



SCARLETT HOUSE
CATERING INC.
www.ScarlettHouse.ca
T. 905 567 6302

BARBECUE MENU

EXCELLENT FOOD

SUPERIOR SERVICE

FRESH THINKING



A chef wearing a red short-sleeved button-down shirt and a dark blue baseball cap is grilling chicken wings on a large outdoor barbecue grill. The chef is using metal tongs to handle the wings. The grill is filled with many golden-brown, sauced chicken wings. The background shows a green lawn and trees, suggesting an outdoor event setting.

Experience Our Expertise

Scarlett House Catering has been offering flawless barbecue catering for over 10 years. We have perfected the craft of grilling anywhere and at anytime of the year!

Whether you're looking for a luxurious themed event or a basic backyard barbecue, Scarlett House Catering is your caterer of choice.

Contact our sales team for your next barbecue event!

www.ScarlettHouse.ca
T. 905 567 6302

Basic Barbecues

Combo 1 - 'The Basics'

Char-grilled 5 oz Steakhouse burger
Jumbo Shopsy's hotdog
House made roasted vegetable burger
1 fresh salad selection
'The Basics' Garnish station

Combo 2

Char-grilled 5 oz Steakhouse burger
Juicy mild Italian sausage
House made roasted vegetable burger
2 fresh salad selections
Deluxe garnish station
Freshly cut watermelon
Chilled beverage selection

Combo 3

House-smoked BBQ beef brisket
7 oz handmade Scarlett House beef burger
Grilled 5 oz chicken breast
Mild Italian sausage
House made roasted vegetable burger
Grilled corn on the cob
2 fresh salad selections
Deluxe garnish station
Individual ice cream bar
Individual serving of potato chips
Chilled beverage selection

100 Mile Barbecue

(Customized to meet or exceed LEED requirements for 25% locally grown and produced product - *seasonal factors may affect availability*)

Handmade Ontario beef burger
Bruce County beef brisket
Grilled Brant County chicken breast
Heidelberg mild Italian sausage
House made local vegetable burger
Fresh Ontario corn on the cob
Simcoe County coleslaw
Townsend County tomato salad
Thames River watermelon
Deluxe garnish station (includes local tomato, onion)
Locally bottled water or water refill station

Inspirationl Barbecue themes

Louisiana Mardi Gras

Roast beef Po-Boy
Bourbon glazed smoked pork back ribs
Cajun grilled chicken breast
Red beans and rice
Vegetable jambalaya
Down south potato salad
Creole cabbage slaw
Deluxe garnish station plus:

- Creole grainy mustard
- Bayou remoulade
- Alabama white barbecue sauce

Fresh cut fruit station
Chilled beverage selection

Inspirationl Barbecue themes

Mexican Fiesta

Chicken, steak, vegetarian fajitas

- Sautéed peppers and onions
- Flour tortilla
- Sour cream
- Cheddar cheese
- Tomato salsa
- Shredded lettuce
- Chopped green onions
- Avocado salsa
- Pickled jalapeno relish
- Spicy habanero relish

Chili grilled corn on the cob
Tomato and avocado salad
Mexican bean salad
Nacho bar

- Tri-colour corn tortilla chips
- Salsa, sour cream, chopped green onions

Fresh cut fruit station
Ice cream bars
Chilled beverage selection

Orient Express

Crispy vegetable spring rolls
Sesame-honey glazed grilled salmon fillet
Chinese barbecue chicken
Shanghai vegetable stirfry
Sesame scented rice
Napa cabbage and daikon radish slaw
Chow mein vegetable salad
Deluxe garnish station plus:

- Hoisin sauce
- Chinese hot mustard
- Char-Siu barbecue sauce
- Ginger cilantro sauce
- A selection of soy sauces
- Chilli sesame plum sauce

Fresh cut fruit station
Fortune cookies
Chilled beverage selection

Wild West Barbecue

Texas style barbecue beef tri-tip
Southwest grilled chicken
Hickory smoked pork back ribs
Mexican veggie burger
Chili grilled corn on the cob
Smoky baked beans
House made jalapeno corn bread
Tomato and avocado salad
Southwest bean and corn salad
Deluxe garnish station plus:

- Avocado salsa
- Pickled jalapeno relish
- Pico de gallo
- Black bean and roasted corn salsa

Fresh cut fruit station
Individual ice cream bar
Chilled beverage selection

Themes, Mains, Garnishes and Sides

Themes

Hawaiian Luau
Under Construction
Caribbean Calypso
Viva Las Vegas
Rock n' Roll
Hollywood Glamour
Louisiana Mardi Gras
Arabian Nights
Orient Express
Wild West
Indy Racing
Tailgate
Disco 70's
Roaring 20's
Club Night BBQ
Sports Night
South Miami
Brazilian BBQ
Mexican Fiesta
Southern Comfort
Flavours of India

