

Zachary's BBQ southern comfort & catering

Zachary's BBQ Southern Comfort & Catering - (610) 272-1800

Menu List

Meats

Using only the highest quality meats, our meats are prepared with our own signature recipe of seasonings and spices and then smoked using a blend of hickory, apple, red oak, pecan, cherry and mesquite.

BBQ St. Louis Pork Ribs – *Our St Louis' pork ribs are dry rubbed and slow smoked with a hickory blend until they are just right. Served with our signature barbecue sauce and cut individually (add \$4.00 per person as an additional menu item/ Add \$3.00 per person for substitution)*

Baby Back Ribs – *smaller, tender, baby cousin of our award winning blue ribbon St. Louis Pork BBQ Ribs. Same smoke, same great flavor.(add \$5.00 per person as an additional menu item/ Add \$4.00 per person for substitution)*

Southern Style Pulled Pork – *Boneless Boston butt rubbed, smoked and hand pulled(add \$3.00 per person as an additional menu item/ Add \$2.00 per person for substitution)*

Slow Smoked BBQ Beef Brisket - *Rich and flavorful brisket smoked for at least 12 hours. Melts in your mouth tender. (add \$3.00 per person as an additional menu item/ Add \$2.00 per person for substitution)*

Hamburgers and Hot Dogs– *Ya'll know what these are. We only use all beef franks and fresh ground beef.*

Pulled Barbecue Chicken – *Our famous wood roasted chicken hand pulled and lightly bathed in our barbecue sauce*

Wood Roasted BBQ Chicken – *Mixed pieces hand rubbed, smoked and lightly bathed with our barbecue sauce*

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Grilled Marinated Chicken Breast – *Skinless chicken breast marinated and grilled to perfection*

Bruschetta Grilled Chicken Breast – *House favorite! Marinated boneless chicken breast topped with plum tomatoes, basil, herbs and select spices*

Caribbean Jerk Chicken - *Marinated in authentic West Indian jerk seasoning and roasted with hickory. Mixed pieces served with rice and beans and our jerk barbecue sauce*

Sweet Smoked Italian Sausage – *Our fennel sausage wood roasted in our pit, served with sweet bell peppers, onions and fresh herbs.*

Barbecue Filet Medallions – *Seared filet mignon with rich Kentucky bourbon glaze with mushrooms and fresh herbs(add \$6.00 per person as an additional menu item/ Add \$5.00 per person for substitution)*

Grilled Pork Chops – *Grilled boneless center cut loin chops, rubbed with select spices topped with grilled gold pineapple, sweet bell peppers, vidalia onions and plum barbecue glaze(add \$3.00 per person as an additional menu item/ Add \$2.00 per person for substitution, requires on site grilling)*

Granny Smith Pork Chops – *Dry rubbed and marinated grilled pork chops topped with granny smith apples, caramelized onions with light barbecue glaze*

Grilled Swordfish with Cilantro Lime Marinade – *Select marinated swordfish cut, grilled with fresh cilantro, Caribbean spice and topped with citrus fruit and sweet chiles (add \$4.00 per person as an additional menu item/ Add \$3.00 per person for substitution)*

Grilled Scallops with Provencale – *Classic grilled scallops with fresh plum tomatoes, herbs and white wine glaze (add \$5.00 per person as an additional menu item/ Add \$4.00 per person for substitution)*

Grilled Atlantic Salmon – *Grilled over an open flame rubbed with island spice and glazed with our signature jerk barbecue sauce(add \$4.00 per person as an additional menu item/ Add \$3.00 per person for substitution)*

Salmon Montego Bay with Bahamian Ginger Slaw - *Grilled over an open flame rubbed with island spice and glazed with our signature jerk barbecue sauce topped with our Bahamian Ginger Slaw (add \$4.00 per person as an additional menu item/ Add \$3.00 per person for substitution)*

Specialty Meats

All meats are prepared "In the Round", whole in natural state after smoking for dramatic presentation. Market Priced

Whole Roasted Piggy – *Famous for our deliciously seasoned stuffed whole smoked pigs that are sure to make any event pigalicious. Pigs are displayed whole, \$300.00 serves 50-70 guests.*

Texan Tenderloin (Filet Mignon)– *Rubbed with Achiote a southwestern spice rub, flash seared and slow roasted to maintain all its natural juices*

