



Menu d'aujourd'hui  
Bon Appetit!

## BBQ Menus - All In Packages

### **The Casual Grill**

**\$40.00 per person**

Select three items from below:

Beef Sirloin Burgers  
Beef Smokies  
Hot Dogs  
House Made Garden Veggie Burgers  
Teriyaki Chicken Breast Burgers  
*(includes buns, lettuce, tomato, onion, ketchup, mayo, mustard, relish, - add cheese for \$1 per person)*

Select three salads & three desserts from our menu listed below.

### **Salad selection**

Pear, Beet & Fennel Salad  
*with lavender Roquefort cheese & apple cider vinaigrette*  
Mediterranean Farfalle Pasta  
*with shredded basil, crumbled goat cheese & roasted Mediterranean vegetables*  
Caprese Salad  
*vine ripened tomatoes, bocconcini & fresh basil in a balsamic vinaigrette*  
Mixed greens  
*garnished with fresh berries & sweet field onions with a champagne citrus vinaigrette*  
Brown Rice & Edamame Salad  
*with shitake mushroom, all folded with a soya dressing*  
Greek Quinoa  
*with diced cucumbers, yellow peppers, tomatoes, purple onion & olives tossed in extra virgin olive oil & lemon juice*  
Traditional Potato Salad  
*with bacon, parsley & Dijon mustard*

### **BBQ Packages Include:**

- Includes buffet staff to do buffet set up, food service & portion control, and buffet clean up, for up to five hours, including travel time. If you require servers and bartenders, please inquire for a quote.
- Includes bio-degradable plates, cutlery, napkins and black plastic recyclable serving bowls. Porcelain plates and silverware are extra.
- BBQ rental is additional and subject to delivery charges. If you require any other rentals, inquire for a quote.
- Menu is based on 50 guests. Add \$10 per person if less than 50 guests. Menus are not available for fewer than 30 guests.
- Taxes and gratuities are not included.

### **The Southern BBQ**

**\$42.50 per person**

Select three items from below:

Whiskey BBQ Ribs  
*tender pork smothered in a rich JD BBQ sauce*  
Honey Garlic BBQ Chicken  
*with a sweet & spicy BBQ sauce*  
Wild BBQ Salmon  
*served with dill & fennel tartar sauce*  
Cajun Stuffed Peppers  
*with rice, black beans, corn & tomatoes*

Select three salads & three desserts from our menu listed below.

### **Desserts selection**

*(3 bite sized pieces per person)*

Strawberry, Marshmallow & Brownie Brochettes  
*drizzled with caramel*  
Granny Smith Gallettes  
*caramelized apple slices on light puff pastry rounds*  
Lemon Curd Tartlets  
*flaky pastry shells filled with a tart lemon filling and garnished with a fresh berry*  
Assorted Mini Cookies  
*Freshly baked, Callebaut Chocolate Chip, Peanut Butter, or Sea Salted Caramel*  
Bistro Brownies  
*rich Callebaut chocolate brownies*

### **French Grill**

**\$50.00 per person**

Select three items from below:

Provencale Crusted Leg of Lamb  
*grilled & chef carved, served with a fig compote*  
Lemon Thyme chicken Paillard  
*garnished with remoulade caper sauce*  
Pork Tenderloin Wrapped in Smoked Bacon  
*served on grilled pear slices*  
Aubergine, Zucchini, Poivrons & Portobello Mushroom Stacks  
*brushed with a piri sauce*

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