

Barbecue, Picnic and Social Menu

Whether we grill on-site or bring our BBQ to your event, we take great pride in delivering our best to your guests. Please keep in mind that the menus below are simply suggestions; Zachary's is happy to customize our packages to suit your tastes and needs. For additional ideas, please view all our offerings via the menus tab on our website

Remember: Zachary's is also your one-stop-shop for tents, tables, chairs, linens, china, silverware, glassware—plus bartenders and servers. We've got you covered.

Pick-up | Drop-Off | Interactive

Please ask about these additional services:

Full Service with Service Staff: Includes serving staff, service equipment, buffet linens, disposable plastic goods, delivery, set-up, service and cleanup

On-Site Grillin': Includes on-site grill chef and equipment to prepare your menu live.

The Triple Play

Homemade Cole Slaw
Slow-Smoked BBQ Beef Brisket
Southern-Style Pulled Pork
Pulled Barbecue Chicken
Freshly Baked Buns
BBQ Baked Beans

The Classic

Homemade Cole Slaw
Grilled Angus Beef Hamburgers
Grilled All-Beef Hot Dogs
Sliced Tomato, Sliced Bermuda Onions, Cheese, Lettuce, Pickles
Hamburger and Hot Dog Buns, Relish, Mustard and Ketchup
BBQ Baked Beans
Corn on the Cob Cobbettes

All American Barbecue Picnic

Homemade Cole Slaw
St. Louis BBQ Ribs
Wood-Roasted BBQ Chicken
Grilled Hamburgers
Grilled All-Beef Hot Dogs
Sliced Tomato, Sliced Bermuda Onions, Cheese, Lettuce and Pickles
Hamburger and Hot Dog Buns, Relish, Mustard, Ketchup and Barbeque Sauce
BBQ Baked Beans
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut Cookies
Chilled Soda and Water



Smoke House BBQ

House Salad with Sweet Basil Vinaigrette
Gram's Potato Salad
St. Louis BBQ Pork Ribs
Wood-Roasted BBQ Chicken
Slow-Smoked Beef Brisket
Corn on the Cob Cobbettes
BBQ Baked Beans
Cornbread with Whipped Butter

Backyard BBQ

Classic Caesar Salad with Herbed Croutons
Black-Eyed Pea Salad
St. Louis BBQ Pork Ribs
Grilled Marinated Chicken Breast
Grilled Atlantic Salmon
Corn on the Cob Cobettes
Parmesan Roasted Potatoes
Cornbread with Whipped Butter

Zachary's Pig Roast

Homemade Coleslaw
Stuffed Slow-Smoked, Wood-Roasted Whole Hog
(tender young suckling stuffed with center cut loins, hand-rubbed and slow-roasted in our wood burning pits)
Zachary's Original BBQ Sauce
BBQ Baked Beans
Classic Dinner Rolls with Whipped Butter

Island Luau Pig Roast

House Salad with Sweet Basil Vinaigrette
Tropical Fruit Salad with Pineapple, Mango, Select Melons, Papaya and Berries
Slow-Smoked, Wood-Roasted Whole Hog
(tender young suckling stuffed with center cut loins, hand-rubbed and slow-roasted in our wood burning pits)
Zachary's Original BBQ Sauce
Hawaiian Roasted BBQ Chicken with Pineapple Glaze
Pineapple Barbecue Baked Beans
Key Largo Vegetable Medley
Classic Dinner Rolls with Whipped Butter

Jamaican Island Grill

Island Garden Salad
Tropical Fruit Salad with Pineapple, Mango, Select Melons, Papaya and Berries
Caribbean Jerk Chicken
Kingston Beef Tips with Ginger and Scallions
Montego Bay Salmon with Bahamian Ginger Slaw
Traditional Jamaican Rice and Peas
Island Vegetable Medley
Classic Dinner Rolls with Whipped Butter

Steakhouse At Your House

Displayed Hors D'oeuvres

Sweet and Spicy Grilled Colossal Shrimp with Mango and Scallion Glaze
Peppercorn-Crusted Baby Lamb Chops Pinot Noir
Cajun Chicken Satay with Creole Sauce
Warm Chevre Galettes with Plum Tomato Sauce

