

Let Us Cater Your Friday Night

with

Le Jeune Chef Friday Favorites



USA BBQ Tour



April 23rd, 2021

Appetizer

(choose 1)

KC Burnt End Potato Skin

Heavily rubbed and smoked brisket ends served on a crispy potato skin with KC BBQ sauce, cheddar cheese, sour cream, and scallions.

Hawaiian BBQ Chicken Crostini

Smoked and grilled chicken breast combined with grilled pineapple, green onions, and pineapple hoisin BBQ sauce, served on a toasted baguette slice and finished with Colby cheese.

Soup

West Texas Cowboy Chili

Tender chuck roast slowly simmered in a rich stock infused with garlic, onions, chili powder and cumin; finished with finely ground corn meal and garnished with lime sour cream.

Salad

South Carolina Style Grilled Potato Salad

Red potatoes kissed with char and tossed with crispy bacon, onions, celery, and peppers in a creamy mustard-based BBQ sauce.

Entrees

(choose 1)

Central Texas Brisket

Whole brisket, smoked and slow roasted, sliced pencil thick, and served with a Texas style BBQ sauce infused with the pan-drippings and a touch of heat.

California Tri-Tip Steak

Dry rubbed tri-tip steak grilled medium rare, sliced thin, and drizzled with a citrus infused BBQ sauce and avocado salsa.

Memphis Pulled Pork

Dry rubbed and slow cooked pork butt pulled and served on a piece of grilled toast with sweet and tangy tomato-based BBQ sauce.

Sides

(choose 2)

Bacon Mac and Cheese

KC BBQ Baked Beans

Grilled Corn and Tomato Succotash

Alabama White Lightning Slaw

Dessert

Chocolate and Vanilla Cupcakes

with vanilla icing

\$20/meal

(plus tax and gratuity)

Friday dinner takeout will be available for pickup between 4:30-6:30