

## BBQ & Catering Menu

Peach Wood Smoked St. Louis Style Spare Ribs	\$85/170
Apple Wood Smoked Pulled Pork	\$85/170
Cherry Wood Smoked BBQ Brisket "Burnt Ends"	\$110/220
Cherry Wood Smoked Boneless Beef Short Ribs	\$110/220
Apple Wood Smoked Pulled BBQ Chicken	\$85/170
Smoked Chicken Quarters (Bone in drums & thighs)	\$85/170
Le Jardin's 5x5 Chili (5 types of beans/meat/chilies/peppers & beer)	\$75/150
Blackened Salmon (tomato/onion/citrus sauce)	\$100/200
Boneless Fried Chicken Strips	\$70/140
Deconstructed Taco Bar (ask about description)	m/p
Mini Fish Taco Wraps (sriracha aioli on side)	\$60/120

### Appetizers

Lobster Roll Sliders	\$9.50 each
Mozzarella Caprese Bites	\$50/100
Bacon Wrapped Meatballs	\$50/100
Jalapeno Poppers wrapped in bacon	\$55/110
Le Jardin's Pigs in a Blanket	\$50/100
Classic Shrimp Cocktail	\$85/170
Rice Paper Vegetable Summer Rolls (Spicy duck sauce)	\$40/80
Spring Rolls (choice of duck, vegetable or shrimp/spicy duck sauce side)	m/p
Spicy BBQ Wings (blue cheese dipping sauce on side)	\$60/120
Cauliflower Wings (blue cheese dipping sauce on side)	\$50/100
Mac 'n Cheese Croquettes	\$50/100
Spicy Deviled Eggs	\$50/100
Smoked Salmon Buckwheat Crepe Rolls	\$55/110
Truffle Sriracha Steak Canape	\$80/160
Cheese & Fruit Platter	\$100/200
Classic Crudit� Platter (with hummus add \$10)	\$35/70
Mini Vegetables Tarts	\$62/124
Mini Crab Cakes (malt vinegar tartar sauce on side)	\$85/170
Homemade Nacho Chips & Guacamole	m/p

### Cold Salad

Lemon Parmesan Kale Salad	\$40/80
Bacon & Cider Vinegar Potato Salad (with mayo)	\$45/90
Diced Ginger Dijon Beet Salad	\$30/60
Le Jardin's Romaine Wedge Salad	\$35/70
Sriracha Coleslaw	\$10 per quart
Caesar Salad or Mixed Baby Greens	\$35/70
Corn-Mango-Radish Salad	\$45/90
Shaved Brussels Sprouts Salad (apples, gorgonzola cheese, candied nuts)	\$45/90
Orzo Pasta Salad (lemon zest, olive oil, diced vegetables, basil & feta)	\$60/120

### Vegetables & Hot Sides

Mashed Regular or Sweet Potatoes	\$40/80
Steamed or Saut�ed Mixed Vegetables	\$45/90
Roasted Root Vegetables	\$45/90
Grilled Vegetables with Ratatouille	\$50/100
Mac 'n Cheese	\$50/100
Potato Gratin	\$45/90
Vegetable Quinoa	\$60/120
Chappagua Street Corn (ask for description)	\$50/100

### Breads & Desserts

Mini Brioche Slider Rolls (1 dozen)	\$10
Classic Cornbread	\$30/60
Apple Crisp	\$40/80
Blueberry Crumble (GF)	\$45/90
Triple Chocolate Brownies	\$35/70
Fresh Fruit Salad with Berries (all berries add \$10)	\$40/80

Small orders feed 8-10 people, large feed 18-20 people