

SUMMER BBQ BUFFET

Prices range from
\$45.95-\$59.95 per person

Prices include the following:
Cutlery, plate ware, linens for buffet tables, linen napkins,
and staff for a maximum of 5 hours. Extra staff hours will be billed
to the client after 5 hours at a rate of \$29 per hour per staff member.

The Menu

Choose 2 BBQ Items

Top Sirloin Steak

Wild Salmon Fillet

Free-Range Chicken Breast

Select Fresh Lemon Herb Marinade, Harrissa or Piri Piri

Pork Baby Back Ribs-Bourbon/Honey BBQ Sauce

Marinated Hand Skewered Kebabs with Mushrooms & Peppers

Select Either Beef Sirloin or Chicken Breast

Baked Potato w/ Sour Cream + Chives

Salad Bar- your choice of four

Bread + butter

Decadent Buffet Cakes

ADD corn-on-the-cob (in season) ~ \$3.50/person

Price based on a minimum of 40 guests.

BBQ rental fee is \$209.00 + tax (subject to availability - once deposit paid
BBQ is guaranteed).

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Choice of 5 Salads

Traditional Caesar

Bean Salada Butter, Fava, Kidney, Chick Pea, Soy, Lima, Green, Traditional Vinaigrette, Fresh Herbs GF/DF

Mixed Baby Greens Smoked Pear Vinaigrette GF/DF

Spinach Salad w/Bacon, Egg, Blue Cheese GF

Sliced Red Potato Traditional Potato Salad,
Hard-Boiled Egg, Parsley, Green Onions GF/DF

Classic Greek

Peppers, Cucumbers, Tomato, Feta and Kalamata Olives GF

Golden Beet Salad

Rocket, Goat Cheese, Fresh Mint GF

French Quarter Spud Salad

Yams, Black-Eyed Peas, Red Onions, Cilantro,
Chipotle Mayonnaise GF/DF

Thai Noodle Rice Noodles,

Vegetables in Spicy Peanut/Chili Dressing GF/DF

Curried Couscous and Roasted Vegetable Salad

Curry-Spiced Couscous Tossed with Roasted Eggplant, Zucchini, Peppers, Topped with Currants DF

California Pasta

Tender Penne Rigate, Artichokes, Broccoli, Sundried Tomatoes and Kalamata Olives, Herb Vinaigrette

Middle Eastern Baby Carrot Salad

Orange, Yellow and Purple Carrots GF/DF

Apple and Fennel Slaw

Green and Red Cabbage, Carrot GF/DF

Wild Rice and Wheat Berry Salad

Cranberries and Pine Nuts DF

Tabouleh Salad Cucumbers, Tomatoes, Lemon Vinaigrette Lentil salad Maple Balsamic Vinaigrette GF/DF

Lentil Salad

Maple balsamic vinaigrette GF/DF

Spicy Green Bean

Peppers, Chinese Black Bean, Chilli Ginger Dressing GF/DF

Mediterranean Tomato and Bocconcini

Olives, Marinated Artichokes, Fresh Herbs GF

Heirloom Potato Salad

Grainy Mustard, Flat Leaf Parsley GF/DF

Island Waldorf Salad

Poached apple, kale, hazelnuts, celery & dried blueberries GF/DF