



**Traditional & Upscale BBQ**

[www.ErniesBBQ.net](http://www.ErniesBBQ.net)

[robadler@bellsouth.net](mailto:robadler@bellsouth.net)

**704.577.1777**

**BEEF**

- Brisket
- Steaks
- Tenderloin
- Burgers

**POULTRY**

- Chicken
- Turkey
- Duck

**MORE**

- Lamb
- Kabobs
- Rotisserie

**SIDES**

- KA Beans
- Veggies
- Slaw

**SALADS**

- Spinach/Green
- Pasta

**SEAFOOD**

- Fish
- Lobster
- Clams/Shellfish

**PORK**

- Ribs
- Chops
- Tenderloin

**SAUSAGES**

- Brats
- Sausages
- Hot Dogs

**STARTERS**

- Salami bullets
- Quesadillas
- Dips & Pizzas

**DESSERT**

- Grilled Fruit
- Many others

Catering is available on a select basis and this is just a sampling of foods. Whether it's traditional or upscale BBQ I can put together a great menu for your personal or corporate event.

Classes focus on the "how to" utilizing different meats, seafood, vegetables, fruits, and breads.

## 2008 BBQ Classes

Learn to grill like the pros!

Learn fundamental skills using charcoal, lump hardwood, and gas, what wood to use, smoking, and other grilling techniques .

Create diverse menus from amazing appetizers to incredible mains to grilled desserts. Live it up with friends or co-workers. Minimum class size is 10 and approximate class time is 2 hours.

**OP DISCOUNT: \$40 per person including all the food**

**BONUS: Organize a class at your home with 10 paying guests and YOU'RE FREE!.**

**Robert Adler (aka Ernie)**

**704-577-1777**

**[robadler@bellsouth.net](mailto:robadler@bellsouth.net)**

**[Www.erniesbbq.net](http://www.erniesbbq.net)**

Ernie has competed in the Memphis in May World BBQ Championship, the National BBQ Battle in Washington D.C, and in regional events such as the Charlotte Blues, Brews & BBQ.