



Menu d'aujourd'hui  
Bon Appetit!

## BBQ Menus - All In Packages

(minimum 20 guests)

### **Casual Grill**

*two proteins \$42 three proteins \$52*

Caesar Salad  
*tossed in creamy caesar dressing with parmesan croutons*  
Corn on the Cobb  
*with chili honey butter*  
Traditional Potato Salad  
*with bacon, parsley & Dijon mustard*  
Honey Garlic Ribs  
*Slow cooked and glazed in our house-made honey garlic sauce*  
BBQ Salmon Fillets  
*with a caper dill aioli*  
Piri Piri Chicken  
*Portuguese spice rubbed chicken breast*

### **Celebration Grill**

*two proteins \$48 three proteins \$56*

Antipasto Vegetable Kebabs  
*Spice rubbed mushroom, bell pepper, onion, and zucchini*  
Charred Cherry Tomato Bruschetta  
*on toasted pesto baguette*  
Mixed Green Salad  
*with berries, candied nuts, chevre and house dressing*  
Grilled Flank Steak  
*with mango avocado salsa*  
Spicy Ginger Rubbed Prawns  
*with chili lime dipping sauce*  
Grilled Lamb Chops  
*with harissa mint yogurt*

### **BBQ Packages Include:**

BBQ Chef for up to five hours (including travel to and from, set up & tear down).  
Bio-degradable plates, cutlery, napkins and serving bowls.  
BBQ rental is additional and subject to delivery charges. If you require any other rentals such as tables, chairs or porcelain plates & stainless flatware, or servers and/or bartenders contact one of our event planners for a quote.  
Taxes and gratuities are not included.

## Al Fresco Menus – Take Away or Delivery

### **Picnic in the Park**

(\$39 per person, minimum 2)

Greek Quinoa Salad  
*with oregano in an olive oil citrus vinaigrette*  
Vichyssoise  
*organic leek and potato soup chilled with cream*  
Roasted Red Pepper Hummus  
*with house made rosemary focaccia*  
Chocolate Dipped Strawberries  
*sprinkled with gold flakes*  
Summer Vegetable Kebabs  
*with yogurt tabini dipping sauce*  
Lemon Rosemary Chicken Skewers  
*grilled and chilled with honey mustard aioli*

### **Garden Party**

(\$45 per person, minimum 6)

Sunset Beet Salad  
*with goat cheese and a vanilla tarragon dressing*  
Caprese Salad  
*fresh mozzarella with basil and balsamic crema*  
Shaved Prosciutto and Melon Skewers  
*brushed with a garden herb vinaigrette*  
Trio of Spreads with Artisan Crackers  
*zaatar yogurt, red pepper hummus, eggplant asiago dip*  
Moroccan Spiced Chicken Skewers  
*grilled and chilled with a blend of spices*  
Shaved Tenderloin & Sliced Baguette  
*with fresh horseradish crème fraiche*

\*Delivery available for orders over \$100, location dependent