

APPETIZERS & SNACKS

passed or stationary

- SLIDERS
PULLED PORK, BRISKET OR CHEESEBURGER
- SHRIMP COCKTAIL
WITH HOUSE MADE COCKTAIL SAUCE
- CAPRESE SKEWERS
WITH BALSAMIC REDUCTION & EVOO
- GRILLED SHRIMP SKEWERS
WITH CAJUN AIOLI
- BRIE & BALSAMIC STUFFED
BUTTON MUSHROOMS
- CHEESY CHICKEN NACHO BITES
- CRISPY FRIED CHICKEN WINGS
WITH LAVA SAUCE & RANCH
- MINI PIZZA BITES
WITH PEPPERONI, MOZZARELLA,
HOUSE MADE MARINARA,
CRISPY PHYLLO CUPS
- PORK BELLY CANDIED APPLES
- KOREAN BEEF EGG ROLLS
WITH SWEET & SOUR DIPPING SAUCE

LAVA PLATTERS

MINIMUM OF 15 PEOPLE

light bites

- BRIE & BALSAMIC STUFFED SHROOMS
- CAPRESE SKEWERS
- GRILLED SHRIMP SKEWERS
- SHRIMP COCKTAIL

game day

- HOT WINGS
- SIDEWINDER FRIES
- CHICHARRONES
- GRILLED ANDOUILLE SAUSAGE
- CHIPS & QUESO

party platter

- PULLED PORK OR
CHEESEBURGER SLIDERS
- MINI CHEESE PIZZA BITES OR
PEPPERONI PIZZA BITES
- PORK BELLY CANDIED APPLES
- KOREAN BEEF EGGROLLS
- CHEESY CHICKEN NACHO BITES

AMERICAN COOK OUT

from the grill

BUILD YOUR OWN BURGER AND HOT DOG STATION

- FRESH GROUND MEAT MARKET BURGERS
 - HOT DOGS
- BUNS, CHEESE, AND ALL THE FIXINGS INCLUDING LAVA'S SPECIAL BURGER SAUCE, AND BACON

GRILLED CHICKEN THIGHS & LEGS

- BASTED IN BROWN SUGAR AND BOURBON BBQ SAUCE

sides

- HOMESTYLE POTATO SALAD
- BUTTERY CORN ON THE COB
- FRESH CUT WATERMELON
 - BAKED BEANS

enhancements

- HICKORY GRILLED TRI TIP STEAK
- FIRE KISSED BABY BACK RIBS
- SIDE WINDER FRIES & ONION RINGS
- LIVE FIRE HOORAY GRILL STATION

BACKWOODS BBQ

from the pit to your plate

14 HOUR SMOKED BRISKET

DRY RUBBED ST. LOUIS RIBS

HICKORY SMOKED PULLED PORK

- BROWN SUGAR BOURBON BBQ SAUCE
 - SLICED WHITE ONIONS & PICKLES

sides

- CLASSIC COLE SLAW
- SLICED WHITE BREAD
 - FRIED OKRA
 - BAKED BEANS

enhancements

- JALAPEÑO CHEDDAR SAUSAGE
- BUILD YOUR OWN CHOPPED BRISKET SANDWICH STATION
- SMOKED & FRIED CHICKEN WINGS
- THICK CUT SMOKED BOLOGNA CHUB

- BRISKET & RIB
LIVE ACTION CARVING STATION

A TASTE OF THE SOUTH

from the skillet

BUTTERMILK FRIED CHICKEN

CORN MEAL BREADED CATFISH

- WITH TARTAR SAUCE AND LEMONS

sides

- MOMMA'S COLLARD GREENS
- BAKED MAC N CHEESE
- CORN BREAD MUFFINS
- CHARRED CORN SALAD

enhancements

- SHRIMP & GRITS
- LOW COUNTRY CRAB CAKES
- GARLIC & HERB GRILLED BUTTERFLIED SHRIMP

SOUTH OF THE BORDER

off the plancha

**CHIPOTLE & GARLIC
CARNE ASADA STEAK**

CHICKEN FAJITAS

- WITH FLOUR & CORN TORTILLAS
- SOUR CREAM, SALSA, SHREDDED CHEESE, LETTUCE, AND PICKLED JALAPEÑOS

sides

- LAVA'S FAMOUS CAJUN CHARRO BEANS
- SPANISH RICE
- BUILD YOUR OWN ELOTES CUPS
WITH QUESO FRESCO, LIMES, LAVA SAUCE,
FLAMING HOT CHEETOS, AND CREMA

enhancements

- SAUTÉED ONIONS & PEPPERS
- CILANTRO LIME SAUTÉED SHRIMP
- CHICKEN OR BLACK BEAN ENCHILADAS
IN OUR HOUSE MADE ROJO SAUCE
- MEXICAN DIPPING STATION
WITH GREEN CHILI QUESO, PICO DE GALLO,
GUACAMOLE, AND BLUE CORN CHIPS

Lava Cantina
THE COLONY

EAST COAST SURF & TURF

from the skillet

SLOW ROASTED FILET MIGNON
• WITH RED WINE DEMI-GLACE

**BUTTER POACHED
MAINE LOBSTER TAILS**
• WITH DRAWN BUTTER AND LEMON

sides

- SCALLOPED POTATOES
- GRILLED ASPARAGUS
- SAUTÉED BUTTERED CORN
- DINNER ROLLS WITH SOFT BUTTER

enhancements

- HOLLANDAISE SAUCE
- OLD BAY SHRIMP BOIL
WITH CORN AND POTATOES
- MARYLAND STYLE CRAB CAKES
WITH DILL AND CAPER REMOULADE
- LIVE ACTION CARVING STATION

LAVA TACO PARTY

taco party

**SEASONED GROUND BEEF
GRILLED FAJITA CHICKEN**

sides

- FLOUR AND CORN TORTILLAS,
SHREDDED LETTUCE, PICKLED JALAPEÑOS,
AND CHEESE
- BLACK BEANS
- SPANISH RICE

enhancements

- CHIPOTLE AND GARLIC
MARINATED FLANK STEAK
- CILANTRO LIME SAUTÉED SHRIMP
- 12" FLOUR BURRITO SHELLS
- SOUTHWEST CHICKEN SALAD BAR

SWEETS & TREATS

desserts

- ASSORTMENT OF GOURMET PETIT FOURS
- TRIPLE CHOCOLATE BROWNIE BITES WITH CARAMEL SAUCE
- MINI APPLE CRUMBLE
- BERRIES & CREAM WITH HOMEMADE WHIPPED CREAM
- LEMON BAR BITES

EVENT CALENDAR

SCAN
THE
QR CODE
BELOW
FOR OUR
FULL
LINEUP



Lava Cantina
THE COLONY