



# Meatings Wedding and Corporate Event Catering Menu

## 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.

### Plated Dinner

There is nothing quite like a well-executed dinner service. Our team will wine and dine your guests while they kick up their feet and enjoy their meals served right to their seat.

### Cocktail Reception

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)

### Pick Up and Drop Off

Pick Up's are common for less formal events such as birthday parties, cocktail parties and smaller social events. They are perfect for events under 50 guests. Serving utensils, plates, napkins, cutlery, sauces, and marketing materials such as flyers and business cards.

## Platters

### **ULTIMATE GRAZING STATION (minimum 50 guests)**

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

### **THE 100KM CHARCUTERIE**

Locally sourced cured or smoked meats with pickle garnish

### **SIGNATURE CHARCUTERIE AND CHEESE**

Hand Selected Specialty Cured Meats, Cheeses, And Pickled Veggies Served with Artisanal Breads

### **EPICUREAN CHARCUTERIE TABLE**

Our Signature Charcuterie upgraded with additional Specialty Meats, Gourmet Artisan Cheeses and Grilled Fruit garnish

### **ARTISAN CHEESE AND CRACKERS (VEG)**

Locally Sourced Artisan Cheeses, served with Chef Selected Crackers and Garnish

## Appetizers

### **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

### **CHIPOTLE LIME SHRIMP SKEWERS (GF)**

Two grilled shrimp in a spicy citrus marinade

### **SAUSAGE SKEWERS (GF)**

Slices of our House Smoked Polish Sausage with Sweet Mustard Dip

### **CHICKEN WINGS (GF)**

Smoked Chicken Wings tossed in our Maple Bbq sauce

### **BRUSCHETTA (VEG)**

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

### **HALLOUMI and SCORCHED TOMATO SKEWERS (VEG)(GF)**

Baby Tomato and Halloumi Cheese garnished with Chimichurri

### **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

### **WALNUT CRUMBLE LETTUCE WRAPS (VEG)(GF)**

topped with pico de gallo

### **MINI BLACK BEAN QUESADILLAS WITH OUR SIGNATURE SMOKY SALSA (VEG)**

Add meat or our walnut crumble (1.50)

### **NACHO CUPS (VEG)**

Pico de Gallo on a tortilla cup/spoon with Chimichurri Crema and Shredded Cheddar

## PROTEIN PACKAGES

### Whole Beast Feast & Carving Stations

(Comes with 2 sides & 1 salad)

Smoked Prime Rib (minimum 50 guests)  
Spit Roasted Hip of Beef (For groups of 100 guests or 200 guests)  
Spit Roasted Lamb (minimum 50 guests)  
Spit Roasted Hog (minimum 50 guests)

### SINGLE PROTEIN

(Comes with 2 sides & 1 Salad - Includes Freshly Baked Buns & Our Signature Sauces)

14 Hr Smoked Beef Brisket

St Louis Pork Ribs

Smoked Chicken

Maple Wood Smoked Pulled Pork

Smoked Jackfruit

### TWO PROTEINS

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

Brisket & Ribs

Chicken & Brisket

Pulled Pork & Brisket

Chicken & Ribs

Ribs & Pulled Pork

Chicken & Ribs

### Surf & Turf

Prime Rib & Smoked Maple Salmon  
Smoked Maple Salmon & Brisket

## SIDE DISHES

### GRILLED SEASONAL VEGETABLES (VEG)(GF)

Fresh cut Vegetables Marinated in Olive Oil and our Signature Seasoning

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### GRILLED MINI POTATOES (VEG)(GF)

Fresh Garlic and Herb Grilled Mini Potatoes

### MAC N CHEESE (VEG) (\$40.00/ dozen for appetizer size)

Macaroni in our Four Cheese Sauce topped with Crushed Cheezies

### CAMPFIRE BEANS (\$40.00/ dozen for appetizer size)

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

### CORNBREAD (VEG)

Freshly baked mini buttermilk Cornbread loaves served with butter  
\*UPGRADE YOUR DINNER ROLL TO CORNBREAD

### MEXICAN STREET CORN (VEG) (\$40.00/ dozen for appetizer size)

Grilled corn with a creamy spiced sauce

### SMOKEY SOUTHWEST RICE (VEG)(GF)

Seasoned rice with grilled corn, black beans and smoked salsa

## SALADS

### 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)

Strawberries, Mandarins, Spicy Candied Pecans with Raspberry Dressing

### CHEF'S SEASONAL SALAD (VEG)(GF)

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

### CREAMY COLESLAW (VEG)

Hand Cut Cabbage and Carrots mixed with House Made Slaw Dressing

### PASTA SALAD (VEG)

Pasta with Vegetables and a Creamy Dressing

### SOUTHWEST SALAD (VEG)

Lettuce, Tomatoes, Black Beans and Grilled Corn with Hacienda Dressing and Crispy Tortilla Strips garnish

## Late Night

### Corn or Potato Chips and Salsa (VEG)

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

### Poutine Bake

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

### Mac 'n Cheese Cups (VEG)

Small portions of our Mac 'n Cheese in individual cups

### DIY Taco Bar

All the fixin's to build your own tacos  
Choice of pulled pork or pulled chicken

## Desserts

### **Grilled Banana S'Mores Boat (VEG)**

Fresh bananas grilled and topped with melted chocolate chips, mini marshmallows and Graham Cracker crumble

**Brownies**

**Pecan Tarts**

**Cupcakes**

**Chocolate Chip Cookies**

**Parfaits**

## Premium Local Roast Coffee

Milk cream, and sugar included

### Premium Tea

**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