

---

## 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. \$32 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. \$39 per tri-tip.*

#### Rib Eye Steaks

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

*6 oz. portion - \$15. 8 oz. portion - \$24*

#### 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.

*\$13 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. \$28 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.

*\$15 per person*

#### What's Cooking?

509.540.2601

Personal Chef Service  
Walla Walla, WA

[www.chefcolleen.com](http://www.chefcolleen.com)

---

## Barbecue Menu

---

### Entrées

#### Chicken Fajitas Party

Lean boneless, skinless chicken breasts are marinated in lime juice, oregano, and olive oil, then grilled and cut in strips. Served with marinated sautéed onions, Colleen's guacamole, lettuce, tomato, shredded cheese, light sour cream with Colleen's roasted tomato salsa and choice of wheat or corn tortillas.

*\$13 per person*

#### 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 \$11*

#### 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*

#### New Mexican Green Chile Black Burger

Spicy black bean burgers packed with red onion & bell pepper, green chiles, sweet corn & Mexican spices.

*Each \$10*

#### What's Cooking?

509.540.2601

Personal Chef Service  
Walla Walla, WA

[www.chefcolleen.com](http://www.chefcolleen.com)

---

## Barbecue Menu

---

### Side Dishes

#### **Grilled corn salad** (Vegetarian & Gluten-Free)

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

*\$4 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.

*\$2.75 per person*

#### **French Potato Salad**

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

*\$2.50 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.

*\$2.25 per person*

#### **Tri-Color Cole Slaw**

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

*\$2.25 per person*

#### **What's Cooking?**

509.540.2601

Personal Chef Service  
Walla Walla, WA

[www.chefcolleen.com](http://www.chefcolleen.com)

---

## Barbecue Menu

---

509.540.2601

**What's Cooking?**  
Personal Chef Service  
Walla Walla, WA

[www.chefcolleen.com](http://www.chefcolleen.com)

---

## Barbecue Menu

---

### Desserts

#### Lemon Bars

*\$2.50 each*

#### Blueberry-Hazelnut Bars

A rich, nutty pastry with sweet blueberry filling.

*\$2.75 each*

#### Berry or Peach Cobbler

*\$3 per person*

*Ala mode add \$.50*

#### Stone Fruit Crostata

Flakey open-faced pie with apricots or plums

*Serves 4 - 6 \$25*

#### Cherry Garcia Brownies

Fudgy brownies swirled with vanilla cream cheese and pitted cherries and chocolate chips.

*\$3 each*

509.540.2601

**What's Cooking?**

Personal Chef Service

Walla Walla, WA

[www.chefcolleen.com](http://www.chefcolleen.com)