BARBECUE MENU

SALADS

choice of two

Organic Leafy Garden Greens VG / GF

Tomato, Cucumber, Carrot, Italian Vinaigrette

Traditional Caesar Salad V

Lemon, Garlic, Croutons

Greek Salad V / GF

Tomato, Cucumber, Red Onion, Kalamata, Feta, Oregano

Rotini Pasta Salad V / DF

Peppers, Onion, Sun Dried Tomatoes, Celery, Creamy Rosé Vinaigrette

Mini Red Potato Salad GF / DF

Peppers, Celery, Mustard Dill Vinaigrette

Napa Kale Slaw VG / GF

Purple Cabbage, Carrot, Red Wine Vinaigrette

Spicy Dill Pickled Beets VG / GF

Pickled and chili herb marinated

FRESH OFF THE GRILL

Served on Sesame Seed Bun choice of two

Hamburgers GF / DF

6 oz 100% premium Canadian Beef

Chicken Breast GF / DF

Sliced Thin and Grilled with BBQ Sauce

BBQ Spareribs GF / DF

Tender Braised then Grilled Pork Ribs

Oktoberfest Sausage DF

Sauerkraut or Sweet Onions & Peppers

Hot Dog GF / DF

100% Beef

Black Bean Veggie Burgers VG / GF

SIDES

choice of one

Corn on the Cob House Cut Roast Potato Wedges Seasonal Vegetables

DESSERT

choice of one

Cake Platters

Chocolate, Vanilla Caramel, Lemon Streusel

Watermelon and Fresh Fruit Platters

Ice Cream Sandwiches

Freezies

COLD BEVERAGES

Soft Drinks and Bottled Water

CONDIMENTS

Sliced Tomato
Hot Peppers
Dill Pickle

Onions Cheese Ketchup Mustard Relish

GRILLED FRESH ON SITE

Includes tents, chaffing dishes, disposable plates, cutlery, napkins, and serving utensils

additional labour charges will apply

V - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free

