



Wedding and Corporate Event Catering Menu

1. Browse our Menu Options & Service Styles
2. Read through our FAQ's
3. Request a quote & provide us with your event details and desired menu items.
4. One our coordinators will reach out to you to plan your Meatings experience

******NOTE: Prices are subject to change at any point and are not guaranteed until 30 days before your event.***

******Prices listed are only food costs. Additional staff and onsite service costs, our admin fee and taxes have not yet been applied***

Step 1: Service Styles

Buffet Dinner

Upscale Buffet with a backyard feel. Buffet style dinners allow your guests to customize their meal by choosing from a selection of offerings in buffet format, while our team individually plates each meal. This is our most popular service style at Meatings Barbecue and catering, as it is the perfect combination of casual yet formal dining.

Family Style Dinner Service

Our family style dinner service allows your guests to enjoy their meal just as they would at the family dinner table. Large platters and bowls are served to each table for guests to help themselves to their meal and transfer it onto their own plates.

Cocktail Reception

Cocktail Receptions are great for events without formal seating! You can choose from a mixture of the following options to create the perfect menu for your type of event or wedding!

Passed Hors d'Oeuvres

A cocktail reception is often designed to allow guests to mix and mingle while enjoying sample sized treats that are circulated around the room and brought to their fingertips.

Grazing Stations

Beautifully crafted Grazing Stations (Hors D'oeuvres, Charcuterie, Artisan cheese, fruits, veggies, assorted pickled garnishes, dips, artisan breads and crackers) promotes a social atmosphere while your guests can casually help themselves to (min 50 person)

****Please ask your Coordinator for station suggestions and ideal menu options!**

'Meatings' Places (Chef Served Stations)

This interactive experience features Meatings Chef's personally serving handcrafted menu selections to your guests, with customization options and a great opportunity to learn about our food preparations and flavour pairings.

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Appetizers

Passed Handhelds

DOUBLE SMOKED PORK BELLY

Double Smoked Pork Belly grilled and topped with Spicy Honey on a Crostini

BEEF BRISKET SLIDERS

12hr Smoked Beef Brisket on a Slider Bun topped with Chimichurri and Pickled Red Onions

PULLED PORK SLIDERS

Pulled Pork on a Slider Bun topped with Creamy Coleslaw and our Maple BBQ Sauce

MEATBALL POPS

Smoked Chorizo Meatballs skewered and served with our Maple BBQ Sauce

PULLED PORK OR CHICKEN TACOS

Pulled Pork on a Flour Tortilla topped with Lettuce, Pico de Gallo with our Maple BBQ sauce and Chipotle Mayo

BACON WRAPPED SCALLOPS (GF)

Grilled Scallops wrapped in Double Smoked Bacon

GRILLED PINEAPPLE AND PORK BELLY SKEWERS (GF)

Double smoked pork belly and pineapple cubes drizzled with Spicy Honey

BRUSCHETTA (VEG)

Grilled Baguette, Topped with Tomato, Onion, Basil, Parmesan

MEATLESS POPS(VEG)(GF)

Walnut Crumble Meatless balls served with Smoked Jalapeno Catsup

GRILLED CHEESE (VEG)

Garlic Toast Grilled Cheese served with a Smoked Jalapeno Catsup

MAC & CHEESE CUPS (VEG)

3oz cups filled with Macaroni in our Four Cheese Sauce topped with Crushed Cheezies

Boards

ULTIMATE GRAZING STATION

Hand Selected Specialty Cured Meats, Artisan Cheese and Crackers, Paired with Pickled Veggies, Fresh Garden Vegetables, Selected Seasonal Fruit with our Favourite Dips

SIGNATURE CHARCUTERIE AND CHEESE

Hand Selected Specialty Cured Meats, Cheeses, And Pickled Veggies Served with Artisanal Breads
Feeds Approx. 25 people

SEASONAL FRUIT (VEG)(GF)

Assorted Seasonal Fruit, Homemade Maple Cream Dip
Feeds Approx. 25 people

MARKET VEGETABLES (VEG)(GF)

Assorted Seasonal Vegetables with Buttermilk Ranch Dip
Feeds Approx. 25 people

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PROTEIN PACKAGES

Whole Beast Feast & Carving Stations

Smoked Prime Rib (minimum 50 guests)
Spit Roasted Hog (minimum 50 guests)
(Comes with 2 sides & 1 salad)
**Add on an extra protein for an additional charge

Two Meat Packages

(Comes with 2 Sides & a Salad - Includes Freshly Baked Buns & Our

Signature Sauces) *upgrade buns to cornbread for \$3

Brisket & Ribs

Chicken & Brisket

Pulled Pork & Brisket

Chicken & Ribs

Ribs & Pulled Pork

Chicken & Pulled Pork

Smoked Maple Salmon & Brisket

Prime Rib & Smoked Maple Salmon

Vegetarian/ Vegan Meal

(Comes with 2 Sides & a Salad - Includes Freshly Baked Buns & Our

Signature Sauces)

Smoked Jackfruit

SIDE DISHES

SALADS

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GRILLED SEASONAL VEGETABLES (VEG)(GF)

Fresh cut Vegetables Marinated in Olive Oil and our Signature Seasoning

GRILLED MINI POTATOES (VEG)(GF)

Fresh Garlic and Herb Grilled Mini Potatoes

MAC N CHEESE (VEG)

Macaroni in our Four Cheese Sauce topped with Crushed Cheezies

MAPLE SMOKED BEANS

Smoked Beans in Proulx Farm Maple Syrup infused sauce with chopped meat

CAESAR SALAD

Chopped Romaine Lettuce tossed in a House Made Caesar Dressing mixed with Garlic Croutons, Rib Tips and fresh grated Parmesan cheese

SPRING SALAD (VEG)(GF)

Seasonal Berries, Mandarins, Spicy Candied Pecans with Mixed Berry Dressing

CHEF'S SEASONAL SALAD (VEG)(GF)

Seasonal Chopped Vegetables with a choice of Buttermilk Ranch Dressing and Balsamic Vinaigrette

CREAMY COLESLAW (VEG)

Shredded Cabbage and Carrots mixed with House Made Slaw Dressing

Late Night Munchies (build your own)

POUTINE BAKE)

Mini Roast Potato Wedges with St. Albert Cheese Curds and smothered in a Poutine sauce

MAC N' CHEESE (VEG)

Small portions of our Mac 'n Cheese in individual cups

PULLED CHICKEN SLIDERS

Smoked Slider on a Slider Bun topped with Chimichurri and Pickled Red Onions

PULLED PORK SLIDERS

Pulled Pork on a Slider Bun topped with Creamy Coleslaw and our Maple BBQ Sauce

Tortilla Chips and Salsa (VEG)

House Made Kettle Chips or Tortilla Chips and our Smokey Jalapeno Salsa

PULLED PORK OR CHICKEN TACOS

Pulled Pork on a Flour Tortilla topped with Lettuce, Pico de Gallo with our Maple BBQ sauce and Chipotle Mayo

Desserts

Double Fudge Brownies

Made by Nikki Cookies

Cheesecake Parfait (Assorted flavours)

Priority access to MadeBy Nikki Calendar for Cakes

- (Booking upon availability, your coordinator will put you in contact with the baker)

Tea & Coffee

(\$2.50 per person for weddings/ large events)

Milk cream, and sugar included

Premium Tea

(\$2.50 per person for weddings/ large events)

Black Tea, Green Tea, Mint

Milk cream, and sugar included

*Coffee/Tea Percolators rentals are required for on-site catering at \$28.00 per percolator

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