Whole Wood Roasted Turkey – *Our Tom turkey's are prepared with our unique brine dry rub and slow smoked until golden brown. Like no other turkey!*

Fresh Ham – *Fresh ham, hand rubbed, boned and tied. Slow roasted with our hickory blend*

Loin of Pork – *Boneless center cut pork loin rubbed with our signature bbq rub and slow roasted in our smokers*

Black Angus Prime Rib – *Hand selected for superior marbling and flavor. Rubbed and slow roasted with hickory smoke (best served medium rare)*

Starters and Hors d'oeuvres

Stationary and passed hors d'oeuvres pricing is based on a 1 hour reception

Add \$ 2.00 per person per hors d'oeuvres

Blue Crab Stuffed Mushrooms – *Jumbo caps filled with our lump crab imperial over tomato al fresco (Add \$1.00 additional)*

Spinach and Artichoke Dip – *This rich and creamy mixture is a must for all events. Spinach, three cheeses and artichoke hearts. Served with crispy pita chips*

Scallops Wrap in Bacon – *Tender baked scallops wrapped in apple wood smoked bacon (Add \$1.00 additional)*

Voodoo Shrimp – *Get your fingers dirty with this peel n' eat Louisiana favorite. Tossed in our blend of herbs and spices served with cocktail sauce. (Add \$1.00 additional)*

Wings – *Kissed with hickory smoke. Buffalo, BBQ or Honey Teryaki*

Mini Jumbo Lump Crab Cakes – *Chef's family recipe, nothin but lump crab meat. Served with red chile remoulade sauce (Add \$1.00 additional)*

Jerk Wings – *Marinated with original island spice recipe from Negril*

Chilled Jumbo Shrimp Cocktail – *Served with cocktail sauce and lemon wedges (Add \$1.00 additional)*

Pistachio Crusted Chicken Saté Skewers- *Chicken marinated in soy ginger and encrusted with pistachios served with a ginger dipping sauce*
Coconut Shrimp – *Coconut crusted shrimp served with a Ginger Plum Sauce*
Buttermilk Petites – *Filled with your choice of smoked ham and brie or our authentic pulled pork barbecue*
Mongolian Beef Saté Skewers – *Marinated in lemongrass and ginger, served with Ponzu dipping sauce*
Pigs in Blankets – *All beef franks hand wrapped in puff pastry*
Garden Vegetable Basket Display -*A display of fresh garden vegetables displayed market style with a savory dip*
Seasonal Fruit and Cheese Board-*Display of select domestic cheeses and a sliced medley of seasons best tropicals, melons, fruits and berries served with water crackers (Add \$1.00 additional)*
Tomato Bruschetta – *Seasons best tomatoes and basil tossed with herbs and sweet marinade served with crostini's*
Antipasti Display -*Pepperoni, Salami, Cappicola, Olives, Tomato, Artichoke Hearts, Roasted Red Peppers and Provolone with crisp rustic bread*
Fresh Fruit Display - *Fresh seasonal melons, tropicals and berries*
“Q” Sticks – *Crisp rolled corn tortillas filled with pulled barbecue chicken, black beans, roasted peppers and select cheeses.*
Smoked Chicken Trumpets – *Chicken, pepper jack cheese, tomato, southwest seasonings rolled into mini flour tortilla cones served with a side of salsa and sour cream*
Spanikopita – *Baked Pyllo dough triangles filled with spinach and assorted cheese*
Fried Catfish Bites – *Dusted with corn flour served with mustard pecan aioli (Add \$1.00 additional)*
Hummus and pita points – *Mediterranean hummus with pit crisps*
Grilled Gulf Shrimp Skewers-*Grilled jumbo shrimp served with a Horseradish mango Chutney (Add \$1.00 additional)*

Sides, Salads and Accompaniments

Our sides, salads and accompaniments are prepared fresh daily using the freshest ingredients. Add \$ 2.00 per person per dish

Homemade Cole Slaw

Gram's Potato Salad- **Grandmother's recipe with grated egg and a bit of mustard**

Black Eye Pea Salad – *Black eyed peas, sweet bell peppers, onion and herbs tossed with citrus vinaigrette*

Zachary's Caesar Salad with Herbed Croutons

Spring Garden Salad *with candied walnuts, sliced apples and dried cranberries*

Marinated Grilled Vegetable Pasta Salad *Marinated grilled vegetables and penne pasta tossed with vinaigrette*

