



2019 Barbeque Wedding Menu

Reception Appetizers

Pick Three for \$12, Pick Five for \$18

- Bruschetta Toast Point Topped with Sheep Milk Feta*
- Smoked Salmon and Herb Cream Cheese Canapés*
- Ontario Duck Breast and Candy Onion Toast Point*
- Bacon Wrapped Water Chestnuts with a BBQ Asian Glaze*
- Barbequed Pineapple Wrapped in Bacon*
- Bacon Wrapped Chicken Thighs*
- Cheese Stuffed Crimini Mushrooms*
- Beef Brisket Eggrolls with a Sweet Chili Barbeque Sauce*
- Pulled Jack Fruit Mini Potato Skins*
- Pulled Pork Mini Potato Skins*
- Oxford Meatballs in Barbeque Sauce*
- Sweet and Sour Meatballs*
- Arancini Balls served with House made Marinara sauce and Parmesan Cheese*
- Lake Erie Perch and Pickerel Bites with House Tartar*

Appetizer Platters

Vegetables and Dip Platter \$2.50

Seasonal Vegetables served with Roasted Garlic Hummus and Barbequed Onion Dip

Smoked Meat Platter \$3.75

A Selection of our Smoked Meats and Local Favorites

Fresh Fruit Platter \$2.75

Seasonal Fresh Fruit

Meats and Cheese Platter \$4.25

Chef favourite Smoked Meats and Local Cheeses. Served with Crostinis and Crackers

Local Artisanal Cheese Platter \$3.50

Assortment of local Artisanal Cheeses
Served with a Variety of Crostinis and Crackers

Dips and Spreads \$3.25

Roasted Garlic Hummus, BBQ Onion Dip, Roasted Bean Spread, Roasted Red Pepper and Feta Dip, Breads, Chips and Crackers

Prices are Per Person, Per Item and are base on 100-person guest count. Children 6 years and under are half price. Prices DO NOT INCLUDE HST (13%) or GRATUITY (16%). Travel charge and Other charges may apply. Please contact for more information.



Entrée Options

Dinners are served with: Dinner rolls and butter, Choice of one Salad
Choice of one Potato Dish and one Vegetable Dish

Barbequed Pig \$27.00

Pulled Pork and Pulled Chicken \$32.00

Barbequed Pork and Smoked Chicken \$36.00

Smoked Chicken and Beef Brisket \$39.00

Pulled Pork, Smoked Chicken and Beef Brisket \$45.00

Prime Rib and Chicken \$52.00

Rime Rib, Smoked Chicken and Maple Dijon Salmon \$59.00

Salads

Barbeque Kissed Caesar Salad

Mixed Greens Salad

Mediterranean Garden Salad

Spinach Summer Berry Feta Salad

Potatoes Dishes

Herb Roasted Potato

Baked Potato and Toppings Bar

Smokey Bacon Potato Salad (served warm)

Seasonal Vegetable Sides

Grilled Mix Vegetables

Asparagus with a Lemon Garlic Butter Sauce

Green and Yellow Beans Sautéed in Infused Butter

JP's Maple Butter Carrots

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Dessert Menu

Dessert is served Buffet Style and is served with a Coffee and Tea Station
(not included in price of dinner)

Seasonal Inspired Fruit Crisp \$5.75

Assorted Cheese Cakes \$7.75

Custom Dessert Available \$ Please Inquiry

With out Dessert Coffee and Tea service \$3.50

Add Vanilla Ice Cream to any Dessert for \$1.50 per person

Late Night Buffet Options

Priced per person

Barbeque Slider Station

Served with Slider Buns, Zesty Coleslaw and Signature Barbeque Sauce

Choose From:

Barbequed Pulled Pork \$6

Smoked Beef Brisket \$8

Barbequed Pulled Chicken \$7

Pulled Jacked Fruit \$6

Barbequed Pizzas \$9

Vegetarian, Pepperoni, Meat Lovers, Deluxe, Canadian

Poutine Bar \$8

Fresh Cut Fries, Cheese Curds and Gravy

Poutine and Slider Bar \$12

Fresh Cut Fries, Cheese Curds and Gravy

Zesty Coleslaw and Signature Barbeque Sauce

Barbeque Meat

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