



WOW your Guests

VALUE BBQ

5oz prime beef burger
Hot dogs with onions
Vegetarian burgers
Selection of buns
Platters of lettuce, tomato, onions
Creamy potato salad
Condiments, biodegradable plates, cutlery, napkins

\$9.95 includes 1 meat item per person

\$12.50 includes 2 meat items per person

Chilled pop and water Add \$1.50

BBQ MEAT FEAST

Barbecue breast of chicken
Italian honey garlic sausage
Prime 6oz beef burger
Jumbo hot dogs
Vegetarian burgers
Smoked sausage
Fillet of salmon (\$3 supplement)
Selection of buns, sliced cheese
Platter of lettuce, tomato, onions
Two salads of your choice
Condiments, biodegradable plates, cutlery, napkins

\$17.75 includes 2 meat items per person

\$21.75 includes 3 meat items per person

Chilled pop and water Add \$1.50

Finger cakes and cookies Add \$2

BBQ prices based on minimum of 80 guests

Ask for a quote for smaller groups

Backyard BBQ with Pig Roast

Crudit  platter with dips
Crackling Pig Roast
Rotisserie or BBQ Chicken
Hot side dish of your choice
Two salads of your choice
Freshly baked buns
Platter of water melon wedges
Quality disposable plates, napkins, cutlery
Clothed buffet service tables
Chef and serving staff

\$29.50 per person based on 60 guests min.

HST @ 13% applies

Design your own menu

Custom BBQ

Feature crackling pig roast
Smoked Sausage
Steak Burgers
BBQ chicken with grilled pineapple
BBQ Pork Ribs
Honey garlic sausage
Pulled pork or chicken with BBQ sauce
Cedar plank salmon with maple glaze
Glazed Pork Tenderloin
Rotisserie Chicken
Grilled Lamb Chops with rosemary
Grilled steaks,
tenderloin, prime rib, striploin*
Kebabs: shrimp or scallop*Veggie

Hot Sides

Spicy baked beans (with bacon optional)
Buttered corn on the cob – seasonal
Green beans with butter and almonds*
Roasted peppers stuffed with quinoa*
Grilled seasonal vegetables
Roast or boiled baby potatoes
Grilled asparagus*
Vegetarian chili

Salads

Chefs garden salad with fresh herb dressing
Asian slaw with fresh ginger
Quinoa salad with cranberry and lemon
Broccoli salad with sunflower seeds
Five bean salad with cilantro vinaigrette
Tomato and cucumber salad with basil
Caesar salad with garlic croutons
Tomato bocconcini salad with fresh basil*
Spinach salad with goat cheese and berries
Creamy red skin potato salad
Greek pasta salad with feta and olives
Creamy green apple slaw

On The Side

Passed hors d'oeuvres
Crudit  with hummus and ranch
Roasted vegetables in olive oil
Antipasto platter with Italian breads
Cheese platter with fruits and crackers
Fresh fruit platter
Handmade dessert selections or cookies
Iced tea, soda, real lemonade, water
Coffee, de-caff, herbal teas

**supplement applies*