



Black-Tie Buffets or Seated Dinners

All buffets include homemade rolls and butter, soda, ice tea, and coffee.

For seated dinners, please add \$1 per person.

Fresh-from-the-Pit Prime Rib

succulent, slow-smoked prime cut of beef served with au jus and horseradish cream sauce

21.99

French Rack of Pork Loin

with cranberry glaze

19.99

Grilled Salmon Filet

drizzled with a lemon and dill cream sauce

19.99

Hand-Cut Filet Mignon

wrapped in bacon and topped with bleu cheese butter

19.99

Double-Stuffed Chicken Breast

stuffed with a creamy mixture of artichoke, spinach and parmesan cheese, slow roasted, and topped with a light white wine cream sauce

17.99

With each entrée, choose two side selections and one signature salad

{add an additional side or salad for 1.50 per person}

Side Selections

Baked Potatoes
Roasted Rosemary New Potatoes
Cheese Potatoes
Garlic Mashed Potatoes
Sweet Potato Casserole
Rice Pilaf

Honey-Glazed Carrots
Seasoned Green Beans
From-Scratch Green Bean Casserole
Steamed Vegetable Medley
Sweet Corn

Signature Salads

House Salad

assorted fresh greens, homemade croutons, and our own vinaigrette

Mandarin Orange Salad

crisp greens with mandarin oranges, toasted pecans, and a fresh, tangy vinaigrette

Caesar Salad

crisp romaine, homemade croutons, fresh grated parmesan cheese and our homemade caesar dressing

Appetizers, desserts, and vegetarian meals available. Inquire about our choices for children.

Sales tax and 18% gratuity added to the total

214 N. 17th Street • M'boro, Illinois 62966 • 618-684-8902 • f. 618-687-4311 • becky@17thstreetbarbecue.com
One Main Event Lane • Sparta, IL 62286 • 618-295-2754 • cindy@17thstreetbarbecue.com