



imagine • taste • enjoy™

# SUMMER BBQ

2011

  
the Lazy Gourmet

604 734 2507 • lazygourmet.ca

## OUR BBQ

selections are designed to cater to a variety of tastes and budgets. This year we decided to take four themes and work them into our BBQ menu: Everyday, West Coast, Southern, and Organic. Each BBQ package\* is unique and authentic to its theme. The packages are priced with a chef and catering staff to set up and tear down your event.

The Everyday Gourmet package can be delivered without any staff if you wish.

Alternatively, you can call one of our event planners and have them create an a la carte menu to create a completely unique event.

\*Packages are based on a minimum of 50 guests and include:

- On Site Grill Chef and set up and tear down, based on a 2 hour BBQ
- Chafing Dishes, Buffet Linen, Napkins, Disposable Plates & Cutlery

NOTE: Depending on the exact specifications of your event, more staff may be needed and will be added at an additional charge

BBQ's: For Parties over 50 and for venues that do not have an existing BBQ and Propane please add \$250 for BBQ, Propane Delivery and Pick up.

## Everyday Gourmet

The Everyday Gourmet BBQ Selection is designed for clients who wish to have a simple BBQ for friends or family, but is also great for a large corporate or Destination Management BBQ. This menu can be delivered hot (without staff) or can be a catered party.

1 Beef or Vegetarian Burger per guest  
A Lightly Tossed Green Salad with Balsamic Dressing

Potato Chips

House Baked Mini Cookies

\$20 per guest\*

\*Tax and service charges are extra

Food Only Option - \$10 per guest\*

\*Minimum 10 guests

\*Tax and delivery charges are extra

## The West Coast BBQ

Wild Greens with BC Blueberries, Slivered Almonds, and a Maple Mustard Vinaigrette.

Cucumber, Sesame and Carrot Salad tossed in a Miso Dressing and finished with Crispy Wontons.

Roasted Beets, Citrus Fruit and Salt Spring Island Goat Cheese Salad

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BC Sourced Artisan Cheese Platter  
served with Gourmet Baguettes,  
Crackers or Crisps.

BC Ocean Wise Honey Ginger Grilled  
Salmon Filet

Lazy Gourmet's Signature BBQ Brisket

Grilled Yam Wedges  
with Sun Dried Tomato Caper Aioli

Mixed British Columbia Fresh Fruit Tarts

\$35 per guest

\*Minimum 50 guests

\*Tax and service charges are extra

## The Southern BBQ

Sweet Potato Salad with BC Corn, Fresh  
Lime, Cilantro, Cucumber,  
Finely Chopped Peanuts and a  
Chilli Lime Dressing

Light Blue Cheese Coleslaw  
with Seedless Red Grapes and Shredded  
Carrot

Spinach Salad with Fresh Melon,  
Slivered Almonds and a Poppy Seed  
Dressing

Sweet Bourbon Riblets  
marinated in Bourbon, Soy Sauce, Garlic  
and Brown Sugar

Buttermilk Fried Chicken Drummettes

Lazy Gourmet Signature Chili  
Corn on the Cob with Lime Butter

Baked Baby Potato Bar with Bacon Bits,

Corn on the Cob  
with Lime Butter

Home Style Corn Bread

Selection of Home-style Lazy Gourmet  
Pies

Apple, Rhubarb or Summer Berry

\$35 per guest

\*Minimum 50 guests

\*Tax and service charges are extra

## The Organic BBQ

Organic Mixed Greens with Avocado,  
Strawberries, Feta Cheese and a Balsamic  
Dressing

Quinoa and Farro Salad  
with French Fried Leeks and a Citrus  
Dressing

Grilled Ocean Wise BC Trout  
with Tomatillo Salsa

Free Range Grilled Chicken Breast  
seasoned with Rosemary & Lemon

Grilled Local Summer Squash

Skewers of Basil Baby Red Potatoes,  
Garlic and Peppers

BC Organic Strawberry Shortcake Bites

\$45 per guest

\*Minimum 50 guests

\*Tax and service charges are extra

## OUR BBQ Menus

are designed by our chefs to allow for a  
superior selection of flavors and items.  
You may add on the following to any BBQ  
package or make additions from  
our regular menu.

"Skewers"

Pork and Apple

Lamb and Grilled Fig

\$6 per guest

"On the Rocks"

A Selection of Chilled Seafood  
including Prawns, BC Albacore Tuna,  
Mussels, Indian Candy  
\$8 per guest

## TO ORDER

604 734 2507  
lazygourmet.ca

Office Hours: 9:00a - 5:00p  
1605 West 5th Avenue  
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