Bourbon Marinated 12 oz. NY Strip Steaks

Sides

Bacon Cheddar Grilled Potatoes
Creamed Spinach Gratin
Caramelized Kennett Square Buttons Mushrooms and Onions
Big Blue Wedge Salad

20-35 guests: \$69.95/pp | 36-50 guests: \$64.95/pp
Over 50 guests: \$59.95/pp

Optional Add-ons: Lobster Tails, Filet Mignon (replaces NY Strip), Larger NY Strip Steaks

Displayed/Buffer Hors D'oeuvres

Seasonal Fruit and Cheese Display

select cheese from around the world, medley of this season's best tropicals, melons, fruits and berries

Tomato Bruschetta

season's best tomatoes and basil tossed with herbs and sweet marinade served with crostini

Honey Teriyaki Wings

tossed in our honey teriyaki sauce and baked to golden brown

Spring Garden Salad

candied walnuts, sliced apples, dried cranberries, sweet basil vinaigrette

Plum Tomato Salad

sliced red onion, red wine vinaigrette

Grilled Atlantic Salmon

flame-grilled, rubbed with island spices and glazed with our signature jerk BBQ sauce

Slow-Smoked BBQ Beef Brisket

rich and flavorful brisket smoked for at least 12 hours; melts-in-your-mouth tender

Wood-Roasted BBQ Chicken

mixed pieces are hand-rubbed, smoked and lightly bathed with our BBQ sauce

Oven-Roasted Red Potatoes

tossed with fresh cracked black pepper and fresh herbs

Additional Add-Ons

Beverages

Chilled Cranberry Lemonade \$1.95/pp

Fresh-Squeezed Homemade Lemonade \$1.95/pp

Fresh-Brewed Southern Sweet Tea \$1.95/pp

Brewed Coffees and Hot Tea \$2.95/pp

Assorted Individual Sodas and Chilled Bottled Water \$2.25/pp

Dessert

Chocolate Chip, White Macadamia Nut and Oatmeal Raisin Cookies 2.25/pp

Peach Cobbler \$2.95/pp

Apple Cobbler \$2.95/pp

Ice Cream Social (Vanilla Ice Cream with a Selection of Toppings: Oreo Cookie Crumbs, M&Ms, Marciano Cherries, Whipped Cream, Rainbow & Chocolate Sprinkles, Chopped Nuts, Chocolate Sauce and Caramel Topping) \$4.95/pp

Bamboo Ware

GO GREEN! Biodegradable Plates, Forks, Knives and Spoons \$3.95/pp

Keep It HOT! Disposable wire racks with water pan and two sternos - \$12.00 each

The Fine Print

How do I order? Call us at (610) 272-1800 or click "Contact Us" on our website to fill out the form and we will contact you. Our catering representatives are available from 9:00am to 5:00pm Monday through Friday and Saturday from 9am-1pm.

When do you cater? We cater 24/7, Monday-Sunday (our retail store is only open Tuesday through Saturday from 11a-8pm). Sundays require a \$500 minimum.

What does your food taste like? The majority of our catering menu is available on a daily basis at the store. You are more than welcome to stop in and sample the different foods that we offer.

Is there a delivery minimum or any other charges/fees? The delivery minimum is \$250. A 10% service charge will be applied to deliveries with a 25-30 minute drive time; additional charges may apply if this drive time is exceeded. To avoid the service charge, you can pickup your food at our location during our normal operating hours.

What is the service charge for? The service charge is used to maintain delivery vehicles and fuel costs, site inspections, costs to service an off-premise event and much more. We do not charge for gratuity and leave it to your discretion whether or not you would like to tip. Gratuity is never expected, but always appreciated!

How does the delivery & setup work Same-day and last-minute orders are always welcome and accommodated if possible. We deliver in 15 minute windows; please allow time for set-up when requesting your delivery so it is ready to serve at the scheduled time. Our driver will take care of the setup of your order.

What is our footprint? We cook with wood; now that's green! Help us reduce our footprint by choosing biodegradable goods (additional cost applies).