



CATERING MENU

CLASSIC BBQ BUFFET

- 2 MEATS - 2 SIDES - 1 SALAD - BUNS, BUTTER, BBQ SAUCE, GRAVY.

MEATS

- BRISKET
- PULLED PORK
- BBQ CHICKEN
- PORCHETTA
- ROAST BEEF

SIDES

- BAKED POTATO
- BUTTER GLAZED CARROTS
- MASHED POTATOES
- SEASONAL GRILLED VEGGIES
- BAKED BEANS
- MAC 'N CHEESE

SALADS

- CEASAR SALAD
- GARDEN SALAD
- COLESLAW
- GREEK SALAD
- PASTA SALAD
- POTATO SALAD

THE CLASSIC BBQ BUFFET STARTS AT \$30/PER PERSON. IT INCLUDES SETUP AND TAKEDOWN OF THE FULL BUFFET INCLUDING CHAFING DISHES AND UTENSILS FOR SERVING. WE DO NOT PROVIDE PLATES OR CUTLERY.

WANT APPETIZERS, DRINKS AND DESSERT?

FOR \$10/PER PERSON WE ARE HAPPY TO EXTEND OUR STAY A LITTLE AND OFFER 2 APPYS, 2 DRINKS AND A DESSERT WITH YOUR BBQ BUFFET.

APPYS

- SAUSAGE ROLLS
- "SALT LICK SPECIAL" CHARCUTERY BOARDS
- VEGGIE/MEAT/CHEESE PLATTER AND DIP

DRINKS

- BOTTLED WATER
- FLAVOURED WATER LIKE BUBBLY
- REGULAR SOFT DRINKS
- COFFEE AND TEA

DESSERTS

- SHEET CAKE
- SEASONAL PIES
- CAKE BARS
- FRESH SEASONAL FRUIT AND ICE CREAM

YOU WANT MORE? MEAT? EXTRA SIDES? WANT SOMETHING YOU'RE NOT SEEING? WE ARE MORE THAN HAPPY TO WORK WITH YOU TO CREATE THE PERFECT BUFFET FOR YOUR OCCASION.

