



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