

CATERING AND SPECIAL EVENTS



Honey roasted lamb



Baby back pork ribs



Coleslaw



Penne pasta salad

## Summer Barbecue

### Passed hors d'oeuvre

Baby potatoes with salmon roe  
crispy oven roasted baby potatoes garnished with salmon roe, sour cream and chives

Edible spoon with shaved beef tenderloin  
with chipotle aioli

Honey roasted lamb  
served on a potato crisp with lemon mayonnaise and fresh fennel salad

Prawns Provençal  
orange and fresh herb-scented, served with saffron aioli

### Buffet Dinner

New York striploin  
hand-cut 8 oz US Grade-A beef striploin steaks served with a rich beef demi-glace

Baby back pork ribs  
slow-baked pork ribs finished on the grill with a tangy barbecue sauce

Grilled vegetables with chèvre  
selection of grilled marinated summer vegetables finished with chèvre and basil

Coleslaw with cream dressing  
traditional crunchy carrot and cabbage slaw with creamy dressing

Penne pasta salad  
artichoke, sun-dried tomato, olives, Parmesan cheese and fresh herbs tossed in balsamic dressing

Whipped mashed potatoes  
finished with grainy mustard and chives

Chocolate brownies  
bite-size double chocolate brownies finished with caramel whipped cream