Kevin's Burger Obsession

BIG GRILL CATERING & BBQ

MENU

Suggested Buffet Service

Choice of one Sandwich/person

Homemade Beef Hamburger
Grilled BBQ Chicken

Choice of 5 Toppings

Apple Smoked Bacon, Sauteed Onions, Guacamole, Peameal Bacon, Sauteed Mushrooms, Swiss Cheese, Green Tomato Relish, Aged Cheddar Cheese, Hot Peppers, Blue Cheese, Spicy Salsa

Choice of 3 Sides

Potato Salad, Curried Bean Salad, Pasta Salad, Garden Salad, Big Grill Slaw, Fruit Salad

Fresh Cut Fries, Sweet Potato Fries, Onion Rings

Served With

Bakery Fresh Buns, Mayo, Ketchup, Mustard, Relish, Lettuce, Tomato, Red Onion, Pickle

The Smoke Wagon

BIG GRILL™ CATERING & BBQ

MENU

Suggested Buffet Service

Appetizers

Jalapeno Popper Tarts, Mini Bacon, Tomato & Basil on Pumpernickel, Honey Jerk Chicken Skewers

Choice of 2 Salads

Traditional Caesar Salad (w/smoked bacon, romaine, parmesan, croutons & house dressing)

Watermelon Salad (w/white balsamic mint dressing, pickled red onions, cracked pepper & feta)

New Potato Salad (w/Grilled veggies and green onion, tossed in our white balsamic and Dijon dressing)

Choice of 2 Entrees

Our Famous Beef Brisket (slow smoked, served with roasted red onions)

Bone-In Pork Shoulder (slow roasted, pulled, and served with house BBQ sauce, fresh rolls)

Whole Chicken (slow roasted whole chicken, carved, and served by the quarter)

Served with

Grilled in-season vegetables, fresh baked corn bread

Mixed berry mason jar cheesecake

The Ontarian

BIG GRILL CATERING & BBQ

MENU

Suggested Buffet Service

Appetizers

In-season vegetable bruschetta, Apple, Brie and smoked bacon tart, Maple garlic salmon satays

Salad

Summer Salad (summer greens, locally grown lettuce, corn shoots, local berries, sliced red onion, cucumbers, walnuts, fried cranberries, local feta tossed in a peach reduction vinaigrette)

Choice of Entree

Grilled Rib Steak (Grilled 10oz rib steak rubbed with specialty peppercorns and garlic. Served medium with a mushroom bourbon sauce and horseradish)

Grilled Chicken Breast Supreme (served au jus)

Vegetarian option available

Served with

Herb roasted new potatoes, In-season corn on the Cob (if out of season, in-season Vegetables)

Seasonal Ontario Fruit Pies

The Canadian MENU

Suggested Buffet Service

Appetizers

Bacon wrapped mini meatloaf, Blue cheese, Ontario apple, red onion and walnut tart, Mushroom supreme on toast

Salad

Harvest Blue(Mixed greens, candied fruit, green onion, sliced pears, toasted onion and gorgonzola tossed in an apple cider reduction dressing)

Choice of Entree

Woodfire Roasted Beef Tenderloin (AAA, rubbed with pepper, salt and rosemary. Served medium, au jus with horseradish cream)

Fresh Atlantic Salmon w/Maple Citrus Glaze

Vegetarian option available

Served with

Garlic mashed Yukon Gold's, In-season Vegetable Bundles

Strawberry Brownies

The Countryside

BIG GRILL™ CATERING & BBQ

MENU

Suggested Plated Service

Appetizers

Smoked Ontario trout w/potato panckae and avocado cream, Honey jerk chicken skewers, Summer vegetable bruschetta, Mini quiche w/bacon and fried leek

Choice of Salad

Traditional Caesar Salad (w/smoke bacon, romaine, parmesan, croutons and house dressing)

Harvest Blue (mixed greens, candied fruit, green onion, sliced pears, toasted onion and gogonzola tossed in an apple cider reduction dressing)

