

2013-2014 Barbeque Menus



Marinated Beef, Pork, and Vegetable Kebobs \$20

Includes:

Greek salad of mixed greens, tomatoes, feta and kalamata olives

Mediterranean pasta salad

Roasted lemon oregano potatoes

Strawberry shortcake with whipped cream and coulis

Soft drinks, juice, and water

(substitute pork for chicken for an additional \$1.00 per person).

Mediterranean Connection \$35

Coriander and cumin crusted grilled leg of lamb with mint vinaigrette (carved by Chef on-site). *Vegetarian option available*

Includes:

Herbed focaccia with butter

Greek garbanzo bean salad with roasted garlic and lemon vinaigrette

Baby spinach salad with cherry tomato and parmesan basil vinaigrette

Roasted vegetable cassoulet

Apricot and red currant couscous

Seasonal fruit salad with Frangelico cream

Date almond tarts

Homemade lemon iced tea.

Old-Fashioned Chicken \$15

Quarter-chicken seasoned with our traditional zesty barbeque sauce. *Vegetarian option available*

Includes:

Baby red potato salad

Sweet corn on the cob

Creamy coleslaw

Seasonal sliced fruit and carrot cake with cream cheese icing

Soft drinks, juice, and water

Backyard Barbeque \$13

Home-style beef and vegetarian burgers and jumbo hot dogs with an assortment of condiments.

Includes:

Classic potato salad

Creamy coleslaw

Rice Krispie® squares

Watermelon slices

Soft drinks, juice, and water.

Guidelines

- Includes staff to serve and monitor barbeque
- Includes disposal ware (china extra charge)
- Minimum of 25 people
- Linens for guest tables are not included
- Confirmation required 14 days prior to event
- Orders modified within 48 hours are subject to a \$40 service fee
- Menu prices are subject to change