

STAR STUDDED NIGHTS

QUICK & EASY MENU IDEAS WHILE YOU'RE HERE

THERE IS A 2-BURNER ELECTRIC COOKTOP IN THE OUTDOOR KITCHEN ALONG WITH POTS AND PANS AND COOKING UTENSILS. A BBQ GRILL THAT NEEDS CHARCOAL AND YOU'RE READY TO GO.

APPS

FIRESIDE SAVORY S'MORES

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CRACKERS
MINI BRIE BITES OR BABYBEL CHEESE
HOT RED JELLY, BACON JAM, FIG JAM
GOES GREAT ON A CHARCUTERIE BOARD

GRILLED BRIE WITH WINE

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1 1/2 C. HALVED CHERRY TOMATOES
3 CLOVES GARLIC, MINCED
1/3 C. EXTRA-VIRGIN OLIVE OIL
KOSHER SALT
FRESHLY GROUND BLACK PEPPER
PINCH RED PEPPER FLAKES
1 LARGE WHEEL BRIE
BALSAMIC GLAZE, FOR DRIZZLING
1/4 C. THINLY SLICED BASIL, FOR GARNISH
1 BAGUETTE, SLICED, FOR SERVING

SMOKED QUESO

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PREP ALL ITEMS IN A DISPOSABLE ALUMINUM 1/2 PAN
COUPLE CHEESES OF CHOICE
CILANTRO
JALAPENOS
GREEN CHILES

MEALS



BURGERS

PATTIES (BEEF OR VEGGIE)
BUNS
MAYO, MUSTARD AND OR KETCHUP
LETTUCE, TOMATOES, ONIONS, CHEESE

STEAKS

STEAKS
SEASONING
OIL OR BUTTER FOR BASTING



CHICKEN

CHICKEN OF CHOICE
SEASONING
OIL

MARINATE PRIOR OR PLACE CHICKEN ON
GRILL WITH YOUR FAVORITE SAUCE

RIBS

RIBS
SEASONING
BBQ SAUCE

SHORTCUT – BOIL YOUR RIBS FOR 40 MINUTES ADD A CAN OR
BOTTLE OF BEER, CUMMIN OR GARLIC POWDER. LET THEM
COOL, COVER IN BBQ SAUCE OF YOUR CHOICE AND
REFRIGERATE. SHORTENS GRILL TIME TO 20 TO 30 MINUTES
AND THE MEAT IS VERY TENDER.

BEER BRATS

[CLICK HERE FOR VIDEO](#)

BUNS
BRATS
CONDIMENTS

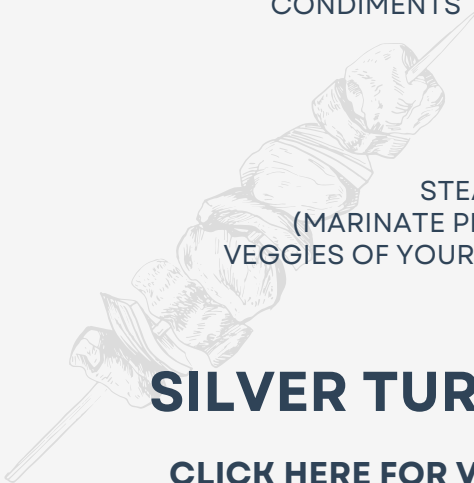
HOT DOGS

BUNS
HOT DOGS
MAYO, MUSTARD, KETCHUP, RELISH, ONIONS



KABOBS

SKEWERS
STEAK CHICKEN, PORK TENDERLOIN OR SHRIMP
(MARINATE PRIOR TO ARRIVING AND IT'S A QUICK AND EASY MEAL)
VEGGIES OF YOUR CHOICE, I.E. ONIONS, TOMATOES, PEPPERS, MUSHROOMS
SAUCE IF NOT MARINATING ALREADY



SILVER TURTLE

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FOIL TO WRAP YOUR TURTLE IN
PROTEIN OF CHOICE
VEGGIES OF CHOICE
SEASONINGS

PASTA OF CHOICE

BREAD
SALAD
SALAD DRESSING
PROTEIN OF CHOICE
PASTA SAUCE
BUTTER OR GARLIC BUTTER



CAULIFLOWER STEAKS

CAULIFLOWER
SEASONINGS

SIDES

GRILLED CORN

CORN
FOIL
BUTTER
CILANTRO AND LIME
SEASONING

GRILLED ASPARAGUS

ASPARAGUS
FOIL
BUTTER OR OIL
SEASONINGS

GRILLED PINEAPPLE

PINEAPPLE

GRILLED ZUCCHINI

ZUCCHINI
OPTIONS – BUTTER OR OIL, BALSAMIC VINEGAR
SEASONINGS

BREAKFAST

EGGS & BACON/SAUSAGE

EGGS
BACON AND OR SAUSAGE
HASHBROWN POTATOES
ONIONS SAUTEE
CHEESE
TORTILLAS
SALSA
BREAD FOR TOAST

BREAKFAST TACOS

EGGS
BACON AND OR SAUSAGE
HASHBROWN POTATOES
ONIONS SAUTEE
CHEESE
TORTILLAS
SALSA

CEREAL

MILK
BANANAS OR FRUIT OF YOUR CHOICE

OTHER BREAKFAST ITEMS

YOGURT
FRUIT
JUICE
CREAM FOR COFFE

OTHER ITEMS

BOTTLED WATER
BEER, WINE OR ALCOHOL
MIXERS
LIMES
ICE
CHIPS AND DIP
FRESH FRUIT
SOMETHING SWEET
CHARCOAL
LIGHTER FLUID