Summer House(summer greens, locally grown lettuce, corn shoots, local berries, sliced red onions, cucumbers, wsalnuts, fried cranberries, local feta tossed in a peach reduction vinaigrette)

Choice of Soup

Potato Leek, Apple Mulligatawny, Sweet Potato Bisque

The Countryside MENU

BIG GRILL™ CATERING & BBQ

Suggested Plated Service

Choice of 2 Entrees

Tender braised beef brisket au jus

Grilled Chicken Supreme

Maple Garlic Salmon Fillet

Vegetarian Option available

Served with

In-Season vegetable bundles, Herb roasted potatoes

Fresh baked rolls and butter per table

Choice of 1 Dessert

Mixed berry mason jar cheesecake, seasonal Ontario fruit pies, strawberry brownie, Ontario apple crisp

Alternate Suggestions

BIG GRILL™ CATERING & BBQ

ITEMS

Appetizers

Skewers

- Bacon wrapped mini meatloaf
- Maple garlic salmon satay's
- Honey jerk chicken
- Sausage caprese
- Thai chili beef
- Fried chicken and waffle
- Bacon wrapped asparagus
- Bacon, dates and jalapeno roll

Tarts

- Blue cheese, pear, red onion and walnut
- Apple bacon cheddar green onion
- Jalapeno popper
- Mini quiche with bacon and fried leek
- Mini quiche vegetarian
- Brie bites within seasonal preserve

On Toast

- Mushroom bacon supreme
- In-season vegetable bruschetta
- Smoked Ontario trout w/potato pancake and avocado cream
- Mini bacon, tomato and basil on pumpernickel
- Smoked salmon mousse

Alternate Suggestions

BIG GRILL™ CATERING & BBQ

ITEMS

Platters

Charcuterie

- With cold grilled vegetable, cured meats, olives and pickled vegetables, bononcini cheese

Ploughman's Charcuterie

- With sharp cheeses, sausages, pate, pickles, mini quiche, pickled vegetables, sausage rolls

Ontario Cheeses

- Local cheese served with crisps

Fresh Fruit Platter

- Local fruits and berries where possible

Fresh Vegetable Platter

- Local veggies

Alternate Suggestions

BIG GRILL™ CATERING & BBQ

ITEMS

Salads

Fall Harvest

- Mixed greens, candied fruit, green onion, sliced pears, toasted onion and gorgonzola tossed in an apple cider reduction dressing

Summer House

- Summer greens and locally grown lettuce, corn shoots, local berries, sliced red onion, cucumbers, walnuts, fried cranberries, and local feta tossed in peach reduction vinaigrette

Garden Salad

- Iceberg lettuce, mixed greens, cucumbers, red onions, tomatoes, shredded carrots, tossed in white balsamic vinaigrette

Curried Chickpea Salad

- With corn, red peppers, chickpeas, black beans, green and red onions, and a light curry dressing

Feta Watermelon

- With pickled red onion, mint and white balsamic vinaigrette

Traditional Caesar Salad

- With smoked bacon, romaine, parmesan, croutons and house dressing

Alternate Suggestions

BIG GRILL™ CATERING & BBQ

ITEMS

Salads

New Potato Salad

- With grilled veggies and green onion, tossed in our white balsamic and Dijon dressing.

Bowtie Pasta Salad

- With grilled veggies and green onion, tossed in our white balsamic and Dijon dressing

Big Grill Slaw

- With julienned vegetables and house dressing

Mediterranean Pasta Salad

- With peppers, onions, feta cheese, cucumbers, sundried tomatoes, and black olives

