



VIRGIL'S

REAL BARBECUE



BUFFET STYLE MENU

Minimum of 25 Guests

SERVED WITH FRESHLY BAKED CORNBREAD

SALADS

PLEASE SELECT 1

VIRGIL'S HOUSE SALAD

Assorted Greens with Tomatoes, Cucumbers and Olives, served with House Dressing

QUINOA & GREENS SALAD

Quinoa, Red Pepper, Black Beans, Kidney Beans, Edamame, Jalapeno, Black Olives, Dill, Parsely, Mixed Greens, Cucumber, Tomato, Red Onions & Avocado

CHOPPED SALAD

House Mixed Greens, Carrots, Zucchini, Asparagus, Red Bell Peppers, Mushrooms, Cucumbers, Olives and Cheddar Cheese chopped and tossed in a Balsamic Vinaigrette

ENTRÉES

PLEASE SELECT 2

KANSAS CITY FRIED CHICKEN

Deep fried to a golden brown

TEXAS BEEF BRISKET

Brisket of Beef

MEMPHIS PORK RIBS

Smoked with Dry Rub and finished on the grill

CAROLINA PULLED PORK

SMOKED CHICKEN

BBQ SALMON

with sweet BBQ Sauce

SIDES

PLEASE SELECT 2

COUNTRY GREENS

Collard Greens, Smoked Bacon, Spices and Herbs

MASHED POTATOES & GRAVY

Idaho Potatoes boiled with skin on, mashed with Butter, Milk, Cream, Salt and White Pepper

MACARONI AND CHEESE

Macaroni with a creamy Cheddar Cheese Sauce

PIT BAKED BEANS

Garnished with diced Smoked Bacon

ROASTED BRUSSEL SPROUTS

Crispy sprouts tossed in Virgil's Dry Rub

POTATO SALAD

COLE SLAW

BBQ FRIED RICE

STREET CORN

DESSERT

PLEASE SELECT 1

PIE

Chefs choice

VIRGIL'S FAMOUS BANANA PUDDING

with Vanilla Wafers

SALTED CARAMEL BROWNIE

BUFFET STYLE MENU

PRICED
PER GUEST

PRICING EXCLUDES 8.375% SALES TAX, 5% ADMINISTRATIVE FEE AND GRATUITY

DESSERT SERVED WITH AMERICAN COFFEE AND HOT TEA

VIRGIL'S REAL BBQ at THE LINQ | 3535 LAS VEGAS BLVD | VIRGILSBBQ.COM

Also in TIMES SQUARE, NYC and at ATLANTIS, BAHAMAS