



BUILD YOUR OWN LUNCH & BBQ MENU

Menu Pricing Based on 100 people or over. Add \$1.00 pp for dinner time service.

\$15.50+ GST Per Person All Inclusive

- Choice of 1 Entrée
- Salad #1
- Salad #2
- Assorted Canned Drinks and Bottled Water

1. CHOOSE YOUR SERVICE STYLE:

Food truck/combination buffet

We assemble the entree at the window of our 18' trailer with a commercial kitchen in front of your guest, and they can continue on to the self serve salads and drinks at a buffet table

OR

Traditional Buffet service

We still cook on site, but set up a buffet table and personally assemble and serve the entree portion of the meal of select menu items. Salads, topping bars and drinks are self serve.

2. CHOOSE YOUR ENTREE

Apple Butter BBQ Pulled Pork Sandwiches

Slow cooked Pulled Pork served on Ciabatta buns with crunchy coleslaw and crispy fried onions for optional toppings. Hearty portion size.

Bourbon BBQ Chicken Sandwich

Filets of chicken breast grilled with our Bourbon BBQ sauce, served on a Ciabatta bun with cheddar, crispy onions, lettuce, tomato, garlic mayo and ranch.

8oz Gourmet Beef Burgers

Our house made gourmet burgers are served with choices of lettuce, tomato, grilled onions, fresh onions, cheese, ketchup, relish, mayonnaise and mustard. Hearty portion size.

Grilled Coconut Lime Shrimp

Char-grilled shrimp on a stick served over seasoned slaw, served in a warm pita, drizzled with coconut lime sauce and topped with toasted coconut.

Grilled Cheese and House Chips

Goey cheddar and Monterey Jack Cheeses on 80% whole wheat bread, grilled to a golden brown with real butter. Served in a newspaper cone with house chips and dip.

Turkey, Brie and Cranberry

Hot and tender roast turkey piled on Ciabatta with pesto mayo, cranberries and a mix of cheeses and melted brie.

Blackened Chicken Sandwich

Filets of chicken breast dredged in Creole spices, blackened and crispy on the outside, tender on the inside. Served on a ciabatta bun with lettuce, tomato, onion and our house ranch sauce.

Mac 'N Cheese

Elbow macaroni in a rich cheese sauce, covered in a cheese topping and baked in the oven. Served with a small topping bar of fresh tomato, bacon bits, Parmesan, Panko crumbs, hot sauce and green onion.

Smoked Farmers Sausage & Perogies

Oven baked smoked farmers sausage served with premium white cheddar perogies, grilled with butter and onions.

Ginger Sesame Chicken

Tandoori Chicken w Yogurt & Cilantro

Jerk Pork w Pineapple Rum Sauce

Sweet Sriracha Chicken

Char-grilled meat on a stick served over seasoned slaw, served in a warm pita and topped with crunchy noodles and drizzled with extra sauce.

Chicken Chimichanga

Refried beans, rice, cheese, shredded chicken and onion rolled into a tortilla and deep fried golden brown. Served with salsa, lettuce and sour cream.

Soup and Sandwich

In house made corn chowder, served with a ½ turkey club wrap with lettuce, turkey, bacon and diced tomato with chipotle mayo.

3. CHOOSE YOUR SALADS

Salads-Choose 2 from Salad menu options.

4. OPTIONAL ADDITIONS

Add a salad.....	\$1.75
Add a hot item.....	\$1.75
Substitute a salad for a hot item.....	\$1.00
Substitute canned drinks for lemonade.....	\$1.75
Add individual desserts.....	\$3.50
Add Fresh Fried Potato Chips & Dip.....	\$3.50
(served in a paper cone)	

Individual Desserts

A great addition to a quick lunch or BBQ. Lighter portion sizes:

- Angel food cake with berries in a cup
- Sticky Toffee Pudding Cakes with warm caramel sauce
- Vanilla Ice Cream Sundaes with topping bar

We come to where you are, cook on site and serve with the style of your choice. All disposables are included, and all you need to do is eat!