



the gourmet bbq philosophy

*anyone can do a grilled hot dog and frozen burger – we choose to do a gourmet bbq,
the whole experience with flavor as the number one goal*

menus include:

*professional grill/spit chef and helper (when required)- 1hr set-up, 1hr service and
30mins clean-up – additional charges when client is using real china/silverware
bbq/roasted (when required)*

*sleek black food stations decorated with charming greenery and summer flowers
all food is elegantly presented on real platters*

buckets of cutlery, napkins and envirofoam plates included as well

all food on station is left for client if requested

min guest count is 50ppl for price as listed

25-49 please add \$5/p

plus applicable taxes, service and fuel surcharges

please note additional food, beverage and rentals available

#1

assorted dinner rolls

creamy chipotle potato salad

southern slaw

steamed corn disks with lime butter

tk's own slow roasted and hand pulled pork with our own

sweet bbq sauce

sticky bbq chicken pieces

choice of dessert or assorted drinks

\$17.50/p – menu arrives hot ready to serve-staff to set-up,

replenish only



905-846-1982 tkscatering@gmail.com

#2

freshly baked Italian buns
grilled peaches, fresh blueberries, candied pecans, goat cheese and organic greens
served with a light berry balsamic vinaigrette
bruschetta orzo pasta salad
tk's own baked potato casserole – roasted potato wedges, shredded cheddar, green
onions, sour cream on the side
the gourmet difference choice of AAA Canadian beef
8oz. \$30/p
10oz. \$35/p

grilled New York striploin steaks with garlic and summer herb butter glaze
fire roasted and sautéed peppers and onions
hot sauce, bbq sauce, hp and ketchup
choice of dessert or assorted drinks

#3

fresh bakery buns
Sicilian potato salad
Greek style pasta salad
chopped greens with house dressing
jumbo house made all beef burgers – with our own freshly ground inside round,
served medium with real sliced cheddar
grilled chicken breast with summer salsa
topping bar – sliced tomatoes, Bermuda onions, pickles, pepper rings, mayo,
mustard, ketchup, relish and hot sauce
dessert or assorted drinks
\$24/p

#4

warm pita
greek salad with oregano dressing
athens pasta salad
chicken brochette
beef and vegetable brochette
greek rice with oregano
tzatziki and hot sauce
dessert or assorted drinks
\$25/p

#5

fresh bakery buns
creamy egg and potato salad
southern slaw
pasta salad vinaigrette



steamed jumbo all beef hot dogs
6oz. house made all beef burgers – with our own freshly ground inside round, served
medium with real sliced cheddar
topping bar –sliced tomatoes, Bermuda onions, pickles, pepper rings, sauerkraut,
mayo, mustard, ketchup, relish and hot sauce
dessert or assorted drinks
\$22/p

#6-75ppl. NO EXCEPTION
assorted bakery buns
potato salad vinaigrette
country slaw
summer greens with berries, goat cheese, candied pecans and a raspberry vinaigrette
whole spit roasted pig
with house made bbq sauce and spicy mustard
dessert or assorted drinks
\$20/p
Spit Roasted On-Site – 1hr Prior to Service Add \$200

#7
warm pita
grilled vegetable platter with balsamic glaze and house roasted garlic cloves
Mediterranean cous cous
chopped greens with house dressing
grilled breast of chicken with mango salsa 1/p
4oz. grilled petite beef tenderloin with charred mushrooms 1/p
grilled lime butter corn
dessert or assorted beverages
\$32/p

#8
fresh bakery buns
bruschetta orzo pasta salad
chopped greens with house dressing
grilled flank steak with fire roasted peppers
breast of chicken with summer salsa
sea salt and pepper roasted new potatoes
bbq and hot sauce
dessert or assorted beverages
\$32/p

#9
freshly baked Italian buns
classic Caesar salad



summer tomato salad
5oz. grilled new york strip steak 1/p – Add \$6 for Each Add'n Steak
fried peppers and onions
dessert or assorted drinks
\$16/p

#10
freshly baked Italian buns
classic Caesar salad
summer tomato salad
5oz. grilled new york strip steak
fried peppers and onions
peri peri chicken thighs
spicy Italian sausage
steak sauce, hot sauce, ketchup, mustard and hot pepper rings
dessert or assorted drinks
\$25/p

vegetarian option - one choice for the group - pre-ordered

double decker vegetarian burger with goat cheese and grilled veggies
house created black bean burger with summer salsa on a fresh ciabiatta bun
summer veggie and tofu stir fry

dessert options – served on disposable platters

vanilla and chocolate cupcakes with bright icing
gourmet brownies
decadent butter tarts
fresh fruit
soft jumbo cookies
summer fruit crumble cups

beverages – spring water, assorted canned pop

add ons -

baked beans \$3/p
lime butter corn \$3/p
extra salad \$2.50/p

menus include one of each protein/person, cooked to order



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are we missing something? – just ask, we literally can cook anything!

GREEN EVENTS

thank you for taking the step to make our earth a better place!

we will provide the following to help you do this!

biodegradable plates, napkins and cutlery, eco friendly citrus water pitchers instead
of bottles add \$2/p

WEDDINGS

we have been in business since 1992 and weddings our are favorite type of events –

we can create the perfect BBQ inspired menu to impress your guests