

## Family Style Menu Options

#### Mains

Grilled Sirloin topped w/a Grilled Red Onion & Tomato Salsa splashed w/ Balsamic Vinegar (GF)

Grilled Sirloin drizzled w/a Pinot Noir Reduction (GF)

The Very Best Bourbon Glazed Ham (GF) Served w/ Mustards and Cranberry Mayonnaise

Grilled Leg of Lamb studded w/ Rosemary & ThymeHerb Aioli (GF)

Grilled Porchetta rubbed w/Fragrant Spices Chipotle Aioli (GF)

Artisan Sausages (GF)

Perfect Dry Rubbed Smoked Ribs brushed w/a Tangy Homemade BBQ Sauce (GF)

Sassy Memphis BBQ Chicken (GF)

Grilled Southwestern Yucatan Chicken w/a Hint of Orange (GF)

#### Sides

Creamy Potato Gratin (GF)

Roasted Root Vegetables tossed w/a Sweet Roasted Baby Garlic Dressing (GF)

String Bean and Potato Salad (GF) tossed with a Toasted Walnut Pesto w/ Shaved Parmesan (GF)

Potato Salad French Style w/a Tarragon Vinaigrette, Capers & Slivered Shallots topped w/Crispy Bacon Lardons (GF)

Orechetti Pasta tossed w/a Basil Pesto w/Cracked Olives & Sun-dried Tomatoes

Citrus Scented Orzo Salad tossed w/ Parsley & Pinenuts

Farmer's Market Succotash (GF)

(this is a salad of locally grown vegetables -the freshest of the season) tossed with a Spanish Sherry Dressing

Classic Greek Salad w/ Tomatoes, Cucumbers, Olives, Feta Oregano Dressing (GF)

Caesar Salad w/Homemade Parmesan Croutons (Can be GF)

A Salad of Rocket w/Shaved Parmesan (GF)

Red & Green Coleslaw tossed w/a Creamy Vinaigrette(GF)

Market Greens
Ranch Dressing (GF)

# Family Style Menu Pricing

### Option One

2 x Main Courses 3 x Sides Dessert Assorted Finger Sweets Rustic Rolls and Butter (included in price)

Cost: \$75 per person

Labour Included
Special dietary requirments and additional cost to be discussed