

TRAFALGAR GOLF AND COUNTRY CLUB CATERING

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BARBECUE MENU

Our favorite time of year has arrived, its time for warm weather, cold drinks and Barbeques! We have all kinds of BBQ ideas on our menus below, if you are interested in something that is not listed just let us know and we would be happy to do it for you.

We take great pride in our BBQ food, Chef Jim is a bona fide pit master with a ton of experience in wood burning smokers and BBQ. He makes all his own dry rubs, wet rubs, brines, BBQ sauces and glazes. Also included in all of our BBQ menus is a bottle of chefs habanero pepper hot sauce for you to keep.

The packages below are just to get the ideas flowing, we will be happy to sit down and customize a menu to suit your needs and wants. All packages include all disposable plateware, napkins and cutlery. Full service catering available.

SALADS AND SIDES

Pasta Salad

Mediterranean style pasta salad with kalamata olives, feta, peppers, garden tomatoes.

Vegetable crudites platter

Served with roasted garlic hummus

Corn on the cob

Fire roasted, chili honey lime butter

Greek Salad

Romaine lettuce, cucumber, bell peppers, red onion, Kalamata olives, tomato, feta cheese, lemon oregano dressing.

Potato Salad

Redskin potatoes, fire roasted corn, grainy mustard, green onions, chard peppers, dill pickles and buttermilk

MORE OPTIONS:

- BBQ Braised Beans
- Cucumber Apple Slaw
- Cajun Rice Pilaf
- Grilled Potato Wedges
- Baked Potato with sour cream and chives
- Mac n Cheese
- Smashed Garlic Redskin Potatoes
- Caesar Salad
- House Salad

PACKAGES

Package #1

Choice of two sides

Beef burgers

House made smothered in cheddar with all the fixings on bakery fresh Kaiser rolls

Medium Italian Sausages

Served with all the fixings on bakery fresh sausage rolls

\$18
per person

Package #2

(\$22 per person)

Choice of two sides

BBQ Chicken thighs

Garlic, grainy mustard brown sugar and soy marinated chicken thighs

OR

BBQ Chicken Kabobs

Dry rubbed chicken kabobs, smothered in TCG BBQ sauce.

Beef Sliders

House made ground chuck, smoked jalepeno aioli, cheddar and bourbon braised onions.

Fresh fruit platter

\$22
per person

Package #3

Choice of two sides

Fresh Fruit platter

BBQ Chicken thighs

Garlic, grainy mustard brown sugar and soy marinated chicken thighs

Pulled Pork

TCGC classic southern style pulled pork, 24 hour rub, 12 hour smoke, tangy BBQ sauce, creamy slaw, crusty rolls.

Beef Sliders

House made ground chuck, smoked jalepeno aioli, cheddar and bourbon braised onions.

Dessert squares and homemade cookies.

\$28
per person

Package #4

Choice of three sides

Fresh Fruit platter

8oz NY Striploin

Creamy red wine demi and peppercorn reduction

Smoked Chicken Wings

24 hour brine, dry rubbed, chefs choice of sauces

Dessert squares and homemade cookies.

\$33
per person

Package #5

Choice of four sides

Fresh Fruit platter

Quarter Chicken Smoked

36 hour brine, 12 spice rubbed, TCGC BBQ sauce

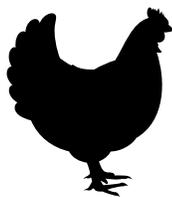
Pork Back Ribs

The juiciest ribs you have ever had! 24 dry rub, 5 hour slow smoked, and then braised in our famous BBQ sauce. Then we brush them with our BBQ glaze and grill them.

Dessert squares and homemade cookies.

\$38
per person

MEATS



POULTRY

BBQ Chicken thighs

Garlic, grainy mustard brown sugar and soy marinated chicken thighs

BBQ Chicken Kabobs

Dry rubbed chicken kabobs, smothered in TCGC BBQ sauce.

Quarter Chicken Smoked

36 hour brine, 12 spice rubbed, TCGC BBQ sauce

BBQ Chicken Breast

Mexican spiced, BBQ Glaze.

Smoked Chicken Wings

24 hour brine, dry rubbed, chefs choice of sauces

Smoked Turkey Breast

Cranberry chutney, smoked bacon and onion stuffing.

Turkey Sliders

Ground turkey, cranberry apple chutney, Havarti cheese.

Pulled Pork

TCGC classic southern style pulled pork, 24 hour rub, 12 hour smoke, tangy BBQ sauce, creamy slaw, crusty rolls.

Pork Back Ribs

The juiciest ribs you have ever had! 24 dry rub, 5 hour slow smoked, and then braised in our famous BBQ sauce. Then we brush them with our BBQ glaze and grill them.

Pork Tenderloin

Herb and garlic marinated pork tenderloin. Grilled and served with a cherry demi glaze.

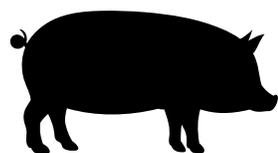
All of our beef is AAA or higher with a lot of our cuts being Canadian Angus Beef. Our steak dinners are cooked to order and the perfect accompaniment for a summer BBQ. Steak size can be customized to suit your parties needs. From a 4oz Tenderloin to a 16oz Rib Eye, we will cut our steaks the size you want!

Short Ribs

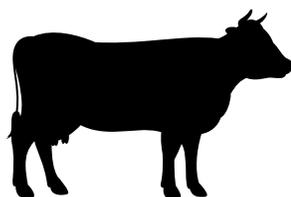
Dry rubbed, 5 hour smoked, 6 hour sous vide. BBQ glaze.

Jumbo Beef Ribs

Dry rubbed, 8 hour smoked, 6 hour sous vide, chefs glaze.



PORK



BEEF



STEAKS

NY Striploin

Creamy red wine demi and peppercorn reduction

Beef Tenderloin

Port demi glaze

Rib Eye

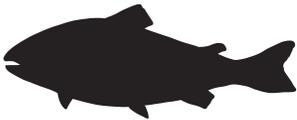
Chefs favorite cut, chipotle ancho rub, lime butter.

Tomahawk Rib Eye

Minimum size 2lb. Our steak rub, red wine reduction.

Baseball sirloin

Montreal inspired rub, caramelized onions and mushroom.



SEAFOOD

Jumbo Prawns

Cajun rubbed, fire grilled, brushed with garlic herb butter

Atlantic Salmon

Chefs rub, grilled corn salsa

Florida Grouper

Chef fish rub, fire grilled, Pineapple banana chutney

CARVING BBQ STATIONS

(minimum of 30 people)

Each cut can be served entrée style or shaved and served on a bakery fresh Italian roll served with your choice of 4 fixings. Caramelized onions, crispy fried onions, caramelized mushrooms, horseradish aioli, garlic and herb aioli, chipotle aioli, cheddar, Havarti, blue cheese, boursin, swiss, au jus, peppercorn demi,

Whole Beef Tenderloin

Wet rubbed, hickory smoked

Whole Smoked Beef Striploin

Montreal inspired rub, applewood smoked

