

Cookout Buffet

SATURDAY, JULY 5 • 5:00 PM - 8:30 PM • GRAND EVENT LAWN

SALAD STATION

Chopped Romaine and Arcadian Spring Mix

Toppings: Red Onion, Seedless Cucumber, Tomato, Matchstick Carrot, Shredded Parmesan, Shredded Cheddar, Garlic Croutons, Mixed Olives, Pepperoncini, Sunflower Seeds

Dressings: Ranch, Balsamic, Champagne Vinaigrette

Traditional Coleslaw

Southern-Style Macaroni Salad

Baby Marble Potato Salad

HOT OFF THE GRILL

Angus Burgers

Hot Dogs

Cheddar Brats

Toppings: Lettuce, Tomato, Onion, Pickles, Assorted Cheeses, Ketchup, Mayo, Mustard, Relish

SMOKER STATION

Carved Smoked Brisket

Sauces: Carolina, Texas and Memphis BBQ

Smoked Gouda Macaroni & Cheese

Pulled Pork Sliders

Honey-Lime Grilled Corn

Roasted Seasonal Vegetables

FRY STATION

Buttermilk Fried Chicken

Mini Cheddar Biscuits & Corn Bread With Local Honey & Butter

SWEETS

Fresh Sliced Watermelon

Assorted Mini Desserts

RESERVATIONS REQUIRED

To make reservations, please call 386.246.5676 or email Christine Losagio at christine.losagio@hammockbeach.com by July 3.

\$52 MEMBERS | \$65 GUESTS | \$20 CHILDREN (AGES 4-12)

Tax and gratuity not included. Credit card payments are subject to a 3% surcharge.

