

Summer BBQ Menu

VALUE PACKAGES

Package # 1

Salads

Tossed salad with vine ripe tomatoes, cucumbers, sliced mushrooms, shredded radish & house dressing/vinaigrettes

Caesar salad with crisp romaine, herb croutons, parmesan cheese, bacon bits & roasted garlic dressing

The Grill

Beef burgers with Canadian cheddar & maple peppered bacon

Black bean vegan burgers topped with sautéed spinach & caramelized onion-aged, dairy-free cheddar

Additions

Baked potato with sour cream, chives & bacon bits on the side

Steamed cilantro corn with garlic butter

Desserts

Assorted chef's choice buffet with fresh seasonal sliced fruit & mint whipped cream

\$15 | Lunch (if added to a CMP/DMP)

\$20 | Dinner (if added to a CMP)

\$45 | Lunch only/Dinner only

\$9 | Service charge per person applies to groups of 30 people or less

(or if added to a DMP Dinner)

AV to include house music and house lighting. Additional services/equipment are available for a fee, please discuss with your Conference Planner.



Summer BBQ Menu

VALUE PACKAGES

Package # 2

Salads

Tossed salad with vine ripe tomatoes, cucumbers, sliced mushrooms, shredded radish & house dressing/vinaigrettes

Caesar salad with crisp romaine, herb croutons, parmesan cheese, bacon bits & roasted garlic dressing

Tropical coleslaw with grilled golden pineapple, mango & cilantro

The Grill

Hammered sirloin steak with red chimichurri sauce

Basted maple garlic chicken

Portabella mushrooms with garlic butter & spring onions

Additions

Baked potato with sour cream, chives & bacon bits on the side

Steamed asparagus with olive oil & roasted red peppers

Desserts

Assorted chef's choice buffet with fresh seasonal sliced fruit & mint whipped cream

\$20 | Lunch (if added to a CMP/DMP)

\$25 | Dinner (if added to a CMP)

\$50 | Lunch only/Dinner only

\$9 | Service charge per person applies to groups of 30 people or less

(or if added to a DMP Dinner)

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Summer BBQ Menu

Package # 1

Salads | Choice of 3

Tossed salad with vine ripe tomatoes, cucumbers, sliced mushrooms, shredded radish & house dressing/vinaigrettes

Caesar salad with crisp romaine, herb croutons, parmesan cheese, bacon bits & roasted garlic dressing

Tropical coleslaw with grilled golden pineapple, mango & cilantro

BLT chopped salad with corn, cheddar cheese, avocado & buttermilk ranch dressing

Oven roasted new potato salad topped with Roquefort cheese & smoked garlic dressing

Red quinoa & cauliflower salad with pine nuts, Italian flat leaf parsley & white balsamic dressing

Southwestern chopped salad with black beans, cherry tomatoes, corn, Cajun fried tortilla chips & cilantro lime dressing

Rice noodles with avocado, cilantro, bean sprouts & spicy sesame soy dressing

Vine ripe tomatoes with fresh basil, bocconcini cheese & white balsamic dressing

The Grill | Choice of 3

Roasted garlic rubbed New York style sirloin with blue cheese crumble & chimichurri sauce

Korean kalbi BBQ beef short ribs with sriracha sauce

Swordfish steaks with lemon caper dressing, parsley, black olives & tomato salsa

Seared jerk shrimp with grilled pineapple salsa

Slow roasted baby back pork ribs with mango BBQ sauce

Grilled pork souvlaki with BBQ rosemary flatbread & tzatziki sauce

Ras el hanout grilled lamb leg with cilantro & preserved lemon

Peri Peri grilled chicken breast with cilantro & lime yogurt

Grilled vegetables: broccoli, cauliflower, Japanese eggplant & zucchini topped with sumac lemon dressing

