

SUMMER COTTAGE & BAKYARD BBQ



What does barbeque season mean to you? To us, it means the weekend, nice weather and friends on the patio. Let us cater your next BBQ event with fresh quality foods.

Mains

BBQ chicken with a mango salsa and cilantro puree

Dry rubbed Cajun BBQ chicken drums and thighs, crispy chicken skin

Garlic and oil rubbed Ontario strip loin steak Whole BBQ smoked chicken, olive oil, herbs

Baby back ribs with a spicy pineapple BBQ sauce

Grilled citrus and herb glazed salmon cilantro salsa

Kebabs of pork and pineapple / beef and salsa verde / chicken and lime / shrimp, lemon and tarragon

Ballpark Hot Dogs – Beef, Turkey, Veggie – ketchup, mustard, relish, onions, hot peppers

Burgers - includes selections of locally raised beef burgers, grilled chicken burgers & veggie burgers accompanied by assorted sliced cheeses, fresh lettuce, tomatoes, onions, mayonnaise, ketchup, mustard and fresh buns

Sausages – includes selection of standard hot/medium Italian and Polish sausage accompanied by assorted sliced cheeses, diced tomatoes, onions, mayonnaise, ketchup, mustard, sauerkraut and fresh buns

Smoked beef brisket mini bread rolls, slaw and mustards

BBQ pulled pork, mini bread rolls, slaw, pineapple salsa

Sweet Treats

Thick Sliced Watermelon

Berries and fruit platter

Rice Krispy Squares

Cookie Platter

Fudge Brownies

Mini Ice Cream Sandwiches

Potato Chips, herbed sea salt



Sides

Grilled Vegetable platter with bbq grilled asparagus, mixed bell peppers, green and yellow zucchini, eggplant, mushrooms. Garnished with a balsamic reduction. Maldon salt

Ontario Corn on the cob (late summer)

Herb roasted potatoes with a caramelized garlic and herb vinaigrette

Baked PEI Potatoes, accompanied by sour cream, chives, butter, bacon, caramelized onions

Corn Bread

Basket of French and Italian rolls and baguettes

Salads

Mixed Greens and herb balsamic vinaigrette, dried fruit, seeds, wild rice and nuts

Romaine hearts with herbed croutons, bacon and parmesan, and a traditional anchovy dressing

Spinach tossed with toasted walnuts, red onion and chevre, dried fruit in a citrus vinaigrette

Quinoa and Black Lentil with lemon, vegetables, feta, toasted almonds

Cold pasta in a béchamel with medley of seasonal garden vegetables

Red potato in a creamy Dijon tarragon dressing, scallions

Savoy cabbage and carrot slaw, apple cider vinaigrette, caraway seed

Additional

Please inquire about having us arrange your pig and lamb roasts on a charcoal spit, picnic set ups and team events!