

pricing subject to change with
increased food costs and labour.

BBQ Buffet Package

Celebrate your special moment with us,
and we will make it memorable.



per person

\$ 85.00

2024

www.krewcateringco.ca



FRONT ST. BBQ

A DIVISION OF KREW CATERING CO.

Cocktail hour- 4 choices

**Grilled harissa shrimp skewer
grilled lemon, crema, chives, citrus harissa sauce**

**Grilled peach and mascarpone bites
Grilled bourbon peaches, whipped mascarpone, Citrus BBQ glaze**

**Its "gouda" beef sliders
smoked gouda, diced onion, garlic mayo, ketchup, brioche**

Truffle Bruschetta Rounds

**Toasted preztel bread, heirloom tomato salsa, grated peccorino, truffle infused balsamic,
micro arugula**

Smoked brisket Buns

Our Front St BBQ sauce, garlic dill aioli, crispy dirty onions, chives

Mac and cheese bites

smoked cheddar queso, green onion, texas longhorn BBQ sauce

BBQ Jalapeno Poppers

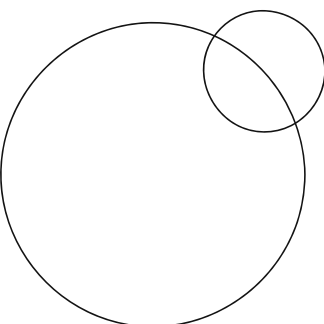
**Smoked with mixed cheese queso, texas longhorn BBQ sauce, wrapped in double
smoked bacon**

BBQ Pit Crostinis

Smoked shaved prime rib, garlic dill sauce, Classic BBQ, Crispy fried shallots

Mini fried chicken sliders

chunky pickles, krew bbq sauce, garlic mayo, chili aioli



Salads and platters

2 choices

Charred caesar salad

CHARRED ROMAINE, FOCCACIA CROUTONS, SMOKED HOUSE DRESSING, SHAVED PARMESAN, CRACKED PEPPER, PECCORINO CHEESE CRACKER

Krew gathered greens

MIXED GREENS, GRILLED ASPARAGUS, ROASTED RED PEPPERS, HERBED FETA CHEESE, SLICED RED ONION, ROASTED VIDALLIA ONION VINAIGRETTE

Front St Slaw

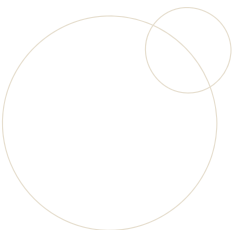
MIXED CABBAGE, SHREDDED CARROT, SLICED RED ONION, CELERY SEED, MUSTARD GREENS, CHIVES, DRESSING

Squash salad

GRILLED HALLOUMI CHEESE, MAPLE APPLE BUTTER, SQUASH, FENNEL, ARUGULA, DRAGON ACRES HERBS, VIDALLIA ONION VINAGRETTE, PUMPKIN SEED BRITTLE, PECORINO

Krew signature cold grilled vegetable platter

WITH SUNDRIED TOMATO VINAIGRETTE, CRISPY SHALLOTS, DRAGON ACRES MICROGREENS



Main Course- Choose 3 Meats

Whole spit roasted prime rib with the trimmings- carving station

Whole smoked Angus brisket
Front st rub, smoked tallow

Grilled Bone in center cut pork chop
charred Onion relish, orange brined, herbs.

Whole Smoked spatchcock chickens
Front St rub, brined, hickory smoked

Hickory smoked baby back ribs
Front St rub, brined, hickory smoked



Grilled salmon sides
Front St rub, pickled onion, hickory smoked, garlic dill dressing, boston lettuce cups

CORNBREAD INCLUDED

Main Course Sides and Starches- 1 choice of each

Whipped Potatoes

Bacon jam, old cheddar, chives

Spiced Honey carrots

Orillia honey, sea salt, maple syrup,
cinnamon

BBQ Mini Red Potatoes

Herbs, sea salt, vinegar

Grilled Broccolini

herbs and butter

Mashed potato gratin

crispy topping, gratin cheddar cheese, chives

Garlic Asparagus

Butter, salt, pepper, garlic

Classic Whipped Potatoes

butter, cream, 35%, chives

Seasonal choice

Butter, steak spice, garlic, grilled

Smoked cheddar mac and cheese

crispy bacon, smoked cheddar sauce, chives

Mexican half cobs

spiced, cotija cheese, texas caviar, pickled
onion, scallion

Loaded Jackets

Baked, assorted toppings and garnishes.

BBQ SAUCES INCLUDED

BBQ PIT BEANS

INCLUDED

KREW BBQ

TEXAS LONGHORN-SPICY

CAROLINA MUSTARD

FRONT ST BBQ CLASSIC

ST LOUIS

MEMPHIS

Dessert Course
Platters- choice of 1

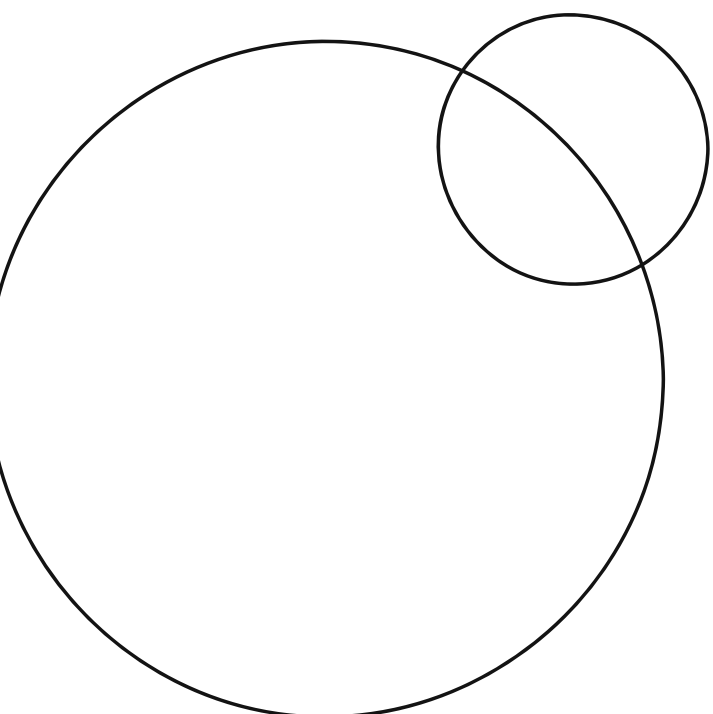
Vanilla Caramel Crunch cake
chantilly, bourbon caramel, berries

Old fashioned 6 layer chocolate cake
compote, white chocolate

Coffee Crisp Bar
Layered, coffee crisp, cheesecake mix, Baileys sauce

Assorted dessert board
Classic butter tarts, nanaimo bars, lemon burst bars, mini bundt cake with sauces,
fruit

Warm Apple Crisp meltaway board- top seller
Southern crumble, rhubarb sauce, caramel



Coffee & tea station
included

Vegan, dairy, gluten, peanut
free options available