

Birken Lakeside Grille - A la carte food for the weekend

Price:C\$25.00

Wedding day feast and rehearsal dinner

We are able to offer both options for smaller weddings (50 persons or less)

Prices will be dependent on menu choices but range from

Platters \$25-40 per person
Dinner options: \$40-65 per person
Desserts and beverages \$20-40 per person

*All food is served on disposable plates you may supply your own bamboo, wood etc

On site lakeside grille food truck

The following **A** la carte menu Items will be available for you and your guests during your wedding weekend from our mobile food outlet. The truck is retained by you for exclusive use all weekend. Less stress for the guests, more time to chill and relax!

Breakfast/lunch

Fruit or berry cup with whip cream \$8.00

French toast with berries & cream or bacon and maple syrup \$10.00

Deluxe bacon and egg butties 2 slices and 1 egg \$10.00

2 eggs only \$8.00

3 slices of bacon only \$9.00

Smashed avocado on toast \$10.00

Add egg, bacon, ham, tomato, cheese \$3.00 per item

Wraps

Ham, scrambled egg, cheese w salsa side \$12.00

Veggie with egg, cheese, onion and avocado \$10.00

Vegan with mushroom, onion, peppers and avocado \$10.00

Add-ons mushrooms, onions, peppers, tomato \$3.00 eac



Lunch/dinner

Burgers Are local organic beef with lettuce, tomato and onions on brioche buns

Lakeside burger with mustard mayo \$12.00

Nick the greek burger with tzatziki, feta and an olive \$15.00

Hawaii 5 o burger with mustard mayo, ham and pineapple \$15.00

Popeye burger with mustard mayo, spinach and a fried egg \$15.00

Millenniel burger with mayo, smashed advocado and halloumi \$15.00

Salmon fillet burger with lemon mayo \$15.00

Add-ons cheese - cheddar \$2.00

Feta or swiss \$3.00

Bacon/ham/mushroom/peppers/avocado \$3. 00 each
Smokie on a bun with sauerkraut or onions \$8. 00
Gourmet grilled cheese sandwich with chutney/ketchup \$10. 00

Salads

Organic local greens tomato feta balsamic dressing full \$12.00 Half \$6.00

Add-ons ham/bacon/halloumi/avocado \$3.00 each
Cabbage slaw with homemade mustard dressing full \$12.00
Half \$6.00

Pulled pork tacos with cabbage slaw on organic greens \$18.00 Veggie platter with peppers, black beans, green onions feta \$18.00

Desserts & drinks

Seasonal fresh fruit salad with organic yoghurt or cream \$10. 00

Local organic ice cream sandwich \$6. 00

Assorted smoothies and milkshakes \$5. 00

Black or green tea \$3. 00

Espresso, cappuccino, latte or drip coffee \$4. 00

Assorted sodas \$3. 00

Midnight at the oasis snacks

Gourmet grilled cheese sandwich with chutney and pickles \$12. 00

Sticky caramel popcorn cone \$5. 00

Hot chocolate with marshmellows \$4. 00





Chamomile tea \$ 3.00

