



Grill Works Smoke'in Barbecue

Low and Slow Roasted Pulled Pork
Smoked Beef Brisket
Smoked Kielbasa
Our Famous Barbecue Beans
Coleslaw
Corn Bread w/ Butter
Variety of Dip'in Sauces
\$19.95
Please add 8% NH state tax

Grill Works Steak and Chicken Breast Combo

Grilled NY Strip Steak (6 oz.)
Hand rubbed with spices and seasonings
Sautéed Peppers, Mushrooms and Onions
Grilled Boneless Chicken Breast (6oz)
Barbecued baked beans
Cole Slaw
Variety of BBQ sauces
Fresh Rolls and Butter
\$23.95
Please add 8% NH state tax.



Southern Style Ribs & Chicken BBQ

Low & Slow Roasted ½ Chicken
¼ rack slow roasted Hickory smoked St Louis Ribs
Red Bliss Potato salad, Cole Slaw
Our Famous Barbecue Baked Beans
Fresh Buttermilk Biscuits
variety of sauces

\$21.95

Please add 8% NH state tax.

Grill Works “ Bird Feast”

Mouth watering ½ chicken cooked nice and slow,
bathed in our secret grill'in sauce.
Served with Tri-colored pasta salad, Cole slaw
Barbecued baked beans
Fresh rolls and butter
Cranberry Sauce

\$18.95

Please add 8% NH state tax.



BIG KAHUNA HAWAIIAN LUAU

Hand Carved Smoked Pork Loin finished with Mango Chutney
Huli Huli Hawaiian Style 5oz Chicken Breast
Fresh Seasonal Grilled Veggies
Tri Colored Pasta Salad
Barbecue Baked Beans
Mixed Bread Basket

23.95 pp +tax

PORK-EEZ MIXED GRILL

We won't roast a whole piggy, but we smoke up plenty of Protein. Fresh hickory smoked Pork shoulder pulled and chopped, Fresh grilled boneless chicken breast in BBQ Sauce, Smoked Kielbasa so moist and flavorful. We will also bring along our famous BBQ Baked Beans, Slaw and Potato salad,

Fresh rolls and butter

We will finish it with a variety of your favorite sauces.

22.95 pp tax



Grill Works Tailgater “Just in time for the game”

Hot and Sweet Sausage, Natural casing Franks
Grilled Peppers and Onions with fresh rolls
5oz Fresh grilled Burgers with fix'ins
Variety of salty snacks,
Relish tray all the condiments

\$18.95

Please add 8% NH state tax

Grill Works “Pound Some Pork”

Low and slow traditional pulled pork sandwiches,
Hickory smoked kielbasa chunks,
A couple smoked spare ribs
Fresh coleslaw
Barbecued baked beans

\$18.95

Please add 8% NH state tax



Grill Works Lob'stah Feed

Steamed Clams

N.E. Clam Chowder

Choice of 1 1/4 lb Maine Lobster or NY Strip Steak (12 oz.)

Drawn Butter & Broth

fresh coleslaw

Fresh Rolls & Butter

Corn on the Cob

Watermelon Slices

MARKET

Please add 8% NH state tax

Grill Works Steak & Lob'stah Feed

Steamed Clams

N.E. Clam Chowder

1 1/4 lb Maine Lobster

NY Strip Steak (8 oz.)

Drawn Butter & Broth

fresh coleslaw

Fresh Rolls & Butter

Corn on the Cob

Watermelon Slices

MARKET

Please add 8% NH state tax



PORK-EEZ PIG ROASTS

“That’s not all Folks”

A 80-90lb pig is roasted onsite. After roasting, Mr. Pig is garnished and displayed before carving. We offer a variety of sauces to add to your pulled pork. The price also includes Our famous barbecue beans, Coleslaw, Potato Salad and fresh Rolls and butter. Paper/Plastic/Foil/Tablecloths are included. Cleanup of the foodservice area is included.

Priced at \$1199.00.+tax

Each additional guest over 50 please add 17.95 + tax

Fresh Pig Roasted and served at your location. With assorted sauces, and rolls for pulled pork sandwiches, We supply the serving utensils . \$949.00
+tax

Check out our web site at: www.porkeezpigroasts.com

We offer professional service. We will strive to ensure you have a great event.

Pricing is based on buffet style serving, we set the line and you help yourselves. We keep the line clean and fresh, so the last in line don’t feel they have been beat to the punch.

We will stay on site for aprox. 1.5 hours after serving,

We would like to have available a 20x20 site that we use in the roasting and prep of your pig roast. We would like to have access to water.

We need to make sure we can control the curiosity factor. While we love to show you the roasting process, the cooking area can be dangerous. We need to make sure that little hands and feet don't make it near the cooking area.

We need plenty of time to prep..... The little roaster will 6-7 hours to roast. We need to be set up and fired up aprox. 60 minutes before putting little piggy on the roaster.

A \$150.00 non-refundable deposit is required to secure your date.

A 50% deposit is due 2 weeks in advance of the function.

We do not add a gratuity or service charge like most caterers, how ever if you like our work, please consider a tip. Tips are split among staff

Do you have another idea? Let us design a menu to suit your need. Give us a call, let us know what you would like. Our aim is to provide you with a memorable event with the greatest in grilled food.

We use only high quality ingredients in our products, no cutting corners here.

We rely on your good word of mouth, It's our best form advertising.

Prices subject to market conditions

Any cancellation after deposit has been accepted cannot be returned.
Final payment is due at the conclusion of the event.

An 8% NH Rooms and meals will be added to your final bill.

Food safety is our number one concern we will ensure your food is served with proper safe food handling practices.

Phone 603-364-7461

As our motto reads:

“ YOU CHILL WE GRILL ”

If we can provide you with any more info please contact us via e-mail

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