

Le Jardin du Roi - BBQ & Catering

Peach Wood Smoked St. Louis Style Spare Ribs	120/240
Apple Wood Smoked Pulled Pork	110/220
Cherry Wood Smoked BBQ Brisket “Burnt Ends”	160/320
Cherry Wood Smoked Boneless Beef Short Ribs (2 weeks advance notice)	160/320
Apple Wood Smoked Pulled BBQ Chicken	110/220
Apple Wood Smoked Bone in Chicken (thighs & drumsticks)	100/200
Le Jardin’s 5x5 Chili (5 types of beans/meat/chilies/peppers & beer)	75/150
Blackened Salmon (tomato onion citrus sauce)	110/220
Boneless Fried Chicken Nuggets	60/120
Deconstructed Taco Bar (beef, chicken, fish & all the fixings)	m/p
Mini Fish Taco Wraps (sriracha aioli on side)	60/120
Chicken Schnitzel (Chicken cutlets topped with a mushroom/onion/parsley gravy)	70/140

Appetizers

Lobster Roll Sliders	m/p
Mozzarella Caprese Bites	60/120
Bacon Wrapped Meatballs	55/110
Jalapeno Poppers wrapped in bacon	70/140
Le Jardin’s Jumbo Pigs in a Blanket (Dijon honey mustard)	60/120
Classic Shrimp Cocktail (cocktail sauce)	85/170
Blistered Shishito Peppers (spicy citrus aioli)	50/100
Rice Paper Vegetable Summer Rolls (spicy duck sauce)	60/120
Spicy BBQ Wings (blue cheese dipping sauce on side)	70/140
Cauliflower Wings (blue cheese dipping sauce on side)	60/120
Chappaqua Street Corn (grilled corn on the cob, pico de gallo, guacamole, sriracha aio	65/130
Bavarian Soft Pretzel Sticks (amber ale cheese dipping sauce)	60/110
Sandy’s Classic Deviled Eggs	50/100
2 Way Salmon Platter (chilled smoked & poached salmon, egg, onion, capers, toast points)	80/160
Truffle Sriracha Steak Canape	80/160
Cheese & Fruit Platter	100/200
Classic Crudit� Platter (with hummus add \$10)	50/100
Mini Vegetable Mousse Tarts (cheddar cheese & veggies)	75/150
Crabmeat Hush Puppies (Cajun ranch dressing)	85/170
Homemade Nacho Chips & Guacamole	40/80

Cold Salad

Lemon Parmesan Kale Salad	45/90
Cider Vinegar Potato Salad (with mayo)	45/90
Diced Beet Salad	40/80
Grilled Fresh Corn Salad (mango/jicama/lime vinaigrette)	60/120
Le Jardin’s Romaine Wedge Salad	50/100
Classic Coleslaw (with mayo)	16 per quart
Caesar Salad or Mixed Baby Greens	50/100
Shaved Brussels Sprouts Salad (apples, gorgonzola cheese, walnuts)	60/120
Orzo Pasta Salad (lemon zest, olive oil, diced vegetables, basil & feta cheese)	70/140

Vegetables & Sides

Mac ‘n Cheese (GF add \$10)	60/120
Mashed Regular or Sweet Potatoes	40/80
Steamed or Saut�ed Mixed Vegetables	50/100
Roasted Root Vegetables	50/100
Grilled Vegetables (with ratatouille add \$20)	50/100
Potato Gratin	50/100
Potato Pancakes	50/100
Vegetable Quinoa	60/120

Breads & Desserts

Mini Slider Rolls (1 dozen)	15
Mini Buttermilk Biscuits (1dozen)	15
Hush Puppies (cornmeal fritters/herb dipping sauce)	40/80
Classic Cornbread	30/60
Apple Crisp	40/80
Blueberry Crisp	45/90
Triple Chocolate Brownies	40/80
Fresh Fruit Salad with Berries (all berries add \$25)	50/100

Please note that prices are subject to change. Thank you.