

BARBEQUE/OUTDOOR MENU OPTIONS

NOURISHING GOURMET
CATERING



*Nourishing Gourmet Uses Many Seasonal, Local & Organic Ingredients.
15% Service Charge Includes Plates, Cutlery, Napkin & Buffet Linens,
Servers, Chefs, Delivery, Set-Up & Tear-down.
BBQ Rental / Roaster Rental fees apply*

Pulled Pork & Smokies BBQ

German Smokies Locally Made,
Preservative Free, Slow-Smoked Pork Shoulder,
Pickles, BBQ Sauce, Mustards, Fresh Buns,
Pickled Onion & Condiments, Red Potato Dijon
Salad, Mexican Street Corn & Caesar Salad,

Steak BBQ - choose your cut, choose your size

Cooked To Your Liking, with
Fried Onions & Mushrooms.
Build Your Own Baked
Potato Buffet with All The Toppings,
Corn On The Cob with Butter or Veg Medley,
Your Choice Of Three Salads,
Buns & Butter or Garlic Toast
Add BBQ Chicken Breasts for additional charge

Current Market Value

Deluxe BBQ

Chicken Leg & Thigh with Lemon, Garlic,
Honey & Thyme
Tender Pork Ribs with Homemade Sweet
& Smoky Bbq Sauce
Roasted Herb Paprika Potatoes or
Rocky Mountain Potatoes
Vegetable Medley or Corn On The Cob
Homemade Baked Beans
Coleslaw, Caesar Salad, and Pasta Salad
Add Prawn Skewers or Grilled Salmon
Fresh Baked Buns or Garlic Toast

**Vegetarian Options Are Available*

"PIG OUT ROASTER" MENUS

Build your own Custom Pig Roast Menu

Traditional Southern Style Pig Roast

Full Size Spit Roasted Hog, smoked with Hickory,
Apple & Cherry Wood Chips
Pork Served 2 Ways: Pulled Pork with Sweet &
Smoky BBQ Sauce
Baked Potato Bar with all the fixins OR Steamed Baby
Nugget Potatoes in Fresh Chopped Herb & Garlic Butter
Corn on the Cob (*if in season*), or Chef's Choice
Veg Medley in Honey Dill Butter
Caesar Salad, Creamy or Light Slaw,
Choice of 1 Custom Salad
Sliced Crusty Rolls, House Made BBQ Sauce,
Pickles, Ass't Mustards

Summer Sun Pulled Pork

Mexi-Cali Style

*This whimsical Summer Menu is unlike any other and
highlights fresh, tasty, beautiful and unique flavours.*

Full Size Spit Roasted Hog with Custom Mexi-Cali Dry Rub
Soft Corn & Wheat Taco Shells
Homemade Rustic Style Guacamole smashed onsite
Fresh Hand Cut Salsa (Pico de Gallo)
Sour Cream, Shredded Cheddar, Shredded Lettuce,
Lime Wedges
Light Coleslaw with Apple Cider Vinaigrette
Quinoa Black Bean & Corn Salad OR
Spinach Strawberry Salad
House Caesar Salad
Corn on the Cob (*if in season*) or Chefs Choice Veg
Sweet & Smoky Baked Beans with Pineapple

****Ask about Our Roasted Lamb Options**

*Rosemary Focaccia, Lemon Potatoes, Greek Salad,
Tzatziki & More...*