

CHEF'S OFFSITE BBQ DINNER MENU

(Minimum 30 People)

BBQ Menus are served Buffet Style. Depending on the details of your event, we may be able to accommodate a Chef onsite for a \$55⁰⁰ fee in addition to a BBQ rental fee of \$225⁰⁰. See your Event Coordinator for more details.

GRILLED BURGERS & SMOKIES \$30⁰⁰

- Buns & Condiments
- Baked Beans
- Corn on the Cob
- Choice of Three Salads
- Sweets & Treats
- Coffee & Teas

SLICED BBQ BEEF OR PULLED PORK ON A BUN DINNER \$30⁰⁰

- Baked Beans
- Corn on the Cob
- Choice of Three Salads
- Sweets & Treats
- Coffee & Teas

BBQ CHICKEN BREAST \$32⁵⁰

- Dinner Rolls & Butter
- Baked Beans
- Corn on the Cob
- Choice of Three Salads
- Sweets & Treats
- Coffee & Teas

BBQ BABY BACK PORK RIBS \$34⁵⁰

- Dinner Rolls & Butter
- Baked Beans
- Corn on the Cob
- Choice of Three Salads
- Sweets & Treats
- Coffee & Teas

BBQ RIBS & CHICKEN BREAST \$36⁷⁵

- Dinner Rolls & Butter
- Baked Beans
- Corn on the Cob
- Choice of Three Salads
- Sweets & Treats
- Coffee & Teas

BBQ STEAK

(BBQ Required)

8oz SIRLOIN STEAK \$34⁵⁰

8oz NEW YORK STEAK \$39⁰⁰

8oz RIB EYE \$45⁰⁰

- Sautéed Mushrooms
- Garlic Toast
- Herb Roasted Potatoes
- Baked Beans
- Corn on the Cob
- Choice of Three Salads
- Sweets & Treats
- Coffee & Teas

For the above menus, gluten free options available, add 50¢/guest

*Pricing is subject to an 18% Service Charge + 5% GST.

