



158 E. Putnam Ave, Cos Cob, CT 06807  
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## **All American Backyard Barbecue**

### **Stationary Hors D' Oeuvres**

#### **Artisan Cheeses**

Blue Cheeses, Cheddars & Triple Cream Cheeses  
With Bright Berries or Grapes, Chutney, Crackers & Baguette

#### **Fjord Fisheries Smoked Marlin Dip & Salmon Tartar**

Pumpernickel, Crackers, Baguette

#### **Chilled Cucumber Soup**

Refreshing & Tangy with Scallions

### **Salads/Sides**

#### **Fjords Ice Berg Lettuce**

Cherry Tomatoes, Onion, Crumbled Goat Cheese  
& White Wine-Dill Vinaigrette

#### **Garden Salad**

Mixed Mesclun Greens with Tomato, Red Onion, Cucumber, Carrots  
& Balsamic Vinaigrette

#### **Caesar Salad**

Romaine Hearts, Parmesan & Croutons

#### **Potato Salad**

With Mayonnaise or Oil & Vinegar

#### **Steamed Corn On The Cob**

Native Corn with Butter or Olive Oil

## **Principal Plates**

**Memphis Dry Ribs & Classic Creamy Cole Slaw**  
Pork Loin Back Ribs

**Santa Maria-Style Ribs & Piquito Bean Salsa**  
Beef Chuck Short Ribs

**Baby Back Ribs with Black-Eyed Pea & Grilled Pineapple Salsa**  
Pork Baby Backs with Sweet Baby Rays BBQ Sauce

**Barbequed Boneless Chicken Breast**

**Grilled Shrimp Kebobs**  
Marinated with Herbs & Garlic

**“Wimpy Burgers” & Hot Dogs**  
With all the Traditional Trimmings

## **Dessert Adventures**

**Whoopie Pies**

**Assorted House Made Cookies**  
Chocolate Chip, Oatmeal Raisin, Double Chocolate

**Fresh Melon**  
Watermelon