

Catering

Let Chef Bob create a special menu for your Corporate Catering, Backyard BBQ, Tailgating, Wedding After Weddings or just an Office Party. Large or small we can slide in and serve on platters or from the window.

All you need is:

50% deposit to secure the date that is Non-refundable, balance due on the day of.

You are responsible for all permit fees, if applicable and 30 feet of parking space with 14 height clearance to park.

All paper goods supplied

Appetizers

Chicken Wings (Dz)

BBQ, Buffalo, Garlic Parmesan

Grilled and Marinated Steak Quesadilla Triangle with Pepper Jack Cheese

Quesadilla triangle with marinated beef, Pepper Jack cheese, and red and green peppers with A Rosa Sauce

Chorizo empanadas

Mexican-style chorizo mixed with Black Beans, Onions, and Pepper Jack Cheese packed into our empanada dough

Buffalo chicken pot stickers

American Classic Buffalo Shredded Chicken Dumpling with a Chunky Blue Cheese Dipping Sauce

Philly cheesesteak dumplings

Traditional Philadelphia Cheese Steak wrapped in a Dumpling Skin with Spicy ketchup

Mac N Cheese Poppers

Creamy Macaroni Pasta and Cheese that is coated with Bread Crumbs

Carolina Pulled Pork in Cornbread

Tender pulled pork drenched in our tangy BBQ sauce layered into a rich corn muffin batter, for a distinctive open face presentation.

Beef Tenderloin Kabob with Peppers and Red Onion

Tender, marinated pieces of beef tenderloin paired with red and green peppers and red onion, presented on a skewer.

Malibu Coconut Shrimp with Shredded Coconut and Rum Batter

Succulent shrimp coated with shredded coconut breading and a Malibu Rum batter with a Tamara Glaze

Scallop Wrapped in Applewood Smoked Bacon

Dry scallop wrapped in Applewood smoked bacon with a Maple Glaze

Lump Crab Cakes

Lump Crab Cakes with a Chipotle Aioli

Sesame Crusted Chicken Tender

Chicken Tender Crusted in Sesame seed crust with a Ginger Soy dipping sauce

Slider Menu

All sliders are 2 – 3oz Angus Burgers cooked to order, MR to Med
Arugula and Tomato upon Request

THE OUTSLIDER

Burger, Ketchup, Pickle, American cheese

BOURBON BBQ

Burger, Sharp Cheddar, Applewood Bacon, House made Bourbon BBQ

EL MACHO

Burger, Sharp Cheddar, Applewood Bacon, BBQ, Jalapenos

COW & PIG

Burger, Sharp Cheddar, Pulled Pork, BBQ, Cole Slaw

BLUE BURGER

Burger, Applewood Bacon, Spicy Creamy Blue, Slaw,

SONOMA

Burger, Goat Cheese Spread, Red Wine Onion Jam

BAJA BURGER

Burger, Sharp Cheddar, Applewood Bacon, Avocado, Jalapeno, Chipotle Aioli

PHILLY SMOKE

Burger, Apple Smoked BBQ Onions and Peppers, Swiss, Ketchup

ANIMAL (Served MR to Med ONLY)

2 Double Burgers, stuffed with Cheddar cheese, Pickle, Ketchup, Mustard,

Pig

Fresh smoked Pulled Pork, Slaw, BBQ Sauce

Slap Yo Mama

Fresh Smoked Pulled Pork, Fried Mac & Cheese, Slaw, BBQ Sauce

THAI TUNA

Ahi Tuna Seared Rare, Avocado, Jalapenos, Toasted Coconut,
Nuts, Soy Chipotle Aioli

CRAB CAKES

Lump fresh Crab Cakes, Slaw, Chipotle Aioli

CRANBERRY TURKEY BURGER

FRESH Turkey, Swiss, Cranberry Chutney

JALAPENO TURKEY BURGER

Turkey burger, Sharp Cheddar, Jalapeno Aioli

TURKEY KALE BURGER

FRESH Turkey, Sautéed Kale with Garlic

VEGGIE BURGER

Veggie burger, Sharp Cheddar, Jalapeno Aioli

Special Requests

Jumbo Hot Dogs, Sausage & Peppers, Breakfast Sliders

Sides

FRIES

Plain

Garlic Parmesan

Truffle Parmesan

Irish Curry Poutine- Mild Curry Gravy, Cheddar

Add Crab Add Pork

Red Jacket Potato Salad

Red Bliss Potatoes, Peppers, Onions, Mustard Vinaigrette

Slider Cole Slaw

Shredded Cole Slaw, Cilantro, Pineapple

Tossed Salad

Fresh Greens, Onions, Tomatoes, Cucumbers Italian Dressing

Creamy 4 Cheese Mac and Cheese

Sweet Endings

Assorted Fresh Cookie Tray

Triple Chocolate Brownies

Beverages

Pepsi, Diet Pepsi, Ginger Ale, Root Beer, Water

The Outsider

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