



SUMMER  
Menu 2023

## THE BURGER BBQ



**BURGER & SALAD \$ 14.50**

**BURGER & SALAD & DESSERT \$ 17.50**

**All Canadian Beef, Turkey or Chicken Burger  
Served on White & Whole Wheat Rolls**

**PREMIUM BURGERS**

Prime Rib Beef, Ontario Lamb, Bison \$27.50  
Vegan & Gluten Free Veggie Burgers Available +\$2.00

**REGULAR TOPPINGS**

Frenches Mustard + Ketchup, Sweet Relish,  
Sliced Tomato, Pickles, Onions, Lettuce

**PREMIUM TOPPINGS**

Ontario Cheddar, Blue Cheese,  
Woolwich Dairy Goat Cheese, Brie Sautéed Mushrooms,  
Roasted Red Pepper, Chipotle Aioli, Truffle Aioli

Whisky BBQ Sauce Choose 3 + \$1.50

**YOUR CHOICE OF TWO SALADS**

Pommery Potato Salad  
Greek Orzo

Local Slaw Spicy BBQ Dressing

Seasonal Greens

Classic Caesar

Insalata Caprese

**DESSERT**

Assorted Freshly Baked Cookies  
Sliced Summer Melon & Strawberries

**BEVERAGES**

\$2.00 Can of Pop or Bottle of Water pp

# CHICKEN & RIBS

St. Louis-style Ribs, Chili & Spice Rub  
with Bourbon BBQ Sauce

Lemon & Garlic Marinated Chicken Breast Grilled  
and served with Rosemary Lemon Aioli  
and Tomato Basil Salsa

## GOURMET BAKED POTATO BAR

Served with your favourite toppings

## YOUR CHOICE OF TWO SALADS

All Green Salad

Dill Cucumber Salad

Cobb Rotini Pasta Salad  
*with Bacon, Boiled Egg, Tomato, Blue  
Cheese & Ranch Dressing*

White + Red Cabbage Slaw

Southwestern Couscous

Summer Greens

## DESSERT

Assorted Freshly Baked Cookies  
Sliced Summer Melon & Strawberries

**\$34.50**



## BEER CAN CHICKEN + BRISKET

Hardwood Smoked AAA Beef Brisket  
Texas BBQ Sauce

Steam Whistle Beer Can Chicken  
Canadian Apple Cider White BBQ Sauce

Grilled Corn on The Cob, Cajun Lime Butter

### ROLLS & BUTTER

Heirloom Tomato Salad  
Olive Oil, Balsamic & Basil

Local Greens & Micro Sprout Salad  
Simple Red Wine Vivequette

Fingerling Potato Salad  
Lemon Herb Dressing, Asparagus & Sweet Peas

### DESSERT

Ontario Apple & Cranberry Crisp  
Vanilla Sauce

Optional Ice Cream +\$5.00

**\$32.00**

# STEAK, LOBSTER AND SAUSAGE

Grilled AAA Canadian Ribeye Steak with  
Blue Cheese Sauce or Café de Paris Butter

- 1 per person -

Smoked Ale Sausage

Cedar Planked Mashed Yukon Gold Potatoes,  
Canadian Cheddar, Local Mushroom, Caramelized Onion

**OPTIONAL - LOBSTER ADD \$17.00 PP**

½ Grilled Fresh Lobster with Lime Butter

**PLEASE SELECT TWO OF THE FOLLOWING SIDES:**

**Grilled Corn on the Cob**

*Crumbled Queso Fresco, Herbs,  
Lime & Olive Oil*

**Arugula Salad**

*Oven Roasted Sweet Potatoes, Red Pepper,  
Dijon Parmesan Vinaigrette*

**Sliced Tomato & Buffalo Mozzarella**

*Olive Oil, Fresh Basil, Lemon*

**Grilled Ontario Summer Vegetables**

*Aged Balsamic Drizzle*

**DESSERT**

*Grilled S'mores Quesadillas Marshmallows,  
Chocolate, Graham Crackers, finished with Swiss  
Chocolate Drizzle*

**\$56.00**



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event design & catering

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