

PASSOVER

menu 2017



BBQ MAINS

SMOKED BRISKET

12-hour smoked beef brisket. \$16 per portion.

SMOKED TURKEY BREAST

turkey gravy, cranberry sauce. \$13 per portion.

CITRUS SMOKED SALMON FILET

served room temperature with citrus vinaigrette.
\$16 per portion.

WHOLE SMOKED BBQ CHICKEN

BARQUE 299 rub, smoked lemon. \$30 per chicken.

NOTES

- All items are gluten and dairy free.
- Minimum order of 8 portions for mains (excluding whole smoked bbq chicken).
- Orders can be picked up warm or cold (with reheating instructions). Please specify your preference.
- Order must be placed by Monday, April 3rd at 5^{pm}.
- Order pick-up at Barque Events (2198 Dundas Street West).
- Delivery available, additional charges apply.
- Prices do not include applicable taxes.

SIDES & SALADS (each serve 10-12)

CHOPPED KALE SALAD

pickled cabbage, red onion, turnip, heirloom carrot ribbons, lemon-honey dressing. \$40.

CHILLED SMOKED ASPARAGUS

lemon-marjoram vinaigrette. \$60.

ZA'ATAR ROASTED BROCCOLI FLORETS

served warm. \$40.

ROSEMARY-SMASHED POTATOES

garlic confit, olive oil. served warm. \$40.

SWEETS

MIXED BERRY CRUMBLE

serves 6-8 people. \$18.

ALMOND CHOCOLATE CHUNK BISCOTTI

\$18 per dozen.

FRESH FRUIT SALAD WITH LIME AND MINT

serves 10-12 people. \$50.



ORDER TODAY!

(416) 532-7700 ext. 6
events@barque.ca

SMOKED BRISKET