



MESQUITE OPEN GRILLE PACKAGES

Allow Chef Joseph's culinary team to showcase their abilities while exceeding your expectations with their hospitality. Menus are created & designed on an individual basis. Our Grille menus have made our reputation over the years. They are fun, great food & a party highlight!

MESQUITE GRILLE

seasonal fresh fruit & berries

pasta salad with a white balsamic
vinaigrette

smoked corn, oven cured tomato &
asparagus salad

fresh buffalo mozzarella
& plum tomatoes
with a cracked black pepper olive oil

From the Grille

black angus london broil with
horseradish whip
*served with wild mushrooms, roasted
peppers, oven cured tomatoes, caramelized
onions & sweet horseradish dressing*

baby back ribs - smoked cherry BBQ

mesquite grilled chicken

joseph's classic pan seared crab cakes

grilled seasonal vegetables from bucks
county local farms

Chef's Additions

grilled shrimp

beef tenderloin

french fries boardwalk style
(in addition parmesan fries, crab fries)

EXECUTIVE GRILLE

seasonal fresh fruit & berries

charred yukon roasted potatoes

smoked corn, oven cured tomato
& asparagus salad

seasonal greens display

portabella mushrooms, buffalo mozzarella,
roasted red peppers

tomatoes & grilled summer squash

From the Grille Appetizers

jumbo gulf shrimp & scallops with asian
slaw thai glaze reduction

From the Grille

certified black angus filet mignon
*with grilled portabella mushrooms
served with demi glaze*

pan seared crab cakes

*with red pepper puree & butter chive oil
with potato sticks*

grilled chicken

pork tenderloin *or*
BBQ smoked pulled pork

grilled seasonal vegetables from bucks
county local farms

*Based on your menu, chef will include the
accoutrements to compliment your entrée
selections*

BLACK & BLUE OPEN FACE GRILLE

caesar salad *or* mesclun garden
greens salad

From the Grille

grilled chicken
*topped with sweet summer corn, tomatoes
& fresh mozzarella with basil chive oil*

baby back ribs
served with mac & cheese cup cakes

crab cakes *or* sesame encrusted tuna

grilled seasonal vegetables from bucks
county local farms

roasted country style potatoes

fresh fruit & seasonal berries display

miniature pastries

MESQUITE OPEN GRILLE PACKAGES (CONT.)

SUMMER WRAP GRILLE

fresh buffalo mozzarella & plum tomatoes with cracked
black pepper olive oil
—
pasta salad with fresh vegetables tossed
with balsamic vinaigrette
—
fresh fruit & seasonal berries

From the Grille

grilled london broil wrap
sharp provolone, caramelized onions & a horseradish whip
—
grilled chicken wrap
*roasted peppers, asparagus, oven cured tomatoes with spring
greens & balsamic vinaigrette*
—
grilled vegetable wrap
*grilled fresh vegetables from local bucks county farms drizzled
with buttery chive oil tossed with spinach & mozzarella*
—
blackened chicken caesar salad wrap
—
new york parmesan fries

PHILLY GRILLE PARTY

fresh fruit salad
—
pasta salad with fresh vegetables tossed
with balsamic vinaigrette
—
soft pretzels & mustard

From the Grille

famous philly cheese steaks station
*Chef Eddie's fresh butchered meat served philly style –
whiz or without*
*(also served with mushrooms, fried onion & for
the non traditional types: aged provolone)*
—
grilled chicken gourmet sandwiches
*italian style with roasted peppers, mozzarella & olive oil
& chicken cheddar & bacon*
—
chicken wings with celery & bleu cheese
—
roasted pork loin with sharp provolone, brown gravy
—
chicken fingers & french fries