

# THE SMOKING BRISKET WEDDING MENU

\$54.50/PERSON + HST 13% + GRATUITY 18%  
MINIMUM OF 90 GUESTS

## COCKTAIL HOUR

FLOATING HORS D'OEUVRES (CHOOSE 4)

## DINNER

### CHEF CARVING STATION

WITH

LOW'N SLOW ROASTED & SMOKED BEEF BRISKET (SMOKED 8 HOURS!)  
WITH GUINNESS BBQ SAUCE, SPICY MUSTARD & BUNS  
&

### ENTRÉE (CHOOSE 1)

GRILLED CAJUN-SPICED CHICKEN BREAST WITH RED PEPPER MAYONNAISE  
LEMON-PEPPER RUBBED CHICKEN SUPREME  
JERK CHICKEN LEGS WITH A COOL CUCUMBER SAUCE  
HICKORY-SMOKED CHICKEN WINGS  
SMOKED PORK SIDERIBS WITH CAROLINA BBQ SAUCE  
SMOKED PORK LOIN WITH FIG & APPLE CHUTNEY  
SMOKED ORGANIC PORK SAUSAGES WITH CHARRED ONION

GRILLED CEDAR PLANK ATLANTIC SALMON WITH FRESH DILL (ADDITIONAL \$7.00/PERSON)  
GRILLED CREOLE-SPICED JUMBO SHRIMP & VEGETABLE SKEWERS (1/PERSON) (ADDITIONAL \$4.50/PERSON)  
DEEP-FRIED BUTTERMILK-BATTERED CATFISH WITH LEMON AIOLI (ADDITIONAL \$7.00/PERSON)

### PASTA/RICE (CHOOSE 1)

CREAMY MAC'N CHEESE  
PENNE PASTA WITH SPINACH & EXTRA-VIRGIN OLIVE OIL  
PEROGIES WITH SAUTÉED ONION & SOUR CREAM  
HAWAIIAN PASTA SALAD WITH YUKON POTATOES, CHOPPED EGG, GREEN ONIONS & YOGURT DRESSING  
FUSILLI PASTA SALAD WITH SUMMER VEGETABLES & BASIL PESTO  
WILD RICE, BLACK BEAN & CUCUMBER SALAD  
BUTTER & HERB STEAMED RICE  
MEDITERRANEAN RICE WITH ARTICHOKES, SUNDRIED TOMATOES, OLIVES & PAPRIKA

### SALADS/SIDES (CHOOSE 4)

BABY GREENS WITH A BALSAMIC VINAIGRETTE  
CAESAR SALAD  
SUMMER BEAN & RED BEET MEDLEY WITH FRESH PARSLEY  
COLESLAW WITH A LIGHT YOGURT DRESSING/ OR ITALIAN VINEGAR  
ASSORTED PICKLE & VEGETABLE PLATTER  
POMMERY DIJON POTATO SALAD WITH GREEN ONION & SHAVED CARROT  
YUKON ROASTED POTATOES  
BAKED POTATOES WITH BUTTER & SOUR CREAM  
ROASTED ROOT VEGETABLES  
BRAISED MUSHROOM & ONION MEDLEY  
BAKED BEANS WITH BACON DRIPPINGS  
STEAMED BUTTERED CORN  
CARAMELIZED CORN MEDLEY WITH BLACK BEANS, CHERRY TOMATOES & LEMON DRESSING

### DESSERT

FRESH SLICED WATERMELON  
FRESHLY BREWED COFFEE

# THE HOEDOWN WEDDING MENU

\$52.50/PERSON + HST 13% + GRATUITY 18%  
MINIMUM OF 90 GUESTS

## COCKTAIL HOUR

FLOATING HORS D'OEUVRES (CHOOSE 4)

## DINNER

### CHEF CARVING STATION

WITH

DRY-RUBBED & SMOKED WHOLE RACKS OF PORK SIDERIBS WITH NEW ORLEONS BBQ SAUCE  
&  
JUICY HICKORY-SMOKED CHICKEN PIECES  
&

### ENTRÉE (CHOOSE 1)

SMOKED BEEF SHORTRIBS (1/PERSON)  
LOW'N SLOW PULLED BEEF SLIDERS  
BBQ CHICKEN WINGS WITH A BLUE CHEESE DRESSING  
SMOKED PORK LOIN WITH FIG & APPLE CHUTNEY  
SMOKED ORGANIC PORK SAUSAGES WITH CHARRED ONION

GRILLED CEDAR PLANK ATLANTIC SALMON WITH FRESH DILL (ADDITIONAL \$7.00/PERSON)  
GRILLED CREOLE-SPICED JUMBO SHRIMP & VEGETABLE SKEWERS (1/PERSON) (ADDITIONAL \$4.50/PERSON)  
DEEP-FRIED BUTTERMILK-BATTERED CATFISH WITH LEMON AIOLI (ADDITIONAL \$7.00/PERSON)

