



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

\$45.50 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

\$60.00 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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