

It's Barbeque Time!

Build your own BBQ menu or select one of our BBQ packages.

BBQ Packages
Minimum 50 People

Covered area for cooking and tables for set-up required.

Disposable crockery, cutlery and napkins, buffet utensils and set up are provided with each package.

BBQ with propane and Chef to cook onsite are included in each package.

(Rentals available for china, cutlery, glassware, linen etc.)

Add Fruit Punch to any package for \$1.75 per person. Other Beverages are also available

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BBQ Package 1

\$27.95 per person

From the Grill

- Juicy pure sirloin beef burgers
- Chicken breast with cilantro, cumin and ginger
- mouthwatering smokies
- Veggie burgers topped with grilled peppers

Salads

- Caesar salad with spiced pita chips
- Traditional Greek salad with feta
- Pasta salad with artichokes, roasted garlic, capers and dill

Accompaniments

- Brioche and regular burger buns, hot dog buns, lettuce, tomato, pickles, hot pickles, red onion, cheddar, ketchup, mustard, sauerkraut, antipasto, basil pesto and hummus.

Desserts

- Seasonal sliced fresh fruit
- Assorted dessert squares and bars

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BBQ Package 2

\$38.95 per person

From the Grill

- Cajun style salmon medallions
- Baby back pork ribs
- Southwestern marinated chicken breasts with lime, cilantro and cumin

Served Hot

- Baked potato wedges with asiago, chili and cilantro
- Vegetable chili

Salads

- Caesar salad with spiced pita chips
- Spinach and Kale salad with toasted almonds, grape tomato, enoki mushrooms and roasted ginger dressing
- Roasted root vegetables, ginger sesame dressing with Mirin
- Roma tomato and bocconcinni salad with basil

Accompaniments

- Pasta Salad with sundried tomato

Desserts

- Seasonal sliced fresh fruit
- Apple Pie
- Assorted cheesecake

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BBQ Package 3

\$50.95 per person

From the Grill

- Maple and Chili glazed salmon
- Rib eye steaks
- Chicken breast marinated with exotic spices
- Baby back pork ribs

Served Hot

- Baked potato wedges with asiago, chili and cilantro
- Vegetable chili

Salads

- Caesar salad with spiced pita chips
- Spinach and Kale salad with toasted almonds, grape tomato, enoki mushrooms and roasted ginger dressing
- Roasted root vegetables, ginger sesame dressing with Mirin
- Roma tomato and bocconcinni salad with basil
- Thai noodle salad with red curry dressing

Accompaniments

- Fresh baked Corn bread with butter

Desserts

- Seasonal sliced fresh fruit
- Apple Pie
- Chocolate Ganache Cake
- Assorted cheesecake