Alternate Suggestions

BIG GRILL™ CATERING & BBQ

ITEMS

Entrees

From our Woodfire Oven

- **AAA Ribeye** (roasted, rubbed with pepper, garlic, salt and rosemary. Served medium au jus with horseradish)
- **AAA Beef Tenderloin** (Roasted, rubbed with pepper, garlic, salt, and rosemary. Served medium with a bourbon sauce and horseradish)
- ****Our Famous** Beef Brisket** (Slow smoked, served with roasted red onions)
- **Bone-in Pork Shoulder** (Slow roasted, pulled and served with house BBQ sauce and fresh rolls)
- **St. Louis Side Ribs** (Slow smoked, served by the quarter with house BBQ sauce)
- **Whole Chicken** (Slow roasted whole chicken, carved and served by the quarter)
- **Maple Garlic Atlantic Salmon** (Fresh Canadian salmon)

From our Woodfire Grill

- **Steak Selection** (Choose from our selection of premium steaks, including rib steaks, striploin and fillet. All graded AAA, and fire grilled on-site)
- **Bone-in Pork Chop** (Served with an apple, bacon cream sauce)
- **Chicken Breast Supreme** (Served with rosemary au jus)
- **Homemade Burger** (Our famous "Big Grill Burger", home-made patty, made with fresh ground beef, seasoned, and served on a bakery fresh bun)

Alternate Suggestions

BIG GRILL™ CATERING & BBQ

ITEMS

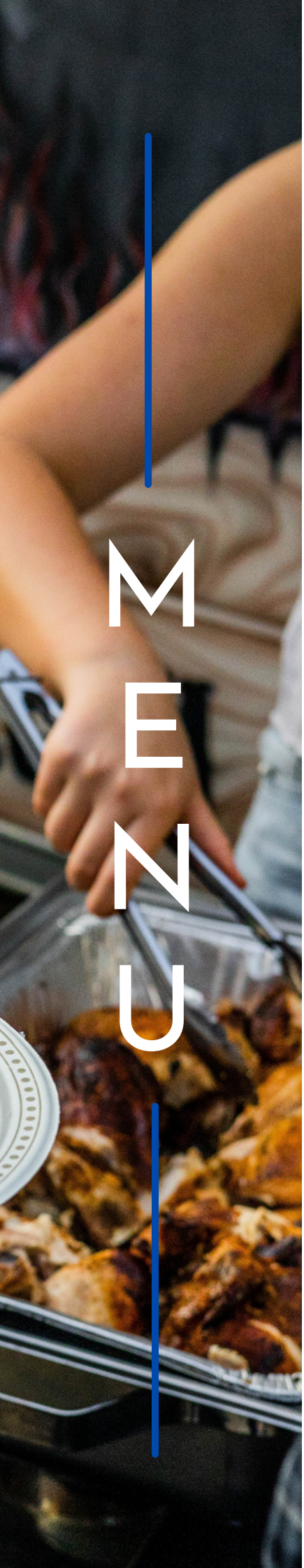
Entrees

Vegan/Vegetarian

- **Three Cheese Grilled Vegetable Lasagna** (vegetarian alternative - Fresh grilled veggies, sauce, local cheese)
- **Stuffed Pepper** (Stuffed with veggies, couscous, and seasoning)

Sides

- Roasted new potatoes
- Baked potatoes
- Backed potato bar (with butter, sour cream, bacon, cheese, and green onions)
- In-season vegetable bundles
- In-season grilled vegetables
- Corn on the cob
- Homemade Mac & Cheese



Alternate Suggestions

ITEMS

Late Night Buffet

Steak, Chicken and Vegetarian Fajitas

- A mix of grilled steak, chicken, peppers, and onions served on a warm tortilla, with jalapeno hot sauce, homemade salsa and sour cream and cheddar

Nachos and Cheese

- With all the toppings, sour cream, black olives, red onions, jalapenos, lettuce, tomatoes

Assorted Sliders

- A choice of 3; Pulled Pork, Grilled Veggie, BBQ Chicken and Burger. Served with all related condiments and fresh rolls

Fresh Cut Fries with Poutine Toppings

- And all condiments

Homemade Mac & Cheese

Desserts

- Mixed berry mason jar cheesecake
- Seasonl Ontario fruit pies
- Strawberry brownies
- Ontario apple crisp