
Barbecue Menu

Entrées

BBQ Back Ribs

Marinated in Chef Colleen's secret rub, then basted with homemade BBQ sauce as it finishes on the grill. Extra sauce provided for dipping on the side.

Each rack serves 3 adults or two adults & 2 children. \$29 per rack.

Marinated Tri-Tip

Tri-tip marinated in lime juice, cilantro & tequila, grilled to medium-rare and served with a Cherry Tomato Salsa.

Each tri-tip serves 4. \$36 per tri-tip.

Rib Eye Steaks

Thick, choice rib eye steaks seasoned, grilled and cut into individual portions.

6 oz. portion - \$14. 8 oz. portion - \$18.50

Shrimp & Sausage Skewers

Large shrimp, Andouille sausage, cherry tomatoes & red onion wedges are skewered and grilled. They are brushed with smoky paprika & Sherry vinegar glaze.

\$12 per person

Rosemary-Mustard Pork Tenderloin with Peach Sauce

Pork tenderloin basted with mustard & rosemary, grilled, and served with a sauce of peaches cooked with white wine, brown sugar, lemon zest & juice.

1 tenderloin serves 2-3 people. \$27 per tenderloin.

Grilled Lamb Skewers with Red Wine-Honey Glaze

Chunks of lamb are marinated with Greek marinade with brandy. Skewers are grilled and basted with glaze of red wine, homey, shallot & butter.

\$13 per person

What's Cooking?

509.540.2601

Personal Chef Service
Walla Walla, WA

www.chefcolleen.com

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Grilled Chicken Skewers with Middle Eastern Spiced Yogurt Marinade

Your choice of cubed chicken breast or thigh marinated in yogurt, garlic, onion, paprika, cinnamon, turmeric, cardamom, cayenne and lemon juice.

Each skewer - \$10

Andouille Burger

Ground pork mixed with Andouille sausage, whole-grain mustard & hot sauce. Served with caramelized Walla Walla onions and mustard-mayonnaise sauce.

Each \$9

Spiced Lamb Burgers

Ground lamb seasoned with coriander, cumin, ginger & cinnamon. Served with a garlic-mint yogurt sauce.

Each \$10

Portobello Burger

Portobello mushrooms marinated in balsamic vinegar, garlic & rosemary vinaigrette and filled with Gorgonzola cheese and a slice of sweet onion. Served with aioli & arugula.

Each \$9

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Side Dishes

Grilled corn salad (Vegetarian & Gluten-Free)

Grilled corn kernels mixed with roasted poblano chiles, lime-chipotle vinaigrette, sweet onions, avocado and cilantro.

\$3.50 per person

Three Potato Salad

Yams, russet potatoes & red potatoes in a chive, citrus, & bacon dressing.

\$4.50 per person

Arugula, Watermelon & Feta Salad (Vegetarian & Gluten-Free)

Peppery arugula with sweet watermelon and tangy feta in a citrus-honey dressing.

\$6 per person

Sharon's Classic Vanishing Potato Salad

Cubed potatoes mixed with onion, celery, chopped hard-boiled eggs & mayonnaise dressing. Garnished with paprika, chives & slices of hard-boiled egg.

\$2.25 per person

French Potato Salad

Slices of waxy potato mixed with white wine and vinaigrette with parsley & chives.

\$2 per person

Traditional Cole Slaw

Shredded green cabbage tossed with shredded carrots, chopped scallions, in a dressing of sour cream, cider vinegar, sugar, celery seed & caraway seed.

\$2 per person

Tri-Color Cole Slaw

Green & red cabbage, carrots & onions in sweet vinaigrette with caraway seeds.

\$2 per person

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Desserts

Lemon Bars

\$2.25 each

Blueberry-Hazelnut Bars

A rich, nutty pastry with sweet blueberry filling.

\$2.50 each

Berry or Peach Cobbler

\$3 per person

Stone Fruit Crostata

Flakey open-faced pie with apricots or plums

Serves 4 - 6 \$25

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