Main Options

Scarlett House Burger -
7 oz certified local beef
Steakhouse Burgers - 5 oz
5 oz Chicken Breast
6 oz All White Meat
Chicken Burger
Grilled Chicken or
Steak Fajitas
Scarlett Signature
Veggie Burger
Lemon Chicken or
Pork Souvlaki
Chicken Kebabs
Hickory Smoked Pork Ribs
Bourbon Glazed Pork Ribs
Texan Style Smoked
Brisket
Grilled Honey Glazed
Salmon
Creole Seasoned BBQ
Shrimp

Garnish Options 'The Basics'

Ketchup
Mustard
Relish

Deluxe

Ketchup
Mustard
Relish
Mayonnaise
Sliced Tomato
Sliced Onions
Sliced Dill Pickles
Hot Banana Peppers
Sauerkraut
Barbecue Sauce
Sriracha Sauce
Miami Hot Mustard
Habanero Pepper Relish

Gourmet Garnishes

Avocado Salsa
Tomato Salsa
Creole Remoulade
Pickled Beets
Black Beans and Corn Salsa
Chopped Bacon
Corn Relish
Crispy Onion Straws
Jalapeno Pickle Relish
Roasted Pepper Slaw
Spicy Sesame Mayonnaise
Shredded Cheddar Cheese
Sour Cream
Sliced Canadian Brie
Cranberry Ketchup
Curried Mango Relish
Kimchi Slaw
Hummus

Side Options

Baked Potato Bar
Noodle Stirfry
Grilled Corn on the Cob
Nacho Station
Samosa Station
Southern Corn Boil
Spring Rolls
Rice and Peas
Gilled Vegetable Skewers
Jalapeno Corn Bread
Potato Chips
French Fries
Poutine
Root Chips

Salads

Mixed Green Salad

Fresh seasonal greens tossed with julienne carrot, cucumber, red onion and tomato, served with white wine honey vinaigrette

Caesar Salad

Traditional Caesar salad made with fresh romaine and radicchio lettuce, topped with fresh croutons, parmesan cheese and smoked bacon (on the side) served with house made creamy Caesar dressing

Roasted Vegetable Pasta Salad

Tri-colour fusilli pasta with yellow and green zucchini, red and green pepper, eggplant, mushroom and sweet onion tossed with parmesan cheese in a white wine caper vinaigrette

Down South Potato Salad

Potato, chopped scallions, finely diced celery and peppers tossed in a Creole mustard vinaigrette

Mexican Bean Salad

Black turtle beans, roasted corn, diced tomato, peppers and green onion tossed in a southwest style cilantro garlic vinaigrette

Gemelli Pasta Salad

Gemelli pasta tossed with julienne of red and green pepper, red onion, fresh herb and creamy oregano dressing

Traditional Greek Salad

Tomato, cucumber, red and green pepper, red onion, feta cheese and Kalamata olives tossed in a Greek style red wine oregano vinaigrette

Italian Tomato Salad

Roma tomato, bocconcini cheese, pepper and red onion tossed in a red wine and fresh basil vinaigrette

Summer Savoy Slaw

Savoy cabbage with sunflower seeds, dried cranberries, green onion and honey cider vinaigrette

Tomato and Avocado Salad

Ripe Roma tomatoes, sweet peppers, red onion and avocado tossed in a white wine fresh herb vinaigrette

Desserts and Drinks

Dessert Options

Brownies and Blondies
Pecan and Butter Tarts
Mexican Churros
Freshly Baked Cookies
Ice Cream Sandwiches
and Bars
Premium Ice Cream
Bars with Your Logo!
Seasonal Fresh Fruit
Watermelon
Pie Station
Ice Cream Parlour

Drink Options

Coca Cola
Coke Zero
Diet Coke
Sprite
Diet Sprite
Pepsi
Diet Pepsi
Iced Tea
7-UP
Ginger Ale
Water
Water refill station

Create Your Own BBQ...

