

THE BBQ WEDDING MENU

COCKTAIL HOUR - FLOATING HORS D'OEUVRES INCLUDED

CHEF CARVING STATION

CHOOSE 1

BBQ Beef Brisket
Dijon, BBQ Sauce

Porchetta
Tzatziki, Hot Oil

Argentinian Picanha
Chimichurri

SECOND MEAT

CHOOSE 1

Cajun chicken breast with red pepper mayo
BBQ-glazed boneless chicken thighs
Chicken kabobs with tzatziki sauce
Jerk chicken legs with a cool cucumber sauce
Lemon-pepper rubbed chicken breast
Pork side ribs with guinness bbq sauce
Italian pork sausages with sweet pepper & onion

PASTA/RICE

CHOOSE 1

Pasta salad with summer vegetables & basil pesto
Creamy mac'n cheese
Penne with spinach & extra-virgin olive oil
Perogies with sautéed onion & sour cream
Hawaiian pasta salad with potato, tube pasta, chopped egg, green onion & mayo
Butter & herb steamed rice
Mediterranean rice with artichoke, sundried tomato, olives

SALADS/SIDES

CHOOSE 4

Baby greens with an aged balsamic vinaigrette
4-bean & red beet medley
Coleslaw with mayo or white wine vinegar
Assorted vegetable & pickle platter
Potato salad with shaved carrot, green onion & vinegar
Creamy dijon potato salad
Creole rice salad with black beans, cucumbers & red peppers
Caramelized corn salad with black beans & cherry tomatoes
Creamy golden mashed potato
Rosemary roasted potatoes
Roasted root vegetables
Mixed vegetable medley
Steamed corn niblets with butter

With fresh buns & whipped butter
Seasonal fruit platters
Coffee

COCKTAIL HOUR

FLOATING HORS D'OEUVRES

CHOOSE 4

MEAT

BBQ-glazed mini meatballs
Roasted Italian sausage bites with fire-roasted spread
Jerk chicken satays with cool cucumber sauce
Chicken satays with a plum dip
Seared chicken dumplings with teriyaki
Lamb spiducci
Grilled mini lamb T-Bone (\$1.75 Extra PP)
"Pigs in a blanket" pogos with mustard
Parma prosciutto & herbed cheese crostini with balsamic

VEGETABLE

Italian bruschetta with cherry tomato & french crisps
Portobello mushroom bruschetta
Seared vegetable dumplings with teriyaki
Samosas with tamarind sauce
Spring rolls with plum sauce
Mini arancini with arrabiata sauce
Sautéed perogies with sour cream & fresh green onion
Cauliflower bites with sweet chili thai
Poached pear, caramelized onion & goat cheese canape

SEAFOOD

Shrimp cocktail martini
Tempura shrimp with teriyaki reduction
Jalapeno shrimp poppers
Cajun shrimp, crème fraiche & cucumber
Ahi tuna tartare on cucumber wheels

GRAZING TABLE OPTIONS:

CHEESE & SALUMI GRAZING BOARDS

Assorted crackers & italian taralli
\$7.50 PP

MEDITERRANEAN SPREADS

Fire-roasted red pepper
Black olive tapenade
Charred hummus
Baked naan & crisps
\$5.25 PP