



O'Briens Catering, Cookout, Barbecues & Tailgate Parties

O'Briens Tailgate

Beef and Veggie Burgers,

Beef and Veggie Dogs

Tomato, real cheddar cheese and grilled fired onions

Baked Beans and Caesar salad

Condiments to include Ketchup, mustard, relish, pickles, lettuce

O'Briens Classic Pig Roast

Perfect for groups of 50-200

Baked potatoes with sour cream, scallions, butter and shredded Asiago

Baked Beans and Caesar salad

Basket of assorted fresh breads and rolls

The Kap-Classic

Chicken breast with BBQ or Maple Hickory marinade

Country pepper rubbed baby back ribs.

Portobello and grilled asparagus with chipotle glaze

Baked potatoes with sour cream, scallions, butter and shredded Asiago

Baked Beans and Caesar salad

Basket of assorted fresh breads and rolls

The Rapids

Walleye with panko and lemon

NY strip loin steak with whiskey peppercorn jus

Sweet pepper rice, herbs, and vegetables

Garlic herb roasted potatoes

Baked Beans and Caesar salad

Basket of assorted fresh breads and rolls

Dessert

All BBQ events come with Rustic Caramelized Peach Tart & Rustic Apple & cheddar cheese Tart, BBQ'd to perfection naturally! Platters of fresh seasonal fruit and berries

All BBQ's Include Appropriate condiments, paper goods and plastic utensils, BBQ gas grills, serving tables with coverings and serving equipment. The food is cooked on site and the party area is cleaned up afterwards.

All menus are customized to fit clients' occasions and dietary needs. We would be happy to create a menu that fits your needs.

Other suggestions include

BBQ pulled pork; Boston baked beans, onion buns, tossed salad Caesar salad

Mesquite Grilled Pacific Salmon with Maple Pepper berry Glaze

Pork Spareribs with Smoked Onion and Apple Barbecue Sauce

Marinated Beef Flank Steak in Tamarind and Sweet Soy

Herb Roasted Chicken Breast with Chipotle Barbecue Sauce

Grilled Chicken Breast with Mandarin-Soy Glaze

Black Tiger Shrimp and Vegetable Skewers with Tamari-Ginger Glaze