

2019

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!

Sausages Skewers with Mustard

Carlton Farms Bratwurst, Italian Sausage served with Dijon

Homemade Jalapeno Poppers (Ribslayer original)

Seeded and filled with Cilantro, Green Onion Cream Cheese wrapped in Bacon. 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 Mozzarella*

Hot Smoked NW Salmon Cakes

Habanero Tartar, Chive, Cilantro

Shrimp Bloody Mary Shooters

Shrimp, Avocado, Tomato and Cilantro with House Bloody Mary Sauce

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

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 proprietorial BBQ Spice Rub and Smoked until fork tender glazed with House BBQ sauce

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

Seafood

Salmon with Creamy Mustard Glaze
Dijon Mustard spiced w/Turmeric and a hint of Curry

BBQ Prawns
BBQ Spiced Rubbed, Smoked, served 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

Oregon Lamb

Lamburger Meatball Skewer
Sudan Farms. 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 Available ingroups of 40,80,120 people per Lamb Please call far ahead with your interest in these awesome culinary experience! Great for Greek Weddings and festivals!

Pork

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

Please call months ahead with your interest in this awesome culinary feast!

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! Plus the meaty tender ribs...

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

Pasta

Chef's Macaroni with Tillamook Cheese

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!

Mediterranean Pasta Salad

Sundried Tomato, Kalamata Olive, Capers, Peppers and Pesto dressing!

Classic Ziti Pasta Bake

Who can resist? Ground Beef, Sausage, Tomatoes, Cheeses, Herbs baked to golden brown

Gluten Free Pasta Bake w/Roasted Farmers Market vegetables \$8

Quinoa and Vegetable Pilaf \$7

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 Potato and Russet Potato

Twice Baked Potato Casserole

Garlic Mashed Potatoes

Classic Roasted Red Potatoes

House Potato Salad

Giant Baked Stuffed Potatoes

Fruit Trio Display

Fruit Salad

House BBQ Beans- Fresh Red Beans, Chopped Bacon, Onion and LOVE

Slaws:

Thai Peanut Slaw
Jalapeno Slaw
House Cole Slaw
Southern Slaw Tangy Mustard Dressing

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*

Vegetarian Options:

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

Desserts

Classic Peach Crisp

Crumbly Pie Crust and White Chocolate topping and Bacon! Add Ice 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