



# CORPORATE BBQ

## BBQ MEATS

All natural, freshly prepared, hormone-free  
Chef to grill fresh on-site

### GROUP A

- 5oz AAA Angus Burger
- Mild Italian Sausage
- All Beef Jumbo Hot Dog
- Signature Pulled Pork
- BBQ Chicken
- Veggie Burger
- Crackling Pig Roast +\$3 supplement

**1 MEAT + 2 SALADS** **\$17.50**

**2 MEATS + 2 SALADS** **\$25.50**

### GROUP B

- Crackling Pig Roast
- BBQ Chicken w/fresh pineapple
- 5oz Cheeseburger w/real cheddar
- Smoked Beef Brisket
- Atlantic Salmon w/lemon butter
- Vegan Sausage/Burger

**1 MEAT + 2 SALADS** **\$24.00**

**2 MEATS + 2 SALADS** **\$32.00**

### UPGRADE

- Deluxe Burger Bar: mushrooms, caramelized onions, cheddar, bacon
- BBQ Pork Ribs
- Grilled Duck Breast w/plum glaze
- New York Strip Steak
- Grilled Jumbo Shrimp w/garlic



### SALADS additional salad +\$4.50/5.50 pp

- Garden w/house vinaigrette
- Caesar w/parmesan & bacon
- Spinach w/goat cheese & berries
- Creamy Red Skin Potato
- Italian Pasta Salad
- Greek w/olives & feta
- Asian Slaw w/ginger dressing

### ADD HOT SIDES \$5/\$6 pp

- Mac & Cheese w/crumb topping
- Corn on the Cob w/butter
- Maple Baked Beans
- Creamy Mash Potato
- Roast Potatoes w/rosemary
- Baby New Potatoes w/parsley butter
- Grilled Summer Vegetables

### ADD SWEET TREATS \$3-4.50 pp

- Fresh Fruit Platter
- Mini Tarts: apple & caramel/strawberry rhubarb
- Butter Tarts/Portuguese Custard Tarts
- Cookie Tray
- Cannoli & Macarons

### ADD POP & CHILLED WATER \$2 pp

### WHAT'S INCLUDED?

- Freshly baked buns & condiments
- Quality disposable plates & cutlery
- Clothed buffet tables & service equipment
- Canopy to cover food service

Gratuity 15% & HST 13%  
Price based on min of 60 people (Mon - Thur)  
Supplement applies to smaller groups

