

PAINTBOX CATERING

BBQ MENU

Summer 2019



Easy Backyard BBQ

A no-fuss, classic summer BBQ menu
\$13/GUEST

CHOOSE ONE (1) MAIN:

ALL BEEF HOT DOG
100% BEEF BURGER **GF**
GRILLED SWEET POTATO & ROAST PEPPER BURGER **VG**

SERVED WITH:

Classic Brioche Buns, Lettuce, Tomato, Red Onion, Pickles,
Cheddar Cheese, Ketchup, Mustard & Chipotle Mayo

+

PENNE PESTO SALAD

w/ Goat Cheese, Sun Dried Tomato,
Artichokes, Olives, Fresh Herbs, Hazelnut Oil **V**

ADD-ON

Gluten Free Buns **+\$2**
Watermelon **+\$2.50**
Cookies **+\$3**



BOOK YOUR EVENT TODAY!

PAINTBOXCATERING.CA
HELLO@PAINTBOXCATERING.CA
(647) 748.0555 EXT: 3

V=VEGETARIAN
VG=VEGAN
GF=GLUTEN FREE
DF=DAIRY FREE

Next Level BBQ

Perfect for hungrier appetites!
\$19/GUEST

CHOOSE TWO (2) MAINS:

MILD ITALIAN SAUSAGE

100% BEEF BURGERS **GF**

GRILLED CHICKEN BREAST **GF**

GRILLED SWEET POTATO & ROAST PEPPER BURGER **VG GF**

SERVED WITH:

Brioche Buns, Lettuce, Tomato, Red Onion, Pickles,
Cheddar Cheese, Ketchup, Mustard & Chipotle Mayo

+

PENNE PESTO SALAD

Goat Cheese, Sun Dried Tomato, Artichokes, Olives,
Fresh Herbs, Hazelnut Oil **v**

SPINACH & CITRUS SALAD,

Sweet & Spicy Nuts, Citrus Vinaigrette **VG GF**

STRAWBERRY SHORTCAKE

w/ Classic Biscuit, Fresh Strawberries,
Whipped Cream & Strawberry Sauce **v**

ADD-ON

Gluten Free Buns **+\$2**



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Fried Chicken & Ribs

Crispy fried chicken and finger lickin' sticky ribs – need to say more?

\$28/GUEST

SOUTHERN FRIED CHICKEN

w/ Buttermilk Biscuits, Creamy Slaw, Sautéed Greens

SOY GINGER GLAZED BBQ PORK SIDE RIBS **DF**

w/ Soba Noodle Stir Fry

ADD-ON

WATERMELON WEDGES **+\$2**

GRILLED CORN ON THE COB **+\$3**
w/ Jalapeño Butter & Garlic Butter **v**



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BBQ Cocktail Reception

Transform your summer cocktail reception with our delicious seasonal hors d'oeuvres.
\$14/GUEST

CHOOSE ANY FOUR (4) OF THE FOLLOWING APPETIZERS:

GRILLED PIADINA (ITALIAN FLATBREAD)

Fontina Cheese, Pinguine Prosciutto

PINEAPPLE POLENTA SQUARES

w/ BBQ Shrimp Salad **GF DF**

WATERMELON MINT GAZPACHO

w/ Peppers & Onions **VG GF**

TEQUILA LIME CHICKEN SKEWERS

w/ Chipotle Chocolate Sauce **GF**

TOSTADA

w/ Avocado, Chorizo, Corn Salsa **DF**

HADDOCK FISH TACOS

Soft Taco Shell, Pico di Gallo, Lime Crema,
White Cheddar, Guacamole

LAMB BITES

w/ Cucumber Yogurt Tzatziki Dip **GF**

FRIED MAC'N'CHEESE

w/ Spicy Ketchup **V**

VEGAN BURGER

w/ Pineapple Salsa & Chipotle Aioli **VG**



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A la Carte

GRILLED CORN ON THE COB \$3
w/ Jalapeño Butter & Garlic Butter **V**

GRILLED CITRUS ASPARAGUS \$7
VG DF

ROASTED BABY POTATOES \$4
w/ Basil Pesto **VG GF NUT FREE**

SUMMER PERSIAN RICE SALAD \$6
w/ Summer Squash & Dried Lime **VG GF**

POTATO SALAD \$4
w/ Bacon Dressing **GF**

BABY SPINACH & SUMMER SQUASH SALAD \$7
w/ Apple Vinaigrette **VG GF**

ROMAINE & OVEN DRIED TOMATO SALAD \$7
w/ Pickled Onions, Garlic Bread Crumbs,
Buttermilk Dressing **V**

INDIVIDUAL SUMMER TRIFLE \$5
w/ Vanilla Custard, Sponge Cake & Berries **V**

WATERMELON WEDGES \$2.50



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