

## OUTSIDE GRILL MENU

**Group Name:**

**Event Date:**

**Time:**

**Contact Person  
Name:**

**Email:**

**Phone:**

**Approximate Number:**

**Hands On (15-24 Students)**

**Demonstration (15-30 Students)**

### DINNER SELECTIONS

*(Please choose one item from each course)*

#### Appetizer:

Blue Cheese Stuffed Portobello Mushrooms  
Smoky Meatballs Meatballs  
Cajun Seasoned Bacon Wrapped Shrimp  
Blue Cheese and Bacon Stuffed Peppers  
Crab Topped Balsamic Caramelized Sweet Onion Bruschetta  
Prosciutto-Wrapped Asparagus

#### Salad:

Balsamic Honey Grilled Steak Salad with Vinaigrette  
Grilled Caesar Salad  
Grilled Vegetable Orzo Salad with Garlic Balsamic Dressing  
Honey Ginger Dressed Shiitake Spinach Salad with Grilled Shrimp  
Roasted Broccoli Salad  
Smoked Mushroom Salad

#### Soup:

Grilled White Chicken Chili  
Roasted Cauliflower Soup  
Creamy Garlicky Crab Soup with Parmesan & Sundried Tomatoes  
Caprese Tomato Spinach Soup  
Smoked Shrimp and Corn Chowder  
Grilled Chicken and Sausage Gumbo

#### Entrée:

Grilled Marinated Flank Steak with Lager Roasted Vegetables  
Maple-Chipotle Grilled Salmon  
Smoked Pork Chops with Grilled Onions  
Mixed Burgers with Avocado BLT Salsa  
Grilled Franks with Cider Braised Onions  
Thyme-Rubbed Sirloin Tip Roast with Roasted Onions and Pears  
Grilled Ham Steak with Cherry Cola Jalapeño Glaze

#### Side Dish:

BBQ Cornbread, Chicken, Bacon and Apple Stuffing  
Bacon Potato Salad  
Grilled Asparagus  
Twice Baked Potatoes with Smoked Gouda and Grilled Scallions  
Pizza Mac and Cheese  
Grilled Scallop Risotto  
Sun Dried Tomato and Sausage Pasta  
High Country BBQ Bacon Beans  
Crispy Roasted Rosemary Potatoes

#### Dessert:

Chocolate Tart with Glazed Berries  
Loaded Blonde Brownies with Caramel Toffee Crunch Ice Cream  
Grilled Peaches with Topsy Brown Sugar Sauce  
Grill made Pound Cake with Mixed Berry Coulis  
Drunken Summer Fruit Pie  
Golden Cherry Pie with Vanilla Bean Ice Cream  
Apple Crisp Ice Cream Pie

#### Terms & Conditions

Final count and non-refundable payment due 2 weeks prior to event. We reserve the right to substitute Instructors and Ingredients.  
If less than 15 students, there is still a minimal charge for 15 students. We are NOT an allergy free environment. Please plan accordingly.  
10% off in store merchandise purchases the day of the event only. BYOB permitted.

**Initials**

### OFFICE USE

**Instructor:**

**Price per Student:**

**Due Date:**

**Notes:**

 **the  
Kitchen  
Shoppe, inc.**  
AND COOKING SCHOOL SINCE 1974  
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