

BROTHER & Meffat

SUMMER MENU

- **BBQ Ribs**

(Dry Rubbed Pork Spare Ribs cooked for 6 hours until is tender, finished with a Homemade BBQ sauce)

- **Grilled Herbed Garlic and Lemon Chicken**

(Chicken Marinated in thyme, fresh rosemary, lemon, fresh garlic and olive oil)

- **Honey Glazed Shrimp Skewers**

(Shrimp Skewers marinated in lemon, lime, garlic, fresh garlic and drizzled with honey)

- **Coconut Shrimp**

(Hand breaded with panko bread crumbs and coconut flakes , fried and served at room temperature with a dipping sauce)

- **Rustic Potato Salad**

(diced skin on red bliss potato, seasoned with mayo, mustard, red onions, celery and bacon, finished with scallions)

- **Corn on the Cob** (Corn cooked on the Grilled finished with a garlic parmesan butter)

- **Grilled Asparagus**

- **Southeast Quinoa Salad**

(Quinoa, Black Beans, Corn, Red Peppers finished with a refreshing olive oil, cilantro, honey and lime dressing)

- **Elevated Corn Salad**

(Corn, Black Beans ,Red Peppers, Fresh Cilantro, Freshly Squeezed Lime, Oranges, and Lemon juice for the ultimate Citrus taste)

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Special Requests accepted, if you are looking for a specific item or have any idea for your event, we encourage you to share it with us. We are a duo of experienced chefs that have the skill to execute any dish to your expectations.

Please inform us if you have any allergies

Attention to customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.