



CAROLINA SLIDERS

\$18.75/PERSON + HST 13% + GRATUITY 18%

MINIMUM FOOD ORDER OF \$1500.00

DELIVERY ONLY – SERVERS NOT INCLUDED

**SLOW-ROASTED & SMOKED PULLED PORK & PULLED CHICKEN SLIDERS WITH
CAROLINA BBQ SAUCE**

CREAMY COLESLAW

**SOUTHERN –STYLE POTATO SALAD WITH GREEN ONION, SHAVED CARROT & WARM BACON DRESSING
CRUNCHY CORN BREAD**

SEASONAL FRUIT PLATTERS

COFFEE & TEA



ROADHOUSE

\$49.50/PERSON + HST 13% + GRATUITY 18%

Pricing is calculated based on 100 guests and will fluctuate marginally on a per person cost under 100.

**SLOW-ROASTED & SMOKED BEEF BRISKET
GUINNESS BBQ SAUCE**

BUFFALO CHICKEN LEGS

**CREAMY COLESLAW
SOUTHERN –STYLE POTATO SALAD WITH GREEN ONION, SHAVED CARROT & WARM BACON DRESSING
PEACHES & CREAM CORN NIBLETS
CRUNCHY CORN BREAD**

**SEASONAL FRUIT PLATTERS
COFFEE & TEA**



THE DEEP SOUTH

\$46.95/PERSON + HST 13% + GRATUITY 18%

Pricing is calculated based on 100 guests and will fluctuate marginally on a per person cost under 100.

**WHISKEY BARREL-SMOKED BABY BACK RIBS
CREOLE BBQ SAUCE**

BBQ-GLAZED CHICKEN PIECES

**COLESLAW
CREAMY SOUTHERN –STYLE POTATO SALAD
CRUNCHY CORN BREAD**

**SEASONAL FRUIT PLATTERS
COFFEE & TEA**



THE CATTLE RANCHER'S CHOICE

\$52.50/PERSON + HST 13% + GRATUITY 18%

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**AAA ALBERTA RIB EYE
STEAK SAUCE & HORSERADISH**

**WHISKEY BARREL-SMOKED BABY BACK RIBS
BBQ SAUCE**

**COLESLAW
CREAMY SOUTHERN –STYLE POTATO SALAD
CRUNCHY CORN BREAD**

**SEASONAL FRUIT PLATTERS
COFFEE & TEA**



SOUTHERN COMFORT FISH-FRY

\$36.50/PERSON + HST 13% + GRATUITY 18%

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**DEEP-FRIED BUTTERMILK BATTERED CATFISH
FLOUR –DUSTED & DEEP-FRIED CALAMARI
CREOLE CREAMY MUSTARD & FRESH LEMONS**

**FRESHLY-CUT DEEP-FRIED FRENCH FRIES
GRAVY & KETCHUP**

**COLESLAW
CORN ON THE COB WITH CAJUN SPICE & BUTTER**

CRUNCHY CORN BREAD

**SEASONAL FRUIT PLATTERS
COFFEE & TEA**



PORCHETTA

\$53.95/PERSON + HST 13% + GRATUITY 18%

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SLOW-ROASTED PORCHETTA

CARVED ON-SITE

GRAINY MUSTARD, TZATZIKI SAUCE, HOT PEPPER OIL & MINI BUNS

HONEY-DIJON & LEMON CHICKEN PIECES

BBQ-GLAZED BABY BACK RIBS

BABY GREENS WITH A BALSAMIC DRESSING

CORN ON THE COB WITH CAJUN SPICE & BUTTER

CREAMY SOUTHERN-STYLE POTATO SALAD

SEASONAL FRUIT PLATTERS

COFFEE & TEA

HORS D'OEUVRES

(CHOOSE 4)

BBQ SMOKY -GLAZED MINI MEATBALLS
FIVE SPICE GLAZED PORK BITE SKEWERS
JERK CHICKEN SATAYS WITH A COOL DILL SAUCE
PAN-FRIED CHICKEN OR PORK DUMPLINGS WITH A SWEET PEA COULIS

TOMATO & FRESH BASIL ON BAKED CRISPS
CUBED AMERICAN CHEDDAR SKEWERS
DEEP-FRIED MINI RICE BALLS

COCKTAIL SHRIMP WITH CAJUN SAUCE

PRICE: \$4.50/PERSON + HST 13%



ADDITIONAL ITEMS

CAESAR SALAD
GREEK SALAD
BABY GREENS SALAD WITH A BALSAMIC VINAIGRETTE
COLESLAW
GARLIC BREAD & CHEESE

PRICE: \$3.50/PERSON + HST 13%



CARAMELIZED CORN SALSA WITH CHERRY TOMATOES, BLACK BEANS, LIME VINAIGRETTE
MIXED BEAN SALAD
SOUTHERN-STYLE POTATO SALAD
CORN ON THE COB, CAJUN SPICE, BUTTER
CREAMY MASHED POTATO
BAKED POTATOES WITH SOUR CREAM, CHIVES & BUTTER
PEACHES & CREAM CORN NIBLETS

PRICE: \$4.00/PERSON + HST 13%



CHEDDAR MAC'N CHEESE
TRI-COLOR PASTA SALAD WITH SUMMER VEGETABLES & BASIL PESTO
VEGETABLE CHILI

PRICE: \$4.50/PERSON + HST 13%

NOTE: ALL ABOVE ADDITIONAL ITEMS CAN BE MADE VEGAN-FRIENDLY

FISH

**ATLANTIC SMOKED SALMON BOARD WITH CAPERS & SHAVED ONION
CAJUN THAI SHRIMP SKEWERS (3/SKEWER)**

PRICE: \$5.00/PERSON + HST 13%

VEGAN

**BRAISED CABBAGE, TOFU CRUMBLE & ROMANO BEANS
JACKFRUIT "PULLED-PORK" SLIDERS WITH BBQ SAUCE**

PRICE: \$3.95/PERSON + HST 13%

MENUS INCLUDE:

- **ON-SITE CHEF SMOKING & ROASTING**
- **CHEF CARVING STATION**
- **ALL SERVICE STAFF**
- **BANQUET ROOM SET-UP, SERVICE & CLEAN-UP**
- **ALL CATERING EQUIPMENT, PORCELAIN SERVING WARE, CHAFERS & SERVING UTENSILS**
- **CONSULTATION & EVENT PLANNING**