### PASTA/RICE (CHOOSE 1)

CREAMY MAC'N CHEESE  
PENNE PASTA WITH SPINACH & EXTRA-VIRGIN OLIVE OIL  
PEROGIES WITH SAUTÉED ONION & SOUR CREAM  
HAWAIIAN PASTA SALAD WITH YUKON POTATOES, CHOPPED EGG, GREEN ONIONS & YOGURT DRESSING  
FUSILLI PASTA SALAD WITH SUMMER VEGETABLES & BASIL PESTO  
WILD RICE, BLACK BEAN & CUCUMBER SALAD  
BUTTER & HERB STEAMED RICE  
MEDITERRANEAN RICE WITH ARTICHOKES, SUNDRIED TOMATOES, OLIVES & PAPRIKA

### SALADS/SIDES (CHOOSE 4)

BABY GREENS WITH A BALSAMIC VINAIGRETTE  
CAESAR SALAD  
SUMMER BEAN & RED BEET MEDLEY WITH FRESH PARSLEY  
COLESLAW WITH A LIGHT YOGURT DRESSING/ OR ITALIAN VINEGAR  
ASSORTED PICKLE & VEGETABLE PLATTER  
POMMERY DIJON POTATO SALAD WITH GREEN ONION & SHAVED CARROT  
YUKON ROASTED POTATOES  
BAKED POTATOES WITH BUTTER & SOUR CREAM  
ROASTED ROOT VEGETABLES  
BRAISED MUSHROOM & ONION MEDLEY  
BAKED BEANS WITH BACON DRIPPINGS  
STEAMED BUTTERED CORN  
CARAMELIZED CORN MEDLEY WITH BLACK BEANS, CHERRY TOMATOES & LEMON DRESSING

### DESSERT

FRESH SLICED WATERMELON  
FRESHLY BREWED COFFEE

# WEDDING PIG ROAST MENU

\$49.50/PERSON + HST 13% + GRATUITY 18%  
MINIMUM OF 90 GUESTS

## COCKTAIL HOUR

FLOATING HORS D'OEUVRES (CHOOSE 4)

## DINNER

### CHEF CARVING STATION

WITH

WHOLE SPIT-ROASTED PORCHETTA

WITH DIJON MUSTARD, TZATZIKI SAUCE, HOME-MADE HOT PEPPER OIL & BUNS  
&

### ENTRÉE (CHOOSE 1)

SMOKED BEEF SHORTRIBS (1/PERSON)

GRILLED CAJUN-SPICED CHICKEN BREAST WITH RED PEPPER MAYONNAISE

LEMON-PEPPER RUBBED CHICKEN SUPREME

JERK CHICKEN LEGS WITH A COOL CUCUMBER SAUCE

HICKORY-SMOKED CHICKEN WINGS

SMOKED PORK SIDERIBS WITH CAROLINA BBQ SAUCE

SMOKED PORK LOIN WITH FIG & APPLE CHUTNEY

SMOKED ORGANIC PORK SAUSAGES WITH CHARRED ONION

GRILLED CEDAR PLANK ATLANTIC SALMON WITH FRESH DILL (ADDITIONAL \$7.00/PERSON)

GRILLED CREOLE-SPICED JUMBO SHRIMP & VEGETABLE SKEWERS (1/PERSON) (ADDITIONAL \$4.50/PERSON)

DEEP-FRIED BUTTERMILK-BATTERED CATFISH WITH LEMON AIOLI (ADDITIONAL \$7.00/PERSON)

### PASTA/RICE (CHOOSE 1)

CREAMY MAC'N CHEESE

PENNE PASTA WITH SPINACH & EXTRA-VIRGIN OLIVE OIL

PEROGIES WITH SAUTÉED ONION & SOUR CREAM

HAWAIIAN PASTA SALAD WITH YUKON POTATOES, CHOPPED EGG, GREEN ONIONS & YOGURT DRESSING

FUSILLI PASTA SALAD WITH SUMMER VEGETABLES & BASIL PESTO

WILD RICE, BLACK BEAN & CUCUMBER SALAD

BUTTER & HERB STEAMED RICE

MEDITERRANEAN RICE WITH ARTICHOKES, SUNDRIED TOMATOES, OLIVES & PAPRIKA

### SALADS/SIDES (CHOOSE 4)

BABY GREENS WITH A BALSAMIC VINAIGRETTE

CAESAR SALAD

SUMMER BEAN & RED BEET MEDLEY WITH FRESH PARSLEY

COLESLAW WITH A LIGHT YOGURT DRESSING/ OR ITALIAN VINEGAR

ASSORTED PICKLE & VEGETABLE PLATTER

POMMERY DIJON POTATO SALAD WITH GREEN ONION & SHAVED CARROT

YUKON ROASTED POTATOES

BAKED POTATOES WITH BUTTER & SOUR CREAM

ROASTED ROOT VEGETABLES

BRAISED MUSHROOM & ONION MEDLEY

BAKED BEANS WITH BACON DRIPPINGS

STEAMED BUTTERED CORN

CARAMELIZED CORN MEDLEY WITH BLACK BEANS, CHERRY TOMATOES & LEMON DRESSING

### DESSERT

FRESH SLICED WATERMELON

FRESHLY BREWED COFFEE