



islandgourmetcatering@yahoo.ca

www.islandgourmetcatering.com

ISLAND GOURMET CATERING

BBQ MENU

*Buffets prices require a minimum of 30 people
Chef included with 100 people or more*

*We do cater for smaller parties; please do inquire for prices.
Let us know your dietary needs and budget requirements.*

BBQ Option #1

\$26.95 pp

- 3 Salads
- 2 Entrées
- 2 Side dishes

BBQ Option #2

\$29.95 pp

- 4 Salads
- 2 Entrées
- 3 Side dishes

Buffet Option #3

\$33.95 pp

- 5 Salads
- 3 Entrées
- 3 Side dishes

Staff

Minimum of 4 hours

Including travel time

Servers \$27.00 per hour

Chef \$30.00 per hour

15% gratuity

(if you require servers)

5% GST

Will be added to the Final Bill

*Compostable plates
&
Cutlery included*

*All options include
Buns and butter & Assorted Dessert squares and Fruit Garnish*

Coffee and tea \$2.50 pp

**** Salads ****

+ Fresh Mixed Greens

Mixed organic greens with 2 dressings

+ Traditional Caesar

Romaine, reggianno parmigianino, crispy bacon, toasted croutons & caesar dressing

+ Mediterranean Pasta

Sliced olives, diced tomatoes, red and green peppers, artichoke hearts, parmesan cheese with an olive oil and balsamic dressing

+ Romaine & Spinach

With Mandarins, Peppers and Feta

+ French Country Style Red Potato

Scallions, fresh rosemary, leeks in a grainy mustard olive oil dressing

+ Curried Yam and Potato

With lime and cumin dressing

+ Traditional Greek

Cucumbers, tomatoes, red pepper, red onions, olives & feta tossed with oregano & olive oil

+ Marinated Vegetable Pesto

Artichoke hearts, carrots, zucchinis, red peppers, broccolis and cauliflower in pesto marinade.

+ Traditional Coleslaw

With homemade dressing

+ Algerian Couscous

Finely diced tomatoes, peppers, cucumbers and green onions in fresh parsley & Mint Dressing

+ Vegetarian Thai Noodle

Asian sprout and chinese greens, red pepper & carrot julienne with ginger sesame dressing

+ Mixed Greens & Quinoa Salad

With dried fruit, parsley with a poppy seed dressing

+ Tomato and Broccoli Salad

****Hot Entrées****

- + Homemade Beef & Vegetarian Burger*
- + Lemon Pepper Chicken Breasts*
- + Lemon Grass Marinated Pork Steak*
- + Cajun Marinated Sirloin Steaks*

Add \$4.00 pp

- + Chicken, pork or Beef kebabs*
- + 5oz New York steaks*
- + Maple Salmon Filet*
- + Hoi sin marinated whole pork loin*

Add \$6.00 pp

- + Beef tenderloin filet mignons*
- + Mint marinated lamb chops*
- + Halibut filet in lime marinade*
- + Salmon filet in banana leaves*

Side Dishes

- + rice pilaf*
- + Medley of fresh vegetables*
- + in herb butter*
- + Stir-fry of Chinese noodles*
- + Corn on the cob*
- + Grilled Rosemary red skin potatoes*
- + Baked potatoes with all trimmings (add \$ 1.00 pp)*
- + Penne pasta in tomato sauce or pesto cream sauce*

Coffee and tea \$2.50 per person

Assorted pop, bottled water & juice \$2.50

Rentals

Plates \$ 0.60 each

Dinner
Luncheon
Salad
Dessert
Side

Glassware \$0.60 each

Water
Wine
Beer
Highball
Champagne
Coffee Cups - \$0.40

Cutlery \$0.35 each

Dinner Fork
Dinner Knife
Salad Fork
Dessert Fork
Teaspoon
Soup Spoon

Linens \$6.50 each

Tablecloth, White or Black (81 x 81 or 54 x 115)

Napkins \$1.25 each

White or Black (other colors available at extra charge)

Full Rental Package: \$6.50 pp

Table linens, napkins, plates, cutlery, water glasses, water jugs, wine glasses, salt and peppershakers and skirting for head table

5% GST & 7% PST will be added to the final bill