SUMMER BARBECUE MENUS

AVAILABLE APRIL-AUGUST 2025

CLASSIC **FAVOURITES**

\$26/GUEST

(minimum 15 guests)

Coleslaw

(Vegan, GF)

Potato Salad

(Vegetarian, GF)

Beef Burger with Bun

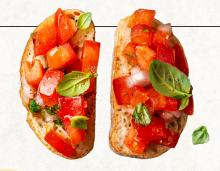
Garnishes: lettuce, tomato, onion, ketchup. mustard, relish, mayonnaise (Halal, GF) (GF Bun Available)

Vegan Burger with Bun

Gourmet Cookies

Assorted Soft Drinks





MIDSUMMER MINGLE

\$36/GUEST (minimum 25 guests)

Tomato and Basil Bruschetta

Garden Vegetable Crudities, Hummus & Buttermilk Ranch

Braised Beef Brioche Sliders with pickled garnish

Za'atar Chicken Skewers with mint yogurt sauce

Truffle Mac & Cheese Bites with tomato iam

Sliced Watermelon Bar with taiin, feta, balsamic, fresh mint & basil

Mocktail Selection

*Bar service available in licensed areas

GOURMET INDULGENCE

\$41/GUEST (minimum 25 guests)

Rolls and Butter

Cucumber and Tomato Salad with Mediterranean vinaigrette (Vegan, GF)

Kale and Quinoa Salad

with sweet potato, dried cranberries, pumpkin seeds, maple tahihi dressing (Vegan, GF)

Slow Grilled BBQ Striploin

with chimichurri (GF, Halal available)

Maple Balsamic Grilled Chicken Breast (Halal, GF)

Grilled Vegetable Skewers

Herb Roasted Potatoes (Vegan, GF)

Pound Cake

with fresh berries and vanilla whipped cream

Lemonade, Iced Tea, Ice Water



