

THRILLS FROM THE GRILL

We Cook On Site

Your Preferred Special Events Caterer

Phone (919) 220-5787

Toll Free (877) 455-5787

Local and NC Cookout 2016

Folks often ask about the local foods we use. I tell them, "First, the food has got be in season; otherwise, it's not happening. Second, we always use local, available foods when it's within your budget. And third, fresh is best...so, of course we automatically use local and NC foods whenever possible!"

Here is a summer special with everything sourced as locally as possible, all from North Carolina.

A Fresh Taste of Summer

4 oz. Hand-pressed, natural Burgers (Brasstown, NC)

Certified Angus Beef Hot Dogs (Salisbury, NC)

ALL-STAR CONDIMENT BAR

Your choice of our popular Grilled Chickens: Teriyaki, Italian-herbed, Jerk, Souvlaki, Ranch or BBQ (Morganton, NC)

Grilled Corn-on-the Cob (NC Farmer's mkt. until gone, then on up into MD and Delaware...tender, not tough!)

Watermelon-Tomato Salad (same thing, with Basil/ Mint from our garden)

Creamy Cole Slaw (sorry, no local cabbage in summer...too hot)

Thrills' Hush Puppies (Selma, NC)

Peach Cobbler (for fresh NC/SC peaches, add \$1.50 pp)

Our freshly baked, House-made Cookies (the shop)

Iced Tea w/ Lemon, Lemonade and Water

<u>50-149</u>	<u>150-249</u>	<u>250 and up</u>
\$17.95	\$16.45	\$14.95

Prices include labor, ice and "green ware" paper goods. Gratuity, delivery and equipment fee

Have "Thrills From The Grill" plan your next Special Event.

www.thrillsfromthegrill.com

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