



*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

**\$8.95 includes 1 meat item per person**

**\$11.95 includes 2 meat items per person**

**Chilled pop and water Add \$1.50**

Prices based on minimum 100 guests

## 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

**\$15.75 includes 2 meat items per person**

**\$18.75 includes 3 meat items per person**

**Chilled pop and water Add \$1.50**

**Finger cakes and cookies Add \$1.50**

Prices based on minimum 80 guests

## CUSTOM BBQ

Design your own menu, and we'll price it for you: 50 – 5,000 guests

Seafood kebabs	Smoked sausage	Steak burgers
Plank salmon	BBQ pork ribs	Rib eye steak
Shrimp skewers	Pulled pork	Fillet steak
Vegetarian kebabs	Pork tenderloin	Short beef ribs
BBQ chicken breast	BBQ chicken pieces	Rotisserie chicken

## Design your own menu

### Protein Options

Whole crackling pig roast  
Pulled pork with barbecue sauce  
Grilled chicken with fresh pineapple  
Rotisserie turkey with seasoning  
Rotisserie chicken with fresh herbs  
Roast NY striploin or hip of beef  
Porchetta; boned, seasoned, pork roast \*  
Seafood kebabs: shrimp or scallop \*  
Cedar plank salmon with mustard glaze \*  
Fillet, prime rib or sirloin steaks \*  
Lamb chops or whole roast lamb \*

### Hot Sides

Vegetarian and gluten free

Roasted stuffed peppers  
Grilled seasonal vegetables  
Roast or boiled baby potatoes  
Grilled asparagus  
Green beans with almonds  
Spicy beans (with bacon optional)  
Buttered corn on the cob

### Cold Salads and Sides

Vegetarian, gluten and dairy free

Chefs garden salad  
Beet and apple salad  
Asian slaw with fresh ginger  
Apple and raisin salad  
Quinoa salad with seasonal fruits  
Broccoli salad with sunflower seeds  
Spinach salad with berries and almonds  
Five bean salad with cilantro vinaigrette

### Composite Salads

Include meat, dairy or gluten

Caesar salad  
Tomato, bocconcini and basil  
Waldorf salad of apples, celery, walnuts and cheese  
Spinach salad with goats cheese and strawberries  
Creamy red skin potato salad  
Greek salad with feta  
Creamy coleslaw

### On the Side

Passed hors d'oeuvres  
Veggie platter with hummus  
Roasted vegetables in olive oil  
Antipasto platter with Italian breads  
Cheese platter with fruits and crackers  
Fresh fruit platter  
Desserts and sweet bites  
Iced Tea, soda, real lemonade, water  
Coffee, de-caf, tea

\* Supplement applies  
Prices subject to tax