

RAVINE VINEYARD BBQ CATERING

BARBECUE TO ELEVATE YOUR OFFSITE EVENT



DROP OFF

Minimum order for 12 people
Maximum 250 people

PACKAGE 1 | \$55*

1 Salad | 1 Protein | 