

## **Fired Fig Catering Buffet Style Menu Options** [firedfig@gmail.com](mailto:firedfig@gmail.com)

*The list below is always evolving, being added to and are examples. If you do not see menu options that suit your needs, please contact us and we would love to discuss your custom menu options.*

### **Cocktail Hour**

Taco bar with a variety of meats, fish and vegetarian options served with freshly made salsas and sauces

Loaded charcuterie boards with a variety of seasonal fruits and veggies accented with local cured meats, fish, cheeses, chutneys and breads

Mixed platters of freshly made finger foods (varieties available)

### **Fresh Salads**

Kale and spinach salad with candied pecans in a fresh honey mustard vinaigrette

Black bean and corn salsa salad with a honey, apple cider dressing

Tomato, cucumber salad with tangy ranch dressing

Classic creamy summer cabbage slaw

Julienne of carrot and beet summer slaw in zesty, citrus dressing

Avocado, shallot, cherry tomato, cilantro salad with a garlic infused olive oil dressing

### **Sides**

Greek style Orzo salad with feta cheese, olives and parsley in a tangy lemon, parsley dressing

Southern style potato salad dressed with a tangy mayonnaise dressing

Our version of a BLT macaroni salad. Maple smoked bacon mixed in with a sour cream based dressing

Rich BBQ baked beans smoked along side your brisket and chicken.

Grilled herbed mixed vegetable salad with roasted garlic

Black bean and rice salad with cilantro infused lemon shrimp

3-cheese baked mac & cheese

Garlic and rosemary roasted potatoes

Seasonal roasted root vegetables

Mixed marinated bean salad

Greek style rice salad

Fresh tomato and cucumber salad with basil, olive oil and balsamic vinegar salad

Creamy scalloped potatoes

Sesame marinated snow peas

Curried corn and coconut flavoured rice salad

Greek style lemon and garlic roasted potatoes

Pan roasted Brussel sprouts with smoky bacon pieces

Slow baked cowboy beans with bacon and Canadian maple syrup

Traditional creamy or vinegar coleslaw

### **Mains**

Marinated BBQ/smoked chicken – with a variety of homemade BBQ sauces

Seasoned smoked brisket (16-18 hour smoke) served on a bun (optional)

Mild whitefish (species to be determined) in a lemon cream sauce

Whole salmon stuffed and baked with an applewood bacon, leek and potato filling

Battered and deep-fried walleye and/or perch

Grilled jumbo shrimp marinated with garlic and butter (3 per skewer) 2 skewers per guest

BBQ style ¼ chicken with various homemade sauces

Thyme, rosemary and garlic roasted ¼ chicken

Chicken breast in a garlic and parmesan cream sauce

Asian style ¼ chicken marinated in ginger, garlic, sesame seed oil, soy sauce and oyster sauce

Italian style bacon wrapped Porchetta roast (pork shoulders seasoned with fresh herbs

Rosemary and mustard seed marinated pork tenderloin with au jus

Dry rubbed BBQ ribs with homemade BBQ sauce (1/2 rack each guest)

Whole BBQ pig with homemade BBQ sauces

Prime rib with au jus and flavoured horseradish sauces

Marinated beef kabobs with mixed vegetable

Vegetarian lasagna

Caramelized onion and roasted vegetable pot pie

Zucchini burrito boats

Vegetable pasta with a basil, olive oil and parmesan sauce

Mixed veggie and goat cheese quiche

Mixed vegetable and tofu marinated kabobs

### **Desserts**

An assortment of fresh baked cookies, brownies, fruit squares and cupcakes

Freshly baked assortment of pies and cakes

Chocolate fondue with a variety of dipping options