

DA CAJN CRITTER'S HURRICANE PARTY MENU

APPETIZERS

Jack's Guacamole with Chips (Page 14)
Mama Bea's Salted Pecans (Page 21 – Make in advance)
Cocktail Hash or Munch (Page 25 – Make in advance)

SALADS

Pomegranate Salad
(Page 53 – Use dried cranberries or mandarin oranges if you
don't have a pomegranate)
Caprese Salad (Page 55)

ENTREES

Grilled Italian Beef a la Sonoma (Page 65)
Grilled Steak Sandwiches (Page 68)
Fajitas (Page 70)
Grilled London Broil (Page 72)
Jack Burgers (Page 73)
Honey Glazed Grilled Pork Chops (Page 81)
Grilled Veal Chops (Page 87)
Jack's Piquante Grilled Chicken (Page 94)
Grilled Redfish Fillets
(Page 99 – Can use trout or other meaty fish)
Shrimp Kabobs (Page 111)

Choose the entrée based on what is in your refrigerator or has
defrosted first in your freezer. Marinate in sealed Ziploc
plastic bags in an ice chest, if you can. Otherwise, let the meat
continue to defrost and marinate in the plastic bag, and cook
on a BBQ grill that day.

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SIDES

Grilled Corn

(Butter, salt, and pepper in foil on grill)

Grilled Asparagus, Zucchini

(Season with Garlic Salt and Olive Oil, and grill)

Grilled Portobello Mushrooms (Page 121)

Simone's Elephant Taters (Page 124 – made on the grill)

DESSERT

Aunt Pam's Chocolate Chip Cookies

(Page 161 – Made in advance)

Dave's Poppy Seed Cake

(Page 146 – Made in advance)

Grilled Pineapple

Fresh Fruit

Dessert Items in your Pantry

Serve with your favorite beverages and lots of water.

Serve on your finest plastic plates with plastic forks,
knives, and spoons.

Include candles for the ambiance !