



BBQ Menu

DELUXE BURGER BAR

100% Angus beef burgers (5 oz.), with choice of one gourmet bun
(choose from pretzel, brioche, caramelized onion, potato, classic sesame seed),
served with ketchup, mustard, relish, and aged white cheddar.

\$14.00/per person

Add-ons:

- Crispy Onion Strings \$2.00
- Caramelized Onion \$2.00
- Double Smoked Bacon \$3.00
- Herbed havarti cheese \$2.00
- Smoked Caciocavallo Cheese \$3.00
- Sauteed Wild Mushroom Medley \$3.00

SLIDER BAR

A variety of signature sliders (3 oz each) served on a mini potato roll,
served with ketchup, mustard and relish.

Choice of 2 Sliders:

Banquet Burger Sliders (bacon and cheese)

Ground Chicken Sliders (stuffed with smoked cheddar)

Buffalo Chicken Sliders (panko crusted with Frank's Red Hot)

Gourmet Sweet Potato Sliders (with buffalo mozzarella topper)

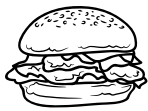
\$16.00/per person

Optional House-made Sauces - \$8.00/250mL

(Available for Deluxe Burger Bar and Slider Bar)

- Spiced Aioli
- Pesto Aioli
- Chipotle Aioli
- Ranch Aioli
- 'Mac' sauce





Grill Classics

CHICKEN WINGS

Grilled chicken wings, served with a choice of BBQ sauce, honey garlic, buffalo, house-made ranch, or garlic parmesan.

6lb with a choice of 1 sauce per lb. \$16.00/lb

GRILLED CHICKEN

Southern BBQ chicken breast (8 oz.), roasted and brushed with house-made BBQ sauce
\$14.00/per person (minimum 6 people)

BBQ BABY BACK RIBS

Braised, grilled and brushed with house-made BBQ sauce
\$264.00 - Serves 12 people, 1/2 Rack per person

BBQ Souvlaki Supreme

Assorted Souvlaki (options listed below),
Served with house-made tzatziki, grilled pita, rice pilaf and Greek salad

CHICKEN SOULVAKI

Lemon, confit garlic, olive oil and oregano marinated chicken breast
\$29.00/per person

PORK SOULVAKI

Red wine vinegar, confit garlic, lemon zest and fresh herb marinated pork tenderloin
\$26.00/per person

VEGAN/VEGETARIAN OPTION

Marinated plant based protein, bell peppers, zucchini, red onion
with lemon garlic and red pepper seasoning
\$26.00/per person





Smokehouse Deluxe

Choice of brisket or pulled pork accompanied by soft potato rolls, pickled onions, horseradish aioli, crispy onions, and dressed arugula salad

CRAVINGS SLOW COOKED BRISKET

16-hour cherry smoked AAA brisket, seasoned with Cravings house-made rub.

\$500.00 - Serves 15-20 ppl

PULLED PORK

Smoked pork shoulder braised in maple whiskey BBQ sauce, accompanied by soft potato rolls, pickled onions, horseradish aioli, crispy onions, and arugula

\$350.00

Optional Sides:

- Garden Vegetable Rice Pilaf

A premium blend of sautéed bell peppers, carrots, onions, celery and scallions, mixed in with tender basmati rice.

\$4.00/per person

- Mykonos Couscous

Sweet cherry tomatoes, diced cucumber, crumbled feta cheese, red onion and bell peppers, combined with tender couscous and finished with fresh herbs.

\$4.00/per person

- Herbed Potato Wedges

Oven roasted Yukon Gold potato wedges, seasoned with a zesty spice blend and topped with savoury fried rosemary and fresh chives.

\$4.00/per person

- Crispy Mediterranean Pita

Traditional Greek style pita, grilled and seasoned with our signature spice blend and drizzled with cold pressed olive oil.

\$4.00/per person

- Jalapeño Corn Bread with Honey Butter

Southern style corn bread, infused with fresh jalapeños and served with whipped honey butter rosettes

\$24.00/Dozen

- Crispy Potato Chips

Hand cut in-house fried potato chips, thick cut and tossed with our zesty gar-par seasoning.

\$4.00/per person

- Buttermilk Biscuits

House-made golden brown buttermilk biscuits, accompanied by whipped honey-butter rosettes.

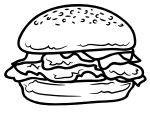
\$26.00/Dozen

- XL Fried Potato Croquette

Jumbo crispy taters stuffed with cheddar cheese, served with buttermilk ranch or zesty cheese sauce.

\$3.50/per person





Menu Add-Ons

COWBOY POTATO SALAD

Yukon Gold potatoes, crispy bacon, buttermilk ranch, grilled red onion, smoked paprika, sweet bell pepper and chives.

\$8.00/per person

MEDITERRANEAN PASTA SALAD

Cavatappi, feta cheese, fresh cucumber, kalamata olives, red onion, heirloom tomato, pesto Genovese and fresh herbs.

\$8.00/per person

GARDEN VEGGIE COLESLAW

Green cabbage, shredded heirloom carrot, julienne sweet bell peppers, in a Sherry vinaigrette dressing.

\$5.00/per person

MEXICAN BLACK BEAN AND CORN SALAD

Grilled corn, roasted red pepper, black beans, sweet bell peppers, crispy corn tortilla strips.

\$8.00/per person

CLASSIC CRAVINGS CAESAR

Kale, romaine lettuce, parmesan cheese, bacon, ciabatta croutons and caesar dressing.

\$8.00/per person

MIXED GREENS SALAD

Mixed greens, carrot ribbon, red onion, sunflower seeds, cherry tomatoes with seasonal vinaigrette.

\$5.00/per person

