

A close-up photograph of several large lobster tails, split open to reveal the white meat, cooking on a dark metal grill. The lobster shells are a vibrant orange-red color, and the grill marks are visible on the metal surface.

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event design & catering

SUMMER 2017 BARBEQUE MENU

A close-up photograph of three burgers on a wooden cutting board. The burgers are stacked with a beef patty, melted cheese, and a thick sauce. In the foreground, a slice of tomato is visible, slightly out of focus. The background is dark and blurred.

THE BURGER BBQ

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Burger & Salads—\$9.95 per guest
Burger, Salads & Dessert—\$13.00 per guest

BURGERS

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

Vegan & Gluten Free Veggie Burgers Available

French's Canadian Tomato Ketchup & Yellow Mustard
Sweet Relish, Sliced Tomato, Pickles, Onions & Lettuce

YOUR CHOICE OF TWO SALADS

OPTIONAL—DESSERT

Add \$3.05 Per Guest

Assorted Freshly Baked Cookies
Sliced Summer Melon & Strawberries

OPTIONAL—BEVERAGES

\$1.25—1 Can of Pop or Bottle of Water per person
\$1.60—1 Can of San Pellegrino Sparkling Fruit Beverage
(Lemon, Orange or Blood Orange)

Please Select Two of the Following Salads:

Pommery Potato Salad

Scallions, Creamy Whole Grain Mustard Dressing

Greek Penne Pasta Salad

Penne Pasta, Tomato, Cucumber, Olives, Onion,
Feta Cheese, Oregano Vinaigrette

en Ville Local Slaw

Cabbage, Napa, Carrots, Heirloom Carrots,
Celery, Broccoli, Chipotle BBQ Apple Cider Vinaigrette

Five Leaf Salad

Seasonal Greens, Cherry Tomatoes, Sliced Cucumber,
Carrot Julienne, Aged Balsamic Vinaigrette

Four Grain Salad

Citrus & Herb Dressing

en Ville Caesar

Crisp Romaine, Croutons, Parmesan Cheese,
Signature Creamy Bacon Dressing

A close-up photograph of several pieces of grilled chicken and ribs on a black metal barbecue grill. The meat is cooked to a deep, rich brown color with some charred areas, indicating it has been grilled. The ribs are clearly visible on the right side, showing the bone structure. The chicken pieces are on the left and center. The grill grates are visible in the foreground and background.

CHICKEN & RIBS

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\$28.50 per guest

CHICKEN & RIBS

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

Lemon & Garlic Marinated Chicken Breast
Grilled and served with Chipotle Aioli and Pico de Gallo

Gourmet Baked Potato Bar
Baked Ontario Russet Potatoes served with: Sour Cream,
Smoked Bacon, Scallions, Canadian Cheddar Cheese,
Caramelized Onion, Baby Shrimp with Dill, Garlic Butter

YOUR CHOICE OF TWO SALADS

DESSERT

Fresh Sliced Fruits and Berries
with Mascarpone & Brown Sugar Cream

Cedar Planked Grilled Double Chocolate Brownies
with Peanut Butter and Marshmallows

OPTIONAL—BEVERAGES

\$1.25—1 Can of Pop or Bottle of Water per person

\$1.60—1 Can of San Pellegrino Sparkling Fruit Beverage
(Lemon, Orange or Blood Orange)

Please Select Two of the Following Salads:

Dill Cucumber Salad

Sweet Red Onion, Fresh Herbs

Grilled Zucchini Salad

Mushrooms, Red Onion, Garlic,
Fresh Herbs, Herb Oil Drizzle

Sweet Potato Salad

Green Beans, Vidalia Onion, Orange Dressing

White and Red Cabbage Slaw

Cranberry Dressing

Marinated Artichoke Heart Salad

Mushrooms, Peppers, Green Dressing

Summer Greens

Multicolour Tomato, Cucumber, Carrot, Basil Vinaigrette

A close-up photograph of several ears of grilled corn on the cob. The corn is bright yellow and has distinct black char marks on the kernels. It is garnished with finely chopped green herbs and white onions. The background is dark, making the corn stand out.