Select or create your own Theme

Select your Main Options

Select your Garnish Options

Select your Salad Options

Select your Side Options

Select your Dessert Options

**Send us this page to receive your customized
barbecue quote!**

T. 905 567 6302 | E. info@ScarlettHouse.ca | www.ScarlettHouse.ca

Included in all Packages

Grill Chefs and Service Staff

Biodegradable, compostable and recyclable plates, cutlery and napkins

Stainless steel Crown Verity Barbecues with propane

Canopies for food stations

Service tables with red and white checkered table cloths

Garbage and recycling bins

Sound system with music and microphone

Ice and straws for beverages



(Pictures from top left to bottom right: Miami South Beach, Under Construction, Country Western, Las Vegas, World Cup Soccer, Mexican Fiesta and Orient Express)

SCARLETT HOUSE CATERING POLICY

VOLUME EXPERIENCE

We specialize in serving large groups in a timely and organized setting. We provide multiple food stations and buffet lines for quick service. Using our experience and our highly efficient service system, we are able to comfortably serve over 4000 guests per hour. At Scarlett House Catering our team of Chefs are dedicated to developing customized menus to suit any theme, occasion or special diet. We understand the importance of having menu options for guests with special dietary requirements. We offer dairy free, gluten free, vegetarian, vegan, halal, kosher and specific allergen free menus on request. We are committed to supporting local farming and use only HACCP certified suppliers and government inspected meat providers.

SOCIAL RESPONSIBILITY

We are committed to locally sourced products and farm fresh ingredients. We practice recycling in every form of business from office administration to events. We offer biodegradable, compostable and recyclable plates, cutlery and napkins. Our water is bottled in 100% post-consumer recycled (PET) plastic.

PRICING

We do many large events each year and work hard to secure competitive pricing for our clients. Our event coordinators will evaluate all aspects of your event to ensure that all of our volume discount savings are applied so that we can guarantee you the best value possible.

SAFE FOOD HANDLING

On site cooking in the heat of summer requires precise safe food handling and management. We are constantly reviewing our procedures to ensure that we exceed the guidelines. Some of the measures we take include; placing all food service stations under shaded canopies, ensuring that all service staff wear gloves and purchasing all of our meats from federally inspected facilities. We provide on-site first aid kits, fire extinguishers and product ingredient information sheets.

Scarlett House Catering has its own full time Food Safety Manager and conducts all of its food safety training in-house to ensure the highest standards are met. Our deliveries are made using our fleet of modern, refrigerated delivery vans to ensure your food is kept safe and cool right to your doorstep. Our on-site event teams follow strict food safety guidelines including the use of portable hand washing stations and food surface sanitizer at all of our events.

ORDERS

We welcome orders by email, fax and phone. BBQ Orders of up to 500 people should be placed a minimum of 1 week before the event. Themed events and BBQ orders of 500 + people require a minimum of 3 weeks notice from the date of the event. We will do our best to accommodate last minute orders, however additional rush charges may apply.

RENTALS

Scarlett House Catering can supply tents with heating or cooling, multimedia equipment, stages, risers, podiums, tables, chairs, linen, china, flatware, stemware and any other special equipment for your event.

EVENT MANAGEMENT

Scarlett House Catering has experienced Event Managers that coordinate and oversee every aspect of your event from logistics and rentals to entertainment. We take care of every last detail. We want your guests and employees to have fun! We can theme events with uniforms, props, décor and a sound system with any type of music to give your guests the full experience.

SCARLETT HOUSE CATERING POLICY

PROFESSIONAL STAFF

Scarlett House Catering offers a dedicated team who enjoy what they do. Our staff is professionally uniformed and trained in safe food handling. Our knowledgeable servers, bartenders, chefs and event coordinators are always available to make your event a memorable success.

INSURANCE

We carry a \$5,000,000 liability insurance policy. A certificate of insurance and WSIB coverage is available upon request .

PAYMENT TERMS

We welcome Visa, MasterCard, and American Express. Corporate accounts can be set up with an approved account application. For first time clients, we require a 20% non-refundable deposit to a max of \$1500.00 to hold your function date and time. Confirmation of guest count is required three days prior to the event. An invoice will then be generated, which is due the day of the event. If for some reason your date does change, we require 72 hrs notice so your deposit can be transferred to an alternate date. Repeat corporate clients can apply to establish payment terms. (net 30 days)

RAIN DATES

Scarlett House Catering is an all-weather caterer. We can ensure that your event is executed to perfection under almost any weather conditions. Your guests, however, may not be as climate-tolerant. Our event coordinators have many contingency plans to manage and reduce the impact that weather can have during outdoor events. One popular option is the rescheduling of your event to a rain date. This can be arranged for most events subject to a 25% fee provided we receive a minimum of 24 hours notice.

CONTACT US

Our office hours are Monday – Friday 9:00am-5:30pm
T. 905 567 6302 | E. info@ScarlettHouse.ca | www.ScarlettHouse.ca

NOTES



BARBECUE MENU

6905 Millcreek Drive, Unit 3
T. 905 567 6302
info@ScarlettHouse.ca
www.ScarlettHouse.ca

EXCELLENT FOOD

SUPERIOR SERVICE

FRESH THINKING