

# LITTLE BEAR AUTUMN SOIREE BBQ



## MAINS

### Grilled Italian Sausage

cookout ready with grilled peppers and sauteed onions, served with buns on the side and whole grain mustard

### Smothered Bourbon Brisket

slow braised and tender with our homemade bourbon glaze

### Blackened BBQ Chicken

Louisiana style pan blackened with cayenne, oregano, thyme, and paprika, homemade bbq sauce on side

### Smokey Pulled Pork with Homemade Mango Salsa

Kalua smoked style and slow roasted, served with homemade mango salsa

### Honey Sriracha Glazed Grilled Pork Tenderloin

honey soy ginger marinated pork with spicy sriracha and topped with fresh green onion

### BBQ Cajun Shrimp with Charred Peppers

cajun rubbed shrimp with tomato, lemon & herb butter with charred green peppers

### St. Louis Style Pork Rib Slabs

Glazed to Perfection with a Balsamic Reduction

### Tomato Herb Grilled Tilapia

cilantro parsley lemon herb marinade with stewed grape tomatoes and corn

### Grilled Steak Fajitas

marinated mesquite flank steak, grilled tri-colored peppers, and onions served with chipotle crema and fresh tortilla on side

### Strawberry-Cabernet Barbecue Chicken Thighs

homemade strawberry cabernet barbecue glazed succulent thighs topped with avocado crema and parsley

### Vegan Soy-Ginger Glazed Grilled Tofu

glazed and grilled to perfection with sesame seed and fresh green onion

### Vegan Grilled Cauliflower Steaks with Red Pepper Romesco

red pepper and tomato romesco, pistachios and summer squash





# LITTLE BEAR BBQ VEGAN SPECIALTIES

**Grilled Mushroom Portabella Sliders**  
cookout ready with vegan basil aioli, arugula and crispy onion

## **BBQ Jackfruit Sliders**

tangy bbq sliders with zesty vegan slaw

## **BBQ Jackfruit and Kimchi Tacos**

vegan bestseller--tangy jackfruit, kimchi, and vegan chipotle  
crema with pickled red onion

## **Homemade Mango Salsa and Guac Platter**

served with fresh baked tortilla chips (64 oz portion of guac and salsa)

## **Vegan Grilled Cauliflower Steaks with Red Pepper Romesco**

red pepper and tomato romesco, pistachios and summer squash

## **Vegan Soy-Ginger Glazed Grilled Tofu**

glazed and grilled to perfection with sesame seed and fresh green onion

## **Vegan Patties & Dogs**

Impossible Brand, Served with Grilled Onion, Tomato and Lettuce, Ketchup  
and Mustard

## **Green Goddess Potato Salad**

cilantro, tarragon, watermelon radish and redskin potatoes tossed in a  
homemade Vegan Green Goddess Dressing

## **Pasta Primavera Salad with Pesto**

tomato, zucchini, & asparagus penne pesto salad with Italian herb oil

## **Party Slaw with Apple Cider Vinaigrette**

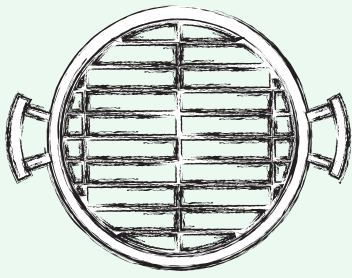
cabbage and carrot slaw with apple cider vinaigrette

## **Roasted Potatoes with Chimichurri**

Yukon Gold with Homemade Vegan Chimichurri

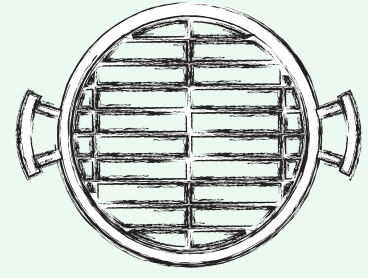
Live Action On-Site Grilling \$100/hr with Chef, plus set up and delivery





# LITTLE BEAR BBQ

ALL THE FIXINS'  
FULL TRAY FEEDS 40



## Chef's Spring Veggie Medley

charred corn, okra, red peppers, zucchini, cherry tomato  
& herb \$110

## Party Slaw

colorful slaw with purple cabbage, green and yellow bell  
peppers, and a tangy Cajun vinaigrette. \$75

## 5-Cheese Panko Mac

five cheese blend elbow macaroni and cheese topped with  
crispy panko breadcrumbs \$175

## Grilled Green Beans, Fennel and Farro

five cheese blend elbow macaroni and cheese topped with  
crispy panko breadcrumbs \$175

## Braised Greens n Bacon

collard greens and crispy bacon pieces \$135

## Honey Roasted Baby Carrots

honey glazed with herb drizzle \$80

## Twice Baked Sweet Potato Casserole

with Bacon Marmalade and Mushroom \$150

## Campfire Chili Beans

onions, tomatoes & green chilis \$80

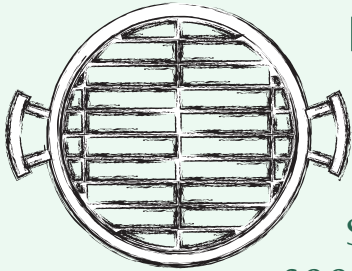
## Yukon Gold Smashed Potatoes with Herb Butter

chive and cumin spices \$85

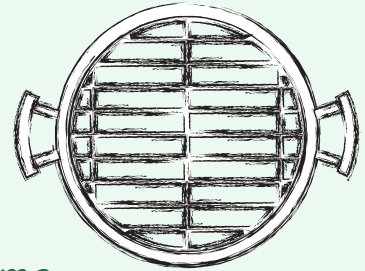
## Jalepeno Cornbread \$100



# LITTLE BEAR BBQ



## LIVE ACTION GRILLE STATION



Sometimes the best part of a cookout is the ambiance and aroma of live grilling. Let our culinary experts grill for you so you can mingle with friends & family. You choose the burgers, dogs, steaks and meats and we'll cook them to perfection. Inquire for pricing

## BACKYARD BBQ DESSERTS

Smores Brownie Bites

Homemade Red Velvet and Chocolate Chip Cookies

Grilled Peach Cobbler

Wild Raspberry Panna Cotta