



the new
Reel Appetites inc.

Catering To All Your Needs

BBQ Menus - Summer 2009

(1) Pick your BBQ Menu

The Corral

****Two choices per person****

Beef and Veggie Burgers

Beef and Veggie Dogs

Condiments to include

Ketchup, mustard, relish, pickles, lettuce

Tomato, real cheddar cheese and grilled fire onions

\$22.95 per person

The Okanogan

Herb and La Chinata Marinated Free range chicken breast

Chef's Special BBQ Baby Back Ribs

Portobello and grilled asparagus wraps with chipotle glaze

Baked potatoes with sour cream, scallions, butter and shredded Asiago

Basket of assorted fresh breads and rolls

\$26.95 per person

Hawaiian Luau

Roasted Garlic Caesar Salad with pumpkin seeds and Asiago cheese

Roasted Sweet Potato Salad with Chili Lime Dressing

Greens, Tomatoes and Cucumber Scented with Citrus

Baby Rack Ribs with Espresso & Ancho Chili BBQ Sauce

Ginger and Lime and Plum glazed BBQ chicken

Fire Roasted Shrimp with Mango Dipping Sauce

Cowboy Cookies and Pecan Sweets

Honeydew, Cantaloupe and Watermelon Wedges

\$28.95 per person

Salt Spring Island

Tuna with papaya, ginger and avocado relish

(Feel free to enquire about other varieties of fish)

Dry Aged 7 oz AAA NY strip loin steak with Bourbon peppercorn jus

Stuffed Sweet peppers with rice, herbs, vegetables and goat cheese

Garlic herb and Goat Cheese Whipped Potatoes

Basket of assorted fresh breads and rolls

\$32.95 per person

(2) Pick your Salads

(Please select 3)

Country potato with smoked bacon and green onion
Tossed green lettuce and vegetable salad with house dressing
Caesar salad with herb croutons and shredded parmesan
Smoked tomato, fresh basil and baby mozzarella
Roasted medley of summer vegetables
Hand picked organic greens with selected vinaigrettes
Baby spinach, strawberry and fennel salad
Baby corn and sweet roasted peppers

** For each additional selection please add \$2.50 per person**

Dessert

All BBQ's are provided with
Freshly baked Cowboy cookies
A Platter of fresh seasonal fruit and berries

Optional Selections and Additions

Bison Burgers \$60 per dozen
Corn on the cob \$30 per dozen
Hamburgers \$54 per dozen
Hot dogs \$42 per dozen
Veggie burgers \$66 per dozen
Veggie dogs \$45 per dozen
Basket of assorted chips and dips for 25 people \$75

Beverages

Coffee - 10 cup thermos \$19 / 50 cup \$85 / 100 cup \$150
Tea (Regular and herbal blends) 10 cup \$15 / 50 cup \$60
18 litre jugs of Lemonade and bottled juice \$35
Pop, bottled water and bottled juice \$1.75 each
Juice boxes \$1 each

All BBQ's Include:

Appropriate condiments, paper goods and plastic utensils, table coverings
BBQ gas grills, serving tables with coverings and serving equipment.
The food is cooked on site and the party area is cleaned up afterwards.
Staffing is included for up to 5 hours per employee including travel time.
Additional hours are charged at \$28/hour per chef, and \$23/hour per server.

Terms

Children under 4 yrs - Free Children 5 - 10 yrs - Half price
BBQ prices are based on a minimum of 50 guests.
For events of less than 30 people please add \$6 per person
All prices are exclusive of applicable taxes and 15% service charge.

All these menu plans are presented for buffet service. Sit Down Meals,
Formal Events, and Events with Stations have other requirements.
Any menu can be customized.