Additions | Choice of 2

Baked Yukon gold potatoes with peppered bacon, sour cream & chives

Mashed red skin potatoes with smoked sea salt & truffle oil

Baked ratatouille stuffed roma tomatoes with basil pesto

Baked creamy mac & cheese with smoked maple cheddar

Steamed asparagus with olive oil & roasted red peppers

Desserts | Choice of 1 upgrade

Assorted chef's choice buffet with fresh seasonal sliced fruit & mint whipped cream

\$30 | Lunch (if added to a CMP/DMP)

\$35 | Dinner (if added to a CMP)

\$70 | Lunch only/Dinner only

\$9 | Service charge per person applies to groups of 30 people or less

(or if added to a DMP Dinner)

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Summer BBQ Menu

Package # 2

Salads | Choice of 3

- Tossed salad with vine ripe tomatoes, cucumbers, sliced mushrooms, shredded radish & house dressing/vinaigrettes
- Caesar salad with crisp romaine, herb croutons, parmesan cheese, bacon bits & roasted garlic dressing
- Roasted heirloom carrot salad with orange cilantro vinaigrette
- Chopped kale Greek salad with garlic & parsley vinaigrette
- Watermelon & cucumber salad with marinated feta cheese & mint
- Fingerling potato salad with spicy horseradish dressing
- Hawaiian chopped chicken salad with macadamia nuts & creamy mango dressing
- Creamy coleslaw with dried cranberries & currents

The Grill | Choice of 3

- Hammered sirloin steak with red chimichurri sauce
- Ancho pepper marinated grilled flank steak with fresh tomato salsa
- Cedar plank salmon with lime, soya & brown sugar rub
- Seared chili spiced red snapper with lemon & tzatziki sauce
- Guinness marinated pork sausages with Lanark maple mustard
- Boneless pork loin stuffed with olives & sundried tomatoes
- Grilled chicken breast with honey garlic BBQ sauce
- Grilled lamb kofta with yogurt garlic sauce
- Portabella mushrooms with garlic butter & spring onions

Additions | Choice of 2

- Fried smashed red skin potatoes with roasted garlic & basil
- Tri color fingerling potato coins with rosemary grape tomatoes
- Sweet corn on the cob with lemon butter
- Kansas City style BBQ baked beans

Desserts

- Assorted chef's choice buffet with fresh seasonal sliced fruit & mint whipped cream

\$25 | Lunch (if added to a CMP/DMP)

\$30 | Dinner (if added to a CMP)

\$60 | Lunch only/Dinner only

\$9 | Service charge per person applies to groups of 30 people or less

(or if added to a DMP Dinner)

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Upgrades

Add Additional Items to Customize your Package

The Grill

4oz beef tenderloin steak basted in smoked garlic butter

• \$8.00 per person

Fire roasted oysters on the half shell with scampi butter

• \$3.00 each

Grilled diver scallops topped with bacon vinaigrette

• \$3.00 each

4oz tuna steaks with chermoula

• at market price – please enquire

Grilled stuffed whole trout with spinach, bell peppers & sundried tomatoes

• at market price – please enquire

Grilled lobster tails with garlic drawn butter

• at market price – please enquire

Desserts

Häagen Dazs ice cream bars

• \$3.75 each

Apple & cinnamon crumble pie

• \$12 – Serves 10

Blueberry crumble pie

• \$12 – Serves 10

Mezcal key lime meringue pie

• \$15 – Serves 12

Chocolate cheesecake with berry compote

• \$20 – Serves 16

Pecan chocolate pie

• \$25 – Serves 16

Lemon bars burnt mango

• \$25 – Serves 20

Chocolate mud pie with raspberry coulis

• \$25 – Serves 12

Strawberry shortcake (gluten-free)

• \$45 – Serves 20

Live Action Desserts

Rocky Road Station

Vanilla ice cream, mini chocolate brownies (gluten-free), caramel or chocolate sauce, mini marshmallows & maple roasted peanuts

• \$8.00 per person

Banana Splits

French vanilla, chocolate & pistachio ice cream, chocolate & strawberry sauce, fresh berries & mint topped with maraschino cherry & sponge toffee

• \$7.00 per person