Pasta Salad, Cheddar & Green Onion Corn Bread

Chilled Asparagus Plater, Summer Tomato Salad, Home-Style Macaroni & Cheese, Pretzels, Fudge Brownies, Home-Baked Cookies

Jumbo Soft Pretzels, Steamed Corn on the Cob, Fresh Fruit Salad, Carolina Coleslaw, Fire-Roasted Corn on the Cob

Portobello Mushroom Stacks, Brown Sugar and Molasses Baked Beans, Marinated Haricot Verts, Cous Cous Salad, Jicama and Pepper Slaw

Potato Chips, Sliced Watermelon, Tortilla Chips and Tomato Salsa,

Red Potato Salad with red peppers, haricot verts, asparagus, and lemon-balsamic vinaigrette

Beverages

Orange Ginger Infused Iced Tea

Homemade Lemonade with Fresh Mint

Assorted Sodas and Bottled Water

At Food for Thought we use only the finest and freshest ingredients available to produce consistent and exceptional cuisine.

In turn, the pricing and listing of our menu items is based on current market prices and seasonal availability.

We are always happy to custom tailor a menu specific to your needs.

Certain entrees require on-site supervised grilling before serving and staffing charges will apply.