

HOWARD & Co.
FINE CATERING AND EVENT

Ourdoor Summer BBQ Selections

À La carte & Chops

*Minimum 10 servings - price per serving
Summer menus come with 2 complimentary sides*

Red Wine Cured Italian Chorizo (2 links) - \$21.00 (gf, df)

Korean bbq Chuck Short Ribs (6 oz) - \$29.00 (df)

Whisky Slow Pulled Pork (6 oz) - \$27.00 (gf, df)

Applewood Bourbon St. Louis Ribs 1/2 rack - \$25.00 full rack - \$39.00 (df)

Hickory Smoked Whole Chicken Legs One leg - \$19.00 Two legs - \$35.00 (gf, df)

Slow Smoked AAA Juicy Brisket (6 oz) - \$37.00 (gf, df)

Chipotle Mango Steelhead Salmon (6 oz) - \$27.00 (gf, df)



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Handheld & Casual

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Backyard American Beef Brioche (1 dz) - \$36.00

Chipotle Mango Salmon Burger (6 oz) - \$25.00 (df)

Loaded Italian Chorizo Dog (1 hot dog) - \$14.00

HOWARD & Co. House Brioche Burger - \$19.00 (Add Cheese +\$2.00)

Vegetarian Patty House Rub Cheese Burger (6 oz) - \$21.00 (vegan available)

Chicken Karaage Tonkatsu Brioche (6 oz) - \$25.00

Gluten Free Bread Options +\$3.00

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Premium Complimentary Sides

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Buttery Corn on the Cob- Hint of shiro miso (v)

Red Jacket Dijon Potato Salad- Topped with chives (v, gf, df)

Creamy Coleslaw - Pumpkin seeds, vinaigrette (v, gf, df)

Sauteed Portobello Mushrooms- Thyme, red wine, rosemary (v, gf,df)

Roasted Rosemary Potatoes- House spicy rubs (v, gf, df)

Baked Double Mac & Cheese- Bechamel, cavatappi pasta (v) +\$2.50

Side of Veal Demi Glace- Brown roux, Carbernet Sauvignon +\$2.50