Green Bean Salad – *A mix of green beans, onions, bell peppers and garlic with herbed vinaigrette*

Plum Tomato Salad*- Plum tomatoes and sliced red onion tossed in red wine vinaigrette

Road House Salad with tomatoes, cucumbers, carrots and aged provolone with Sweet Basil Vinaigrette

Chopped Salad - Lettuce, tomatoes, seedless cucumbers, crumpled blue cheese, scallions, cured bacon, grated egg and candied walnuts served with sweet basil vinaigrette

Tomato Mozzarella Capri* - Tomatoes with Fresh Mozzarella and Basil drizzled with infused virgin olive oil

Cucumber Salad – Crisp cucumbers, red onions, oregano and a light vinaigrette

Jersey Tomato Salad* - When Jersey tomatoes are running we serve them ripe with a little red onion, sweet basil vinaigrette and fresh herbs

Greek Salad – Traditional Greek salad made with imported feta cheese, select olives and Mediterranean vinaigrette

Tortellini Salad – Cheese Tortellini, fresh basil, crisp vegetables with a plum tomato Vinaigrette topped with grated parmesan

Spinach Salad –Baby spinach marinated Kennett Square button mushrooms, red onion and smoked bacon dressing

Fresh Fruit Salad* - Seasonal selection that always includes pineapple and fresh berries

Oven Roasted Red Potatoes – Oven roasted potatoes tossed with fresh cracked black pepper and fresh herbs

Parmesan Roasted Potatoes-Oven roasted red potatoes baked with reggiano parmesan cheese

Barbecued Baked Beans – World famous flavor that is featured at almost every event!

Corn on the Cob Cobettes – Mini corn cobs served hot with butter

Market Style Grilled Corn (\$1.00 additional, requires grill)

Four Cheese Baked Macaroni – House recipe.... That goes great with any party

Collard Greens with Smoked Turkey – Soulful staple of the American South cooked low and slow in our kitchen

Grilled Marinated Vegetables - An array of fresh seasonal vegetables marinated and grilled then drizzled with a balsamic reduction

Sweet Candied Yams with Coconut Milk – Baked yams, brown sugar, spice and coconut milk

Key Largo Vegetable Medley - Chef's signature blend of vegetables with herbs and whole butter

Louisiana Vegetable Relish – A traditional southern dish of okra, corn and tomatoes

*Seasonal

Baked Breads

Baked fresh from scratch daily

Cornbread with whipped butter

Buttermilk Biscuits

Fresh Baked Dinner Rolls

Homemade Sweets

Petite Fudge Brownies, Lemon Bars and Pecan Squares - \$3.55 per person

Petite Assortment of Caramel Apple Granny, Blueberry Cheesecake, Oreo Cheesecake, Pecan Chocolate Chunk - \$3.95 per person

Blueberries and Strawberries* -Farm fresh blueberries and strawberries served with fresh whipped cream \$ 2.95 per person

Chocolate Chip, White Macadamia Nut and Oatmeal Raisin Cookies - \$ 2.25 pp

Cream Cheese Pecan Pound Cake - \$ 1.95 per person

Peach Cobbler - \$ 2.95 per person

Apple Cobbler - \$ 2.95 per person

Fresh Fruit Display – The freshest of seasonal melons, tropicals and berries - \$ 3.25

Classic Pineapple Upside Down Cake - \$2.95 per person

Wild Berry Cake - Layers of moist vanilla sponge cake topped with fresh strawberries, seasonal wild berries and sweet cream \$3.95 per person

Ice Cream Social – Vanilla ice cream with selection of toppings: Oreo Cookie Crumbs, M&M's, Marciano Cherries, Whipped Cream, Rainbow & Chocolate Sprinkles, Chopped Nuts, Chocolate Sauce and Caramel Topping. \$3.95 per person

Specialty Celebration and Wedding Cakes Available

Whistle Wetters

Chilled Cranberry Lemonade - \$1.75 per person

Real Homemade Lemonade - \$1.75 per person

Fresh Brewed Southern Sweet Tea - \$1.75 per person

Brewed Coffee's and Hot Tea - \$2.95 per person

Assorted Canned Soda's and Bottled Water on Ice - \$2.25 per person