



BBQ MENU



ASCARIHG.COM

BBQ PACKAGES

Looking to build your own barbecue experience? Choose from one of these exciting packages below.

**PACKAGE 1:
WE GRILL. YOU CHILL.**

\$33 PER PERSON

- CHOOSE 2 ITEMS FROM THE SALADS A
- CHOOSE 2 ITEMS FROM THE MAIN STAYS A
- CHOOSE 1 ITEM FROM THE DESSERT



**PACKAGE 2:
ALL THE GRILL'S A STAGE.**

\$56 PER PERSON

- CHOOSE 2 ITEMS FROM THE SALADS A
- CHOOSE 1 ITEM FROM THE SALADS B
- CHOOSE 1 ITEM FROM THE MAIN STAYS A
- CHOOSE 1 ITEM FROM THE MAIN STAYS B
- CHOOSE 1 ITEM FROM THE DESSERT



MENUS: SALADS

THE SALADS A

ROASTED NEW POTATO SALAD

Pickled shallots, crisp double smoked bacon, truffle vinaigrette, radicchio (GF)

MANDARIN COLESLAW

Purple Cabbage, carrots, crispy noodles, orange sesame dressing (V)

SWEET POTATO SALAD

Charred broccoli, pecans, green coriander dressing (VG, GF)

TEX-MEX CORN AND BLACK BEAN

Cucumbers, cherry tomatoes, jicama, chipotle dressing (VG, GF)

FARRO SALAD

Fried rosemary, charred multicolor cauliflower, champagne vinaigrette (VG, GF)

WALDORF RADICCHIO

Castelfranco radicchio, creamy blue cheese dressing, compressed pink lady apple, celery, grapes, pumpkin seeds (V, GF)

SIMPLE SLAW

Napa cabbage, red bell pepper, pickled red onion, green onion, apple cider vinegar dressing (VG, GF)

OAXACAN "STREET STYLE" GRILLED CORN

Lime crema, Cojita cheese, cilantro, Oaxacan spice



THE SALADS B

GRILLED PEACH

Grilled peaches, basil, Gorgonzola, Marcona almonds, focaccia crouton (V)

SUMMER TOMATO

Heirloom Tomatoes, capers, olives, house made fresh ricotta (V, GF)

ASPARAGUS AND FENNEL

Shaved asparagus and fennel, sun dried black olives, Parmesan, lemon vinaigrette (V, GF)



MENUS: MAIN STAYS

THE MAIN STAYS A

PULLED PORK SANDWICHES

Smokey and juicy pulled pork with BBQ sauce, coleslaw, on a kaiser bun

BURGERS/CHEESEBURGERS

All beef burgers with pickle, lettuce and our famous Marie Rose sauce, brioche bun

STREET CART HOT DOGS

All beef traditional Franks on a sesame bun, mustard, sauerkraut, pickle and classic street cart condiments available.

SAUSAGES

Traditional Bratwurst, Italian Chilli and Fennel & Honey Garlic served on a crusty bun, mustards, sauerkraut, pickle and classic street cart condiments available.

JERK CHICKEN

Allspice, thyme, and scotch bonnet marinated chicken thighs (GF)

THAI CHICKEN SATAY

Coconut and peanut marinated chicken skewer (GF)

PORK/CHICKEN SOUVLAKI

Tzatziki, tomatoes, cucumbers, red onion, warm pita

PULLED JACKFRUIT SANDWICH

Stewed jackfruit in Carolina style BBQ sauce topped with coleslaw, kaiser bun (VG)

GRILLED SWEET POTATO

Thickly sliced and topped with green harissa and toasted sunflower seeds (VG)

BEYOND MEAT BURGERS

6 oz vegan burger on a Kaiser bun, pickles, lettuce

THE MAIN STAYS B

BBQ PORK RIBS

Slow cooked and tender side ribs, and slathered with our Maple chilli bbq sauce (GF)

JUMBO SHRIMP

Alabama white BBQ sauce, lemon, garlic (GF)

WHOLE GRILLED BAVETTE

AAA Ontario beef, grilled and sliced with chimichurri (GF)

FIRE ROASTED CORNISH HEN

Spatchcock BBQ Cornish hen with Piri Piri sauce (GF)

CEDAR PLANKED SALMON

Maple, juniper, rosemary (GF)

THE DESSERT

ICE CREAM SANDWICHES

House made double chocolate cookies with vanilla or mint ice cream

S'MORES

Graham cracker, house made vanilla and raspberry marshmallows, dark chocolate with fun extra candy toppings

PECAN BUTTER TART

Butter tart filling, white chocolate mousse, toasted pecans

FAMILY PLATTER

Ice cold watermelon wedges, chocolate brownies and blondies



BBQ STATIONS

Looking to build a series of Barbecue Stations for an exciting interactive event?

PORK TACO ROAST \$25 PER PERSON

Suckling Pig marinated in Achiote paste "carnitas style", cooked in the Caja China. Build and garnish tacos on fresh corn tortilla with salsa verde, salsa rojo, pineapple pico di gallo (GF)

POKE BOWL STATION \$20 PER PERSON

Seasoned sushi rice with optional toppings such as:

- Sesame Salmon Poke
- Ponzu Scallion Tuna Poke
- Carrot, Daikon, Pickled Ginger slaw
- Edamame
- Spicy Mayo
- Nori

PAELLA \$30 PER PERSON

Bomba rice scented with saffron cooked live with chorizo, shrimp, and calamari and a variety of themed vegetables (GF)

LOW COUNTRY BOIL \$45 PER PERSON

Corn on the cob, new potatoes, Andouille sausage, shrimp, simmered with lemon, onion and Old Bay seasoning served with grilled avocados (GF)

HIGH SOCIETY BOIL \$75 PER PERSON

East coast lobsters, shrimp, crab claws, potatoes, corn on the cob, cooked in Old Bay seasoning served with sauce remoulade. Lobster crackers and bibs provided (GF)

NOTES: Prices do not include beverages, staff, event rental equipment, delivery and taxes. Contact one of our representatives today to receive your complete, detailed event quotation.





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