



Silver Service Tapas Style BBQ Dinner #3

Cold Plates ~ will be served on small platters around in the indoor or outdoor dining area placed on coffee and cocktail tables for your group to help themselves ~ choose 2 of the following:

- Spring Fresh Vegetable tray and peppercorn ranch dip (V)
- Seasonal cut Fresh Fruit tray (V)
- Seafood taco salad platter (mini taco's) (V)
- Spinach and artichoke dip with baguette crisps (V)
- Mixed Nuts, chips and pretzels
- Beef taco salad platter (mini taco's) (V)
- assorted Smoked Sausages and Jerky boards
- Cheese and Fruit boards with crackers (V)

Cold Canapés ~ served on silver trays by our staff
choose 3 of the following:

- Cream cheese stuffed celery with a green jalapeño jelly (V)
- Smoked Gouda Cheese Toasts with dried apricots (V)
- Cajun Spiced Shrimp Crackers
- Grilled Balsamic drizzled Mediterranean Vegetable Skewer (V)
- Devilled Eggs with a Peppered dill filling (V)
- Smoked Salmon Pinwheel with capered cream cheese
- Feta stuffed red jalapeños peppers (V)
- Seasonal Fruit brochettes with fresh berries (V)

Hot Canapés ~ served on silver trays by our staff

choose 5 of the following:

- 7 Cheeses of the World flatbread (V)
- Chicken Dim Sum with dipping sauce
- Mushrooms kickers (V)
- Spanakopita Quiche (V)
- Chicken and 3 cheese Taquitos
- Grilled Ham & Havarti Toast (V)
- Pulled pork Quesadilla's with Sour cream.
- Flame Charred Meatballs in Curry sauce
- Pyrogies, served with sour cream and chives (V)
- Roasted Pepper, and Zucchini Vegetarian pizza with Goats cheese (V)

BBQ Main Course ~ choose 5 of the following:

Items Served on silver trays to your group by our staff

- Mini Havarti Baconator Cheeseburgers with an Anchor chilli 'Secret Sauce'
- Mini New York Steak Sandwiches served with a Fresh herb-garlic bread (V)
- Bratwurst, Cheese Smokies and Hot dogs served in buns with all the fixing's
- Sloppiest Joes served on mini bagels ~ Mild, Hot, Screaming Hot, your choice (V)

Items served with a chef's salad (V) on small plates with a fork

- Whiskey Marinated Salmon with Onion Marmalade cooked on Cedar Shim
- Cajun Spiced Prawns & chicken skewers
- Grilled Habanero Black Bean Corn wraps (V)
- Bruschetta baked with feta (V)

Items served with Dressed Baked New Potato on small plates with a fork

- Gourmet Baked Beans ~ 3 type of beans with roasted peppers, caramelized onions and fresh herbs plus a Corn on the Cob (V)
- BBQ Chicken
- Honey-Garlic glazed Pork Sparerib
- Grilled Lamb chops brushed with mint sauce.
- Slow grilled Prime Rib Bones with our homemade BBQ sauce
- Pork chops with garlic butter

- Portobello Mushroom and Vegetable Brochettes finished with pesto (V)

Desserts (V) ~ Choose 3 of the following

- Pecan Pie with Honey cream
- Baked Cheese Straws with 3 kinds of Cheddar
- Chocolate Brownies with Whipped cream
- New York cheese cake with a berry topping
- Raspberry tart fingers with Cinnamon whipped cream for dipping
- Maple Mousse served in champagne flutes

Coffee and Tea service

\$58.75 per person.
plus 5% GST and Group Gratuities at 15%

Upgrades are available for Dessert Buffet or Cheese Table
~ please see Silver service menu # 1 for details

notes: (V) symbolizes options that are suitable for Vegetarians and/or Vegans (most times) with minor changes made to the individuals dish. Please ensure that we know ahead of time who and how many Vegetarians or vegans you have in your group and if they bend the rules (i.e. the vegetarian who, eats fish) as this will help us out greatly when it comes to serving them the best possible alternatives.