GOURMET BURGER BAR

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Burger & Sides—\$13.50
Burger, Sides & Dessert—\$16.50

BURGERS

Canadian Prime Rib & Chèvre Burger
Ontario Lamb Burger with Marinated Feta
Alberta Bison Burger with Red Wine Braised Onions
Served on ACE Bakery Rolls

French's Canadian Tomato Ketchup & Yellow Mustard
Sliced Tomato, Pickles, Herb Marinated Roasted Red
Pepper, Five Herb Aioli, Ontario Goat's Cheese,
Balsamic Onion Jam, Blue Cheese Butter,
Sautéed Ontario Mushrooms

YOUR CHOICE OF TWO SIDES

OPTIONAL—DESSERT

Add \$3.00 per guest

Summer Key Lime Tartelettes
Sliced Fresh Fruit & Summer Berries

OPTIONAL—BEVERAGES

\$1.25—1 Can of Pop or Bottle of Water per person
\$1.60—1 Can of San Pellegrino Sparkling Fruit Beverage
(Lemon, Orange or Blood Orange)

Please Select Two of the Following Sides:

Grilled Corn on the Cob

Butter & Sea Salt

Baked Potatoes

Sour Cream, Chive Butter, Scallions

Insalata Caprese

Roma Tomato, Basil Marinated Bocconcini,
Red Onion, Balsamic Vinaigrette

Fresh Green Salad

Asian Pears, Citrus Dressing

Summertime Chickpea Salad

Corn, Cucumber, Tomato, Toasted Cumin Dressing

Spinach & Mandarin Salad

Toasted Almonds, Orange Vinaigrette

CANADA 150 BBQ



CANADA 150 BBQ

\$22.50 per guest

BBQ BUFFET

Steam Whistle Beer Can Chicken

Canadian Apple Cider White Barbeque Sauce

Six Hour Maple Smoked Barbeque Pulled Pork

Beerlicious Barbeque Sauce, Red & White Coleslaw

Grilled local Corn on the Cob

Smothered in Cajun Lime Butter

Rolls & Sweet Butter

Heirloom Tomato Salad

Olive Oil, Balsamic & Basil

Local Greens & Microsprout Salad

Niagara Red Wine Vinaigrette

Fingerling Potato, Sweet Pea & Asparagus Salad

Tangy Dill & Red Onion Dressing, Crumbled Pancetta

DESSERT

Canadian Roasted Apple & Cranberry Crisp
Vanilla Bean Sauce

OPTIONAL—ICE CREAM

\$2.95—Add Mini Individual Tubs of Gourmet Ice Creams and Sorbets in Assorted Flavours
(For Ice Cream, minimum order of 60x pcs.)

OPTIONAL—BEVERAGES

\$1.25—1 Can of Pop or Bottle of Water per person

\$1.60—1 Can of San Pellegrino Sparkling Fruit Beverage
(Lemon, Orange or Blood Orange)

A close-up photograph of two thick, cooked steaks stacked on a dark wooden cutting board. The steaks are topped with a crust of herbs and spices, including rosemary, and garnished with fresh tomatoes and peppercorns. The text 'STEAK & SAUSAGE' is overlaid in white, bold, sans-serif font across the center of the image.

STEAK & SAUSAGE

STEAK & SAUSAGE

\$32.50 per guest
\$49.50 per guest with Lobster

BARBEQUE BUFFET

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

Smoked Ale Sausage
Kozlik's Canadian Dijon & Pickled Red Onion

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

OPTIONAL—LOBSTER

Add \$17.00 per guest

1/2 Grilled Fresh Lobster with Lime Butter

YOUR CHOICE OF TWO SIDES

DESSERT

Grilled S'mores Quesadillas
Marshmallow, Chocolate, Graham Crackers,
Finished with Swiss Chocolate Drizzle

OPTIONAL—BEVERAGES

\$1.25—1 Can of Pop or Bottle of Water per person

\$1.60—1 Can of San Pellegrino Sparkling Fruit Beverage
(Lemon, Orange or Blood Orange)

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

Quinoa Power

Roasted Sweet Potato, Apple, Chopped Kale,
Dried Cranberries, Pumpkin Seeds, Citrus Vinaigrette

Sliced Tomato & Buffalo Mozzarella

Olive Oil, Fresh Basil, Lemon

Grilled Ontario Summer Vegetables

Aged Balsamic Drizzle

Southwestern Couscous Salad

Spiced Couscous, Black Beans, Corn, Tomato,
Peppers, Scallion, Cilantro



event design & catering

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