



SUMMER Menu 2024

THE BURGER BBQ



BURGER & SALAD \$15.00

BURGER & SALAD & DESSERT \$18.00

**All Canadian Beef, Turkey or Chicken Burger
Served on White & Whole Wheat Rolls**

PREMIUM BURGERS

Prime Rib Beef, Ontario Lamb, Bison \$28.50
Vegan & Gluten Free Veggie Burgers Available +\$2.00

REGULAR TOPPINGS

Frenches Mustard + Ketchup, Sweet Relish,
Sliced Tomato, Pickles, Onions, Lettuce

PREMIUM TOPPINGS

Ontario Cheddar, Blue Cheese,
Woolwich Dairy Goat Cheese, Brie Sautéed Mushrooms,
Roasted Red Pepper, Chipotle Aioli, Truffle Aioli

Whisky BBQ Sauce Choose 3 + \$1.50

YOUR CHOICE OF TWO SALADS

Pommery Potato Salad
Greek Orzo

Local Slaw Spicy BBQ Dressing

Seasonal Greens

Classic Caesar

Insalata Caprese

DESSERT

Assorted Freshly Baked Cookies
Sliced Summer Melon & Strawberries

BEVERAGES

\$2.25 Can of Pop or Bottle of Water pp

CHICKEN & RIBS

St. Louis-style Ribs, Chili & Spice Rub
with Bourbon BBQ Sauce

Lemon & Garlic Marinated Chicken Breast Grilled
and served with Rosemary Lemon Aioli
and Tomato Basil Salsa

GOURMET BAKED POTATO BAR

Served with your favourite toppings

YOUR CHOICE OF TWO SALADS

All Green Salad

Dill Cucumber Salad

Cobb Rotini Pasta Salad
*with Bacon, Boiled Egg, Tomato, Blue
Cheese & Ranch Dressing*

White + Red Cabbage Slaw

Southwestern Couscous

Summer Greens

DESSERT

Assorted Freshly Baked Cookies
Sliced Summer Melon & Strawberries

\$36.50



BEER CAN CHICKEN + BRISKET

Hardwood Smoked AAA Beef Brisket

Texas BBQ Sauce

Steam Whistle Beer Can Chicken

Canadian Apple Cider White BBQ Sauce

Grilled Corn on The Cob, Cajun Lime Butter

ROLLS & BUTTER

Heirloom Tomato Salad

Olive Oil, Balsamic & Basil

Local Greens & Micro Sprout Salad

Simple Red Wine Vivequette

Fingerling Potato Salad

Lemon Herb Dressing, Asparagus & Sweet Peas

DESSERT

Ontario Apple & Cranberry Crisp

Vanilla Sauce

Optional Ice Cream +\$5.00

\$34.00

STEAK, LOBSTER AND SAUSAGE

Grilled AAA Canadian Ribeye Steak with
Blue Cheese Sauce or Café de Paris Butter

- 1 per person -

Smoked Ale Sausage

Cedar Planked Mashed Yukon Gold Potatoes,
Canadian Cheddar, Local Mushroom, Caramelized Onion

OPTIONAL - LOBSTER ADD \$17.00 PP

½ Grilled Fresh Lobster with Lime Butter

PLEASE SELECT TWO OF THE FOLLOWING SIDES:

Grilled Corn on the Cob

*Crumbled Queso Fresco, Herbs,
Lime & Olive Oil*

Arugula Salad

*Oven Roasted Sweet Potatoes, Red Pepper,
Dijon Parmesan Vinaigrette*

Sliced Tomato & Buffalo Mozzarella

Olive Oil, Fresh Basil, Lemon

Grilled Ontario Summer Vegetables

Aged Balsamic Drizzle

DESSERT

*Grilled S'mores Quesadillas Marshmallows,
Chocolate, Graham Crackers, finished with Swiss
Chocolate Drizzle*

\$60.00

The logo for enVille is a red rounded square containing the text "en" in a small, lowercase, sans-serif font above "Ville" in a larger, lowercase, serif font. The background of the entire page is a close-up photograph of a chef's hand holding a silver spoon, about to drizzle a green sauce onto a plate of food. The food includes a fried egg, mushrooms, and a piece of bread. The lighting is warm and focused on the food.

en
Ville

event design & catering

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