

# EVENT MENUS

## 2027

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# THE BBQ WEDDING MENU - \$85.00PP

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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

OPTION FOR LATE-NIGHT (PRICED SEPARATELY)

# COCKTAIL HOUR

## FLOATING HORS D'OEUVRES

### CHOOSE 5

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#### 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  
"Pigs in a blanket" pogos with mustard  
Parma prosciutto & herbed cheese crostini with balsamic  
Grilled mini lamb t-bone (\$1.75 extra pp)

#### 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 arrabbiata sauce  
Sautéed perogies with sour cream & fresh green onion  
Cauliflower bites with sweet chili thai  
Polenta fries with garlic aioli  
Poached pear, caramelized onion & goat cheese canape  
Cherry tomato, whipped dill cream cheese, cucumber canape

#### SEAFOOD

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

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### GRAZING TABLE OPTIONS:

#### CHEESE & SALUMI GRAZING BOARDS

Assorted crackers & italian taralli  
\$12.00 PP

#### MEDITERRANEAN SPREADS

Fire-roasted red pepper  
Black olive tapenade  
Charred hummus  
Baked naan & crisps  
\$9.00 PP