



**204-477-1897**

## **GOURMET BBQ**

### *Entrees – Poultry*

- \$ 26 *Grilled Chicken Breast with Pineapple and Mango Salsa*
- \$ 26 *Teriyaki Chicken Breast with Grilled Pineapple*
- \$ 26 *BBQ Chicken – Chicken Pieces Grilled to Perfection in our very own Secret BBQ Sauce*
- \$ 26 *Red Wine Chicken Breasts with a Mushroom & Bacon Sauce*
- \$ 26 *Adobo Chicken – Classic Cuban Marinade*

### *Entrees – Pork*

- \$ 28 *Grilled Apricot Pork Loin*
- \$ 26 *Bourbon Brined Pork Chops*
- \$ 28 *Jamaican Jerk Pork Loin*
- \$ 30 *Mojito Marinated Pork Tenderloin*
- \$ 30 *Garlic Infused Pork Tenderloin*
- \$ 27 *Grilled Pork Chops with Pineapple Barbecue Sauce*
- \$ 32 *Kansas City Sweet and Smoky Baby Back Ribs*

### *Entrees - Beef*

- \$ 42 *Hickory Smoked Prime Rib*
- \$ 34 *Strip Steaks with Tarragon Butter*
- \$ 38 *Apple Smoked Bacon Wrapped Filet Mignon*
- \$ 36 *Grilled Rib Eye Steak with Romesco Sauce*
- \$ 38 *Fresh Herb Crusted Beef Tenderloin with Shallot Marmalade*

### *Entrees – Seafood*

- \$ 30 *Wild Salmon with Mustard Glaze*
- \$ 30 *Grilled Wild Salmon and Ponzu Sauce*
- \$ 30 *Grilled Wild Salmon topped with Manitoba Greenland Tomatoes, Fresh Basil & EVOO*
- \$ 30 *Arctic Char with a Lemon Beurre Blanc*
- \$ 30 *Grilled Chile-Lime Arctic Char*

*Entree Choices Include 2 Salads, 1 Vegetable, 1 Potato  
Pricing Based on a Minimum of 50 People  
Additional Items May Be Added*



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*Let's Get This Party Started*

- \$ 3 *Cedar Planked Brie Cheese with Berries*
- \$ 6 *Sweet & Spicy Grilled Shrimp Skewers*
- \$ 2 *Fire Roasted Tomato & Onion Bruschetta*
- \$ 3 *Pork Souvlaki with Tzatziki & Grilled Garlic Pitas*
- \$ 4 *Lemongrass Beef Sates*
- \$ 6 *Bacon Basil Shrimp Skewer*
- \$ 3 *Plank Grilled Potato Skins*
- \$ 3 *Grilled Quesadillas*
- \$ 2 *Grilled Flatbread*

*Salads*

*Spinach & Mandarin Orange Salad Tossed with Red Bell Pepper, Toasted Almonds, & Raspberry Vinaigrette Dressing*

*Thai Chile & Lime Slaw*

*Baked Potato Salad*

*5 Veggie Creamy Coleslaw*

*Penne Bruschetta*

*Grilled Vegetable Salad with Goat Cheese & Chipotle Dressing*

*Baked Sweet Potato Salad with Vanilla Maple Vinaigrette*

*Pasta Salad*

*Thai Style Grilled Greek Salad*



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*These Aren't No Ordinary Veggies*

*Sesame Grilled Asparagus*

*Grilled Corn*

*Eggplant Slices with Caprese Salsa*

*Garlic Grilled Tomatoes*

*Greek Spiced Zucchini & Yellow Squash*

*Asian Flavoured Vegetables*

*Barbecue Baked Beans*

*On The Side*

*Grilled Rosemary Potatoes*

*Hot & Spicy Grilled Sweet Potatoes*

*Smoked Potato*

*Twice Baked Potato*

*Desserts*

*\$ 2.75 Grilled Pineapple Topped with Mascarpone Cream and Toasted Hazelnuts*

*\$ 2.25 Grilled Peaches with Gingersnaps*

*\$ 2.25 Manitoba Maple Apple Crisp*

*\$ 2.25 Manitoba Strawberry and Rhubarb Cobbler*

*\$ 2.50 Triple Berry Crisp*

*\$ 4.95 S'mores Station – Build Your Own S'mores From an Array of Toppings and Sauces*

*Prices Include Professional Staff, Linen, China, Silverware & BBQ  
Prices Plus Applicable Taxes and 15% Service Charge  
Package Pricing Available*