2017
Sample BBQ Menu Selections

APPETIZERS

Domestic Cheese Platter Display
House Roasted Vegetable Terrine with Caramelized Onion, Roasted Pepper and Herb Pesto, assorted cubed and sliced cheeses. Let us create a GIANT Cheese Board!

Potato Martini Bar
A classy version of fluffy Mashed Potatoes, served to you in Martini Glasses with Cheeses, Green Onion, Bacon, Dried Tomato and more!

Sausages Skewers with Mustard
Carlton Farms Bratwurst or Italian Sausage served with Dijon

Homemade Jalapeno Poppers (Ribslayer original)
Seeded and filled with flavored Cream Cheese wrapped in Bacon and smoked. Yep we know..

Stuffed Mini Portobello Mushroom
Yamhill grown and filled with Blue Cheese, Roasted Red Pepper and Balsamic

Stuffed Mushrooms *with Herbed Sausage and Fresh Mozzerella*

Hot Smoked NW Salmon Cakes
Habanero Tartar, Chive, Cilantro

Prawn Bloody Mary Cocktail
Prawns, Avocado, Tomato and Cilantro topped with Bloody Mary mix

BEEF

Smoked Beef Baron (The King's cut) Minimum order 65pp
Barbequed on White Oak wood. This is the big show piece!
Carved thin to your plate served with Au Jus and Horseradish Crème (See the picture!)

Ribslayer's Oregon Smoked Beef Brisket Au Jus
The Chef's Favorite cut, better and better as the night continues! Our Award winner.

Carved Prime Rib Sliders
Medium Rare, Brioche bun, Horseradish and Chimichurri

Caved Smoked Tri Tip
Medium Rare, topped with Chimichurri and Red Onion/Pinot Noir Jam Carved to order

Smoke Marinated Ribeye Steaks
We pre-smoke our juicy 10 oz Ribeye steaks and finish them in front of you on the grill
You can choose steak sauce, Tangy, Mustard or BBQ

Chicken and Duck

Classic Roasted Chicken:
Choice of:

Roasted Herb and Garlic Chicken 1/4
Herb marinated crispy roasted chicken

Smoked Chicken 1/4
Garlic, Tarragon, Rosemary

BBQ Dry Spice Rubbed Chicken 1/4
Dry rubbed with Ribslayer's propietorial BBQ Spice Rub and Smoked until fork tender glazed with House BBQ sauce

BBQ "Boneless" Chicken Thigh
Dry rubbed in Ribslayer's propietorial BBQ Spice Rub and Smoked until fork tender glazed with House BBQ sauce

BBQ Chopped Chicken Street Taco's
Grilled on-site and topped with Tex-Mex slaw, Tomato, Cilantro/Avocado Cream

Seafood

Salmon with Creamy Mustard Glaze
Herbed mustard glaze

BBQ Prawn Cocktail
BBQ Spiced Rubbed, Smoked and cooled and served with Lemon Remoulade or Spicy Cocktail sauce

BBQ Salmon Skewers
NW Sockeye bathed in an Ginger, Lime and Soy, grilled on Oak

Roasted Mahi Filet
Topped with Roasted Tomatillo, Lime, Cilantro and Avocado salsa

Grilled Oyster Bar:
Chef's grille and open local oysters in season right in front of you off the fire! Dipping sauces you request!

Oregon Lamb

Lamburger and Angus Beef Skewer
Enhanced with Garlic, Oregano, Rosemary

Smoked Oregon Leg of Lamb
Garlic, Oregano, Flat leaf Parsley and Lemon Juice

Spit Roasted Lamb
Plan ahead for this wine country special! Local whole Lamb on a Spit cooked for 4-5 hours
And served with a fresh blend of local ingredient salads, sides!

Pork

"Go Whole Hog"
Luau Style Whole Pig
We roast whole hogs for special events. Up to 175# or we cook 2!

Please call far ahead with your interest in these awesome culinary feasts

Boneless Country Style Pork Ribs
Tender pork steak, smoked and then grilled to perfection, much better than Pork Loin.

Ribslayer Pork Spare Ribs
Ribslayer fans agree, it's the smoke!

BBQ Pulled Pork Sliders:
Boneless Pork Shoulder Roasted then pulled served with a choice of sauces.

Tender Baby Back Ribs
Our most special rib. Lean and tender

Braised Boneless Pork Shoulder w/Mixed Potato Mash
Braised in Stout and Cipolini Onions and Scallion jus

Pasta and Special Sides

Chef Craig's Macaroni with Tillamook Cheese
(Tillamook means land of many rivers, Our Mac has many flavors! Let custom build one for your taste)
Choose Tillamook Cheddar, Parmesan, and Bacon Belly, fresh veggies or Brisket Burnt Ends!

Farmers Banquet
Hand selected vegetables from local Farmers roasted to perfection for you!

BBQ Pasta Salad
Sundried tomato, Kalamata Olive, Capers, Peppers and Pesto dressing

Classic Ziti Pasta Bake
Ground Beef, Sausage, Tomatoes, Cheeses, Herbs baked to golden brown

Gluten Free Pasta Bake w/Roasted Farmers Market vegetabels

Quinoa and Vegetable Salad

The Tastiest Fresh Side Dishes

Let us create dishes for you with fresh local ingredients right from the farms of the Willamette Valley! Our locally sourced suppliers include some of the finest in Oregon.

Whipped Sweet Potatoes and Russet Potato
Twice Baked Potato Casserole
Garlic Mashed Potatoes
Classic Roasted Red Potatoes
House Potato Salad (So good!)
Giant Baked Stuffed Potatoes
Fruit bowl
House Baked Beans- Caramelized Onion and Bacon

Slaws:

Thai Peanut Slaw
Jalapeno Slaw
House Cole Slaw
Southern Slaw

Light Salads:

Greens *w/ Champagne Vinaigrette, Cranberry and Walnuts*
Ribslayer's Caesar Salad
Classic Green Salad *w/ Iceberg and Romaine, Blue Cheese and Ranch or Italian*
Spinach Salad *w/ Oranges, Crispy Red Onion, Walnuts, Sundried Cranberry Dressing*
Arugula Salad *w/ Pecans, Goat cheese, Persimmon and Balsamic drizzle*

Vegetarian Options:

Incredible Vegetarian and Gluten Free, Paleo creations that can take your meals pass even the pickiest of palettes! Ask for the seasonal option! Everyone needs to be happy!

Desserts

Classic Peach Crisp
Crumbly topping and whipped Cream

Bourbon Soaked Bread Pudding
Topped with Chocolate and Caramel sauce

Chocolate Dipped Brownies with Bacon
Our fudge Brownies dipped and garnished with fried bacon on top! Oh yea…

Assorted Mini Cheesecakes
Strawberry, Chocolate and Hazelnut and More

Apple Crisp
Oat and Brown Sugar topping

These fabulous flavors are presented by Haagenson's Catering.
For more information, visit Ribslayer.com or call 503.472.1309.