Grilled Meats

**Beef Short-Ribs**
Thinly sliced beef short ribs marinated in a homemade GrileeQ Special Sauce with garlic.

**Boneless Chicken Breast**
Grilled boneless chicken breast marinated in a sweet garlic soy sauce.

Grilled Seafood

**Bacon Wrapped Jumbo Shrimp**
Fresh Jumbo shrimp wrapped in savory bacon slices.

**Jumbo Garlic Shrimp**
Butter coated Jumbo shrimp seasoned with garlic herb and freshly squeezed lemons.

**Plank Salmon**
Lightly buttered salmon coated with garlic herb seasoning and freshly squeezed lemon. Grilled on a Cedar wood plank.

Grilled Sausages

**Longanisa**
Sweet and savory garlic sausages grilled over high heat.

**Hot Links**
A traditional hot link prepared using pork, beef, and spices.
Grilled Vegetables

Zucchini
Zucchini slices seasoned in olive oil and a blend of herbs.

Asparagus
Asparagus with olive oil and a sprinkle of kosher salt grilled over high heat.

Portabella Mushrooms
Sliced mushrooms marinated in a homemade GrilleeQ Special Sauce.

Stickless Shish Kebab
Grilled onions, red and green bell peppers glazed with a homemade GrilleeQ Special Sauce.

Corn on the Cob *Seasonal*
Sweet yellow corn grilled to perfection.

Slow Cooked BBQ
**All slow cooked smoked meats require 2 1/2 hours on the grill**

Tri-Tip
Tasty beef marinated with a dry rub and smoked with Hickory or Mesquite wood chips.

Pork Ribs
A full slab of ribs marinated with a dry rub, smoked with Applewood chips, based in apple juice and glazed with BBQ sauce.

Pork Shoulder
Marinated with a dry rub and smoked with Applewood chips.
*Requires 8 hours of preparation before your event*

Pulled Pork Sandwiches
Pork Butt marinated with a dry rub and smoked with Applewood chips.
*Requires 8 hours of preparation before your event*

Chicken Thighs
Chicken thighs smoked with Applewood chips and glazed with BBQ sauce.

Beer Can Chicken
Whole chicken cooked using beer, smoked with Applewood chips, and glazed with a light BBQ sauce.