



## Barbeque menus

### Barbeque

Perfect for your summertime events, or that casual backyard party!  
Barbecues and other equipment may be required for your event and can be rented at individual prices, please inquire with our staff when planning your event

#### Menu #1 - \$15 per person

A combination of hamburgers and all beef hot dogs, fresh vegetables and dip, traditional potato salad with fresh dill, freshly sliced watermelon, assorted cookies

#### Menu #2 - \$19 per person

Choose 1 main entree, choose 3 accompaniments, choose 1 salad, & choose 1 dessert

#### Menu #3 - \$26 per person

Choose 2 main entrees, choose 3 accompaniments, choose 2 salads, & choose 1 dessert

\*\*\*

#### Main entrees \*Beef market price subject to change

Beef ribeye steak (6 oz. )

Beef or chicken kebob - Basted with hickory BBQ sauce

Chorizo sausage

Chicken breast brushed with a teriyaki glaze

Jumbo shrimp skewer - Marinated in fresh lime and tequila

Atlantic salmon served with lemon and tarragon mayonnaise

\*\*\*

#### Accompaniments

Baked potato - Sour cream and green onion

Herb roasted potatoes

Fresh vegetable basket - Served with cream dip

Marinated cold vegetable kebobs

Corn on the cob

Baked beans with molasses

Assorted rolls with butter

Garlic bread

\*\*\*

**Salads** - Additional salad selections can be added for \$3.00 per person

Baby greens - With dried fruits and candied pecans served with a raspberry vinaigrette dressing

Garden greens - With fresh seasonal vegetables served with house dressings

Tender spinach leaves - With mandarin orange, feta cheese, toasted pumpkin and sunflower seeds  
served with a poppy seed dressing

Traditional caesar salad - With herbed croutons and parmesan cheese

Sweet cabbage - With fresh apples, grapes, and candied almonds

Greek pasta salad - With red & green bell peppers, cucumber, tomato, black olive and feta cheese  
tossed in a greek vinaigrette

Thai noodle salad - With baby corn, bell peppers, cucumber and shredded carrot tossed in a sweet  
chili dressing

Couscous salad - With grilled vegetables tossed in a light citrus dressing

Tomato, cucumber & red onion salad - Tossed in an italian herbed vinaigrette

Traditional potato salad with fresh dill

Greek salad with romaine, red & green bell peppers, cucumber, tomato, black olive and feta cheese  
served with a greek vinaigrette

Marinated vegetable salad

Savory spinach salad - With fresh mushrooms, egg, crumbled bacon, red onion, and shredded  
mozzarella cheese served with a creamy ranch dressing

Mediterranean salad - With romaine, cucumber, tomatoes, black olives, and corn served with a  
sundried tomato dressing

Broccoli salad - With bacon, red onion and shredded cheddar cheese tossed in a creamy dressing

\*\*\*

**Desserts** - Coffee & tea can be added for \$2.25 per person

Fresh sliced watermelon - Assorted squares and gourmet cookies

Fresh seasonal fruit - Saskatoon and blueberry sour cream crisp with almond crumble

\*\*\*

## Appetizers

Choose 3 appetizers

Add an additional \$5.00 per person

Cheese board - A wide variety of domestic and imported cheeses served with crackers & grapes

Vegetable platter - A colorful array of fresh seasonal vegetables served with a creamy dip

Traditional spinach dip - Served hot with assorted bread

Mexican shrimp dip - Cream cheese, baby shrimp, tomatoes, peppers & salsa topped with cheddar  
and served with tri-colored tortilla chips

Hummus - Red pepper, basil pesto or traditional chickpea, with fresh pita and lemon

Bridges salsa - Served with tri-color chips