



# Southern BBQ Buffet Menu

## salad

Freshly baked cornbread with butter

Your choice of three of the following salads:

- Sweet honey mustard slaw with red cabbage, green cabbage & diced poblano chile's
- Bacon & cheddar red skin potato salad with fresh chives
- Mixed green salad tossed with candied walnuts, fresh julienne vegetables & tarragon mustard seed vinaigrette
- Orzo Pasta salad with fresh julienne vegetables, sundried tomatoes, artichoke hearts & black olives in our white wine & herb vinaigrette
- Roasted corn & black bean salad with diced tomatoes & red onions in our tangy cilantro lime vinaigrette
- Classic Caesar with home made croutons & freshly shaved Parmesan cheese

## vegetables

A colourful medley of seasonal vegetables tossed in extra virgin olive oil, fresh herbs & seasonings

Peaches & cream corn on the cob

Smoky Southwest baked beans with molasses

Rosemary & garlic roasted nugget potatoes

## entrées

Your choice of two of the following entrée's:

- Smoky North Carolina Style pulled pork served with freshly baked ciabatta rolls, pickled red onions & spicy chipotle aioli
- Tender & juicy BBQ rubbed char broiled chicken legs & thighs
- Sweet & smoky slow roasted baby back ribs with our delicious home made Naramata Nut Brown beer BBQ sauce
- Texas style BBQ beef brisket smoked & slow roasted to perfection \*
- Brined & smoked whole pork loin served with seasonal Okanagan fruit chutney \*
- Tequila & lime basted black tiger prawn brochettes
- Brined & smoked turkey breast with seasonal Okanagan fruit chutney \*

*\* Some Entrée's require an attending chef to carve at the buffet table*

*Attending chef charge is \$35 an hour minimum 4 hours*

## beverages

Coffee & tea

Menu substitutions are available to best compliment your special event. We are here to serve you!

\$25/person

**we make it delicious . flambécatering.com . 250 486 8939**