

BARBEQUE MENU

Cheryl's Southern Barbeque

- Warm cornbread with butter
- Hearts of romaine with candied pecans, shaved parmesan, and creamy garlic dressing
- Red skinned potato salad with fresh dill dressing
- Crunchy cabbage slaw with crisp apple and toasted sunflower seeds
- Homemade maple baked beans
- Grilled baby back ribs with a bourbon barbeque sauce
- Fresh herb and garlic local chicken thighs, breasts, and drumsticks
- Steamed corn on the cob with chili lime butter

Dessert:

- Fresh peach cobbler with vanilla bean whipped cream

\$50.00 per person

Cheryl's Tuscan Barbeque

- Grilled focaccia and baguettes with olive oil and balsamic
- Artisan greens and arugula with extra virgin olive oil and lemon
- Local vine ripened tomato and bocconcini salad with torn basil, olive oil, and shallots
- Grilled eggplant, zucchini, red onion, fennel, sweet peppers, and portabella mushrooms served with citrus aioli
- Orzo baked with sundried tomatoes, artichokes, and parmesan
- Grilled marinated leg of lamb with mint pesto
- Grilled lemon and herb local chicken (thigh and breast)

Dessert:

- Tiramisu with mascarpone and homemade sponge cake

\$55.00 per person

BARBEQUE MENU

Cheryl's Westcoast Barbeque

- Wood oven baked breads with fleur de sel butter
- Artisan greens with roasted hazelnuts, crisp apple, and sundried cranberries; served with apple cider vinaigrette
- Local vine ripened tomatoes and bocconcini salad with torn basil, extra virgin olive oil, white balsamic, and shallots
- Grilled eggplant, zucchini, red onion, fennel, sweet peppers, and portabella mushrooms served with citrus aioli
- Grilled lemon dill wild sockeye salmon (whole sides) with a summer herb and edible flower salad
- Grilled marinated log of lamb with a fresh mint pesto
- Spinach and feta phyllo pie served with tzatziki

Dessert:

- 'Make your own' pavlova bar: individual meringues, lemon lavender whipped cream and fresh local berries

\$55.00 per person

Cheryl's Classic Summer Barbeque

- Crisp Caesar salad with sourdough croutons and creamy garlic and parmesan dressing
- Red skinned potato salad with fresh dill dressing
- Cabbage slaw with toasted sunflower seeds
- Homemade beef burgers
- All beef hotdogs
- Mustard, mayo, relish & ketchup
- Butter lettuce, cheddar cheese, Havarti cheese, vine ripened tomatoes, dill pickles, red onions
- Sourdough, pretzel, and whole wheat rolls

Dessert:

- 'Make your own' ice cream sundae bar: Vanilla bean ice cream, hot fudge sauce, sliced local berries, and whipped cream

\$40.00 per person

BARBEQUE MENU

Cheryl's Steakhouse Barbeque

- Wood oven baked breads with fleur de sel butter
- Hearts of romaine with sourdough croutons, shaved parmesan, and creamy garlic dressing
- Local vine ripened tomatoes with extra virgin olive oil, white balsamic, torn basil, and shallots
- Grilled eggplant, zucchini, fennel, red onions, sweet pepper, and portabella mushrooms served with citrus aioli
- Grilled AAA beef striploin (thinly sliced) served with horseradish cream and peppercorn demi glaze
- Grilled lemon herb and garlic jumbo prawns on bamboo skewers
- Twice baked potatoes with double smoked bacon, chives, sour cream, and cheddar

Dessert:

- Individual shortcakes with vanilla bean whipped cream, and fresh local berries

\$55.00 per person