



# **BBQ's Food Stations Family Service**

**2021**



## From the Grill

### Feature Crackling Pig Roast G D

Carved on site, served with PigOut's signature smokin' BBQ sauce

### Roasted Chicken G D

Fresh local chicken with fresh herbs, slowly roasted until fall off the bone

### Rotisserie Turkey G D

Fresh, all-natural turkey, served with pan gravy and homemade stuffing and cranberry

### Roasted Top Sirloin of Beef G D

Canadian AAA beef carved for your guests. served with red wine jus and horseradish. Upgrade to striploin, prime rib or beef tenderloin\*

### Smoked Honey Glazed Ham G D

Smoked bone in ham, carved and served with Dijon mustard

### Signature Pulled Pork G D

Nearly world famous, slowly braised and lightly tossed in our signature sweet and smokey BBQ sauce

### Pulled Chicken G D

Tender white meat chicken breast, shredded and tossed with our signature sweet and smokey BBQ sauce

### Braised Beef Short Rib G D

Boneless beef short rib, slowly braised until melt in your mouth tender, served with red wine jus

### Roasted Italian Porchetta G D

Boneless whole pig, stuffed with fresh herbs and garlic, slowly roasted until perfection

### Smoked Beef Brisket G D

18-hour smoked over hickory wood, carved for your guests, served with house BBQ sauce

### BBQ Chicken & Charred Pineapple G D

Boneless chicken breast and thigh pieces, grilled fresh on site, drizzled with BBQ sauce and topped with fresh grilled pineapple

### Cedar Plank Salmon G D

Fresh Atlantic salmon marinated with maple syrup and grainy mustard, cooked on cedar plank and garnished with green onions

### Whole Roasted Lamb G D

Whole roasted lamb, cooked on site and carved for your guests, marinated with lemon, garlic and fresh herbs, served with homemade chimichurri

### Canadian AAA Hip of Beef G D

roasted low and slow and carved fresh for your guests. seasoned with garlic and spices and served with horseradish and Dijon mustard

### Smoked Sausage D

Toronto street meat classic mild debreziner sausage, fully smoked and grilled

### Steak Burger D

6oz ground chuck and brisket, juicy and flavorful served with condiments and platter of lettuce, tomato and onion

### Veggie burgers V D

### Shrimp & Scallop Kebabs G D

Shrimp and scallops skewered with bell peppers and red onion drizzled with sweet chili sauce

### Grilled Vegetable Skewers G D V

Zucchini, bell peppers, mushrooms and onions. Marinated with fresh herbs, garlic and olive oil and grilled fresh

### BBQ Pork Ribs G D

Slow roasted back ribs, dry rubbed with our secret blend of spices and glazed with sweet and smokey BBQ sauce

### Glazed Pork Tenderloin G D

Marinated with garlic and fresh herbs, grilled and cut into medallions and drizzled with apple cider gastrique

### Grilled Lamb Chops G D

Fresh Ontario lamb chops, marinated with lemon, oregano and garlic and grilled. Garnished with fresh mint chimichurri

## Salads

### Garden Salad

Mixed baby greens with cherry tomato, cucumber, red onions and bell peppers with homemade balsamic vinaigrette

### Asian Slaw

Shredded green and red cabbage with apples, carrot and green onions, tossed with a sweet ginger and apple cider vinaigrette

### Quinoa with Cranberry & Lemon

Quinoa with diced bell peppers, red onion and dried cranberries, mixed with lemon tarragon vinaigrette and fresh mint

### Creamy Broccoli Salad

Broccoli fleurettes with sliced peppers, red onions and shredded carrot with raisins, sunflower seeds and sweet creamy dressing

### Mixed Bean Salad

Mixed beans with sliced peppers, red onions and shredded carrot with citrus vinaigrette and fresh cilantro

### Tomato & Cucumber Salad

Local roma tomatoes and English cucumbers, with fresh basil and white balsamic vinaigrette

### Caesar Salad

Romaine lettuce with creamy Caesar dressing, garlic croutons, real bacon bits and parmesan cheese

### Tomato & Bocconcini Salad

Roma tomatoes and English cucumbers with fresh basil, bocconcini pearls, balsamic reduction and olive oil

### Spinach Salad

Baby spinach and mixed leaves topped with local strawberries, goat cheese and red onion with sweet poppyseed vinaigrette

### Creamy Red Skin Potato Salad

Homemade classic with real mayo, fresh herbs, diced peppers and green onions

### Greek Pasta Salad

Tri-colour rotini with mixed peppers, red onion, roma tomatoes, cucumber, feta cheese and black olives with oregano and red wine vinaigrette

### Creamy Green Apple Slaw

Shredded green cabbage with thinly sliced green apples mixed with creamy apple cider and poppyseed dressing

### Corn & Black Bean Salad

Fresh corn and black beans with diced mixed peppers, jalapeno, red onion, cilantro and fresh lime juice

### Creamy Macaroni Salad

A picnic classic, diced peppers and green onions with elbow macaroni and sweet creamy dressing

### German Potato Salad

Yukon gold potatoes with caramelized onions, chopped dill pickles, Dijon mustard and fresh herbs with white wine vinaigrette





## Hot Sides

### Grilled Seasonal Vegetables G D V

Zucchini, red and yellow bell peppers, red onions and asparagus with olive oil and fresh herbs

### Roasted Baby Red Skin Potatoes G D V

With olive oil, fresh thyme and rosemary

### Maple Roasted Root Vegetables G V

Sweet and yummy carrots, parsnip and rutabaga lightly tossed with butter and maple syrup

### Creamy Yukon Gold Mashed Potato G V

Light and fluffy mash made with peeled Yukon gold potatoes, real cream and butter

### Penne Pasta w/ Tomato Basil Sauce D V

Penne pasta tossed with chef's homemade rustic tomato basil sauce, served with parmesan cheese and chili flakes

### Maple Baked Beans G D V

Sweet and smokey baked beans with your choice of bacon or pineapple chunks

### Buttered Corn on the Cob G V

Seasonal sweet local corn with butter

### Green Beans with Almonds G V

Green beans lightly blanched and tossed with brown butter and toasted almonds

### Grilled Asparagus G D V

Local asparagus tossed with roasted garlic oil and grilled

### Red Skin Smashed Potato w/ Garlic G V

Boiled red skin potatoes lightly smashed with butter, cream and roasted garlic

### Roasted Sweet Potatoes G D V

Chunks of sweet potatoes slowly roasted and glazed with maple syrup and fresh thyme

## Platters

### Crudit  with Hummus and Ranch G D V

Fresh veggie sticks for dipping

### Antipasto w/ Rustic Italian Breads G

Thinly sliced prosciutto, mild capicola, spicy sopressata, genoa salami and kielbasa with pickles, stuffed olives and crusty Italian bread

### Cheese with Fruits and Crackers G V

Domestic and international cheeses, beautifully arranged and garnished with fresh and dried fruits, served with assorted artisanal crackers

### Fresh Fruit Platter G D V

Sliced watermelon, pineapple and cantaloupe with fresh local berries and grapes

### Chips and Dip G V

Bowls of kettle chips with French onion dip

### Pita with Spinach Artichoke Dip V

Warm pita triangles with homemade spinach and artichoke dip

## Desserts

### Fresh Baked Fruit Pies V

Assorted homemade pies, made with local fruits and baked daily

### Custom Individual Desserts V

Choose from our most popular flavors including white chocolate and raspberry mousse, peanut butter Toblerone cheesecake or local fruit and custard tart – ideal for plated dessert course

### Selection of Mini Sweets V

An assortment of homemade fruit tarts, butter tarts, squares and mini pastries





Our menu items are made fresh for your event. If you have any special dietary restrictions, please let us know and we can alter our recipes

## Value BBQ

Perfect for corporate functions.

Price includes:

2 meat items per person,  
quality disposable plates, napkins,  
cutlery and Chef to grill meat on site.

6oz Steak Burger

All Beef Hot Dogs

Vegetarian Burgers

Creamy Red Skin Potato Salad

Fresh Baked Buns

Platter of Lettuce, Tomato & Onions

Condiments

From \$14.50 per person

\*Veggie Burger available with all BBQ's

## BBQ Feast

Everything that you need: Food Catering

Staff to arrive 1 hr prior to mealtime,  
clothed food stations with canopy to  
cover food service and quality  
disposable tableware.

Choose Two meats

Whole Crackling Pig Roast with Chef

Roast Chicken with fresh herbs

Italian Sausage ■ Signature Pulled Pork

Creamy Red Skin Potato Salad

Garden Salad with fresh herb dressing

Buttered Corn on the Cob

Maple Baked Beans

Freshly baked buns & Condiments

\$31.50 per guest (min 80 guests)

\$45.00 per guest (min 50 guests)

## Picnic Menu

Ideal for backyard parties and picnics

Includes Chef to carve for your guests

Customize with your favorite  
meat and salad choices.

Includes disposable plates, cutlery and  
napkins.

Feature Pig Roast

Or

6 oz Steak Burgers, Hot Dogs &  
Sausage

Chefs Garden Salad

Creamy Red Skin Potato Salad

Freshly Baked Buns & Condiments

From \$17.95 per person

## Pig with Chef to Carve

Just need the pig? No problem we can  
take care of that!

Includes delivery of roaster with a pig  
to finish roasting on site one hour prior  
to your scheduled mealtime.

Chef to carve for you and your guests  
and package up any leftovers.

Please call to check for availability and  
pricing

We provide Sneeze Screen  
Guards and Staff to Serve You!

Menus are based on minimum 80 guests and are subject to HST discounts for groups over 150.  
Please call to quote for smaller groups