

Menus

Seasonal



Fire up the BBQ

We can handle all the details from preparation to clean-up. Or, if you have a resident outdoor chef of your own, you can pick up your menu ready for the BBQ:

Burger Feast

Served with assorted condiments and toppings

Asian slaw with a kumquat cilantro dressing

Barbecued sirloin beef & cheddar burgers

Grilled BC salmon medallions served in a bun (or not) with lemongrass mayonnaise

Vegetarian burgers with havarti cheese & aioli sauce

Chocolate cake with fresh berries and sliced summer fruit \$24.00 per guest *

The West Coast

Leafy greens with local berries and purple onions, balsamic dressing

Whole marinated salmon stuffed with fresh dill, lemon & capers

Warm potato salad with crispy bacon & fresh parsley

Grilled marinated summer vegetables

Fresh fruit tartlets \$28.00 per guest *

South East Grill

Tossed new growth greens with tarragon vinaigrette

Gilled chicken brochettes with peanut sauce

Marinated rib eye steaks with ginger mango salsa

Sweet potato & mushroom kabobs

Grilled marinated summer vegetables

Sliced melons

Peach & apricot pies with whipped vanilla cream \$36.00 per guest *

Parties of 50 or more: less 10%

