



Grillin' & Chillin'

It's time to have a scrumptious barbeque. Delicious food prepared without you having to do any of the work, except to invite your friends & family. Whether in your backyard, at a park or at the beach – we will get the coals hot & the food cookin'!





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Sinful Sides

Tortilla Chips with Selection of Fresh Salsas & Baja Guacamole
Spiced Hummus with Pita, Heirloom Carrot, Cucumber & Radish
Chef Scotty's Nouveau Blue Potato Salad
Tierra Miguel Strawberries & Summertime Melon Wedges
Napa Cabbage Slaw with Candied Ginger-Key Lime Dressing
Triple Chocolate Brownies or Freshly Baked Cookies

Hot Stuff!

Kosher Franks or German Bratwurst All the Hot Dog Fixins Imaginable/House Kraut & Creole Dijonaise

One Pound Brandt Beef Burgers American Cheese, Tomato, Red Onion, Lettuce, Jalapeno, Mayonaise (option to substitute/add Turkey or Hummiso Burgers)

ChileCo's Grillin' Specialties:

Caribbean BBQ's Pork Off the Bone & On to a Hawaiian Sweet Bun, Jamaican Jerk Aioli & Rasta Rub +6pp

Sugarcane skewered Mojito Prawns Marinated in Sailor Jerry Rum, Mint & Key Lime Juice with Pasilla Chile-Plum Sauce +5pp

Cedar Plank Salmon Coho Salmon perfumed by Cedar with Blackberry-Wild Sage Coulis +7pp

Hawaiian Fresh Catch Marinated in Island Spices & topped with Caramelized Pineapple-Basil Salsina +8pp

Tandoori Chicken Tender Kabobs Armenian Cucumber-Mint Yogurt Dipping Sauce +5pp

Cross the Road Chicken Thighs & Legs slathered in a St.Louis BBQ Sauce +6.5pp

More Sides

Curried Quinoa Couscous with Apricot, Almond & Currant +4pp
Midwestern Macaroni Salad +3pp
Fresh Corn on the Cob with Butter +3pp
Buffalo Mozzarella & Heirloom Tomato with Basil Chiffonade +4pp
Chocolate dipped Frozen Baby Bananas +4pp
Artisan crafted Cupcakes +4pp

\$22 pp (30-75 guests)

\$20 pp (75-125 guests)

\$18 pp (125+ guests)

Includes biodegradable plates, utensils & napkins

Special Considerations by ChileCo

When speaking with caterers, you should consider the following services provide by ChileCo. Are they providing you with the same options?

Food Quality & Freshness

We prepare all of culinary delights from scratch. We use seasonal organic and only the freshest, top quality local produce, seafood and meats. We do not use pre-made items, bulk prepared items, industry food, no frozen prepared products. We assemble and cook most of our items on site at your event to insure the quality standards of the menu served to your guests.

Bar service

We want to be sensitive to your budget and recommend you purchase the alcohol for your event. Our specialty and focus is the dining experience for your guests, we do not want to charge you unnecessarily for the bar aspect of your event. ChileCo can assist in recommending quantities and types of alcohol, wines & beer for your event. It's simple – we can place your with [Holiday Wine Cellars](#) and either ChileCo can pick it up or they will deliver directly to the event site. (or of course you may choose your own vendor of choice) We provide the ice, mixers, straws, cocktail napkins and serve your guests. Our bar service saves you the cost of additional sales tax and service charge for alcohol.

Rentals

As part of our services at ChileCo, we will assist you in ordering all of the rental items necessary for your special event. As a Caterer we are governed by the Franchise Tax Board, which means that anything on a caterer's bill automatically becomes taxed and is subject to the 20% service charge. To avoid having you pay additional sales tax and the 20% service charge on the rental amount, we will place the order for you and you would simply pay the rental company directly. Easy & saves you the additional costs & taxes. [Allie's Party Rental](#)

Staffing

We proudly boast an exceptional team of servers and bartenders that were meticulously selected for their professionalism, customer service skills, industry experience, aptitude and genuinely charming demeanor. Our chefs and kitchen staff are from some of world's most prestigious culinary and food service establishments and maintain all proper food safety & sanitation certification. Event charges below are based on **six** hours total service. Includes set-up & clean-up after the event. We staff based on your menu and services requested during the event. Grill Master \$190 - Service Staff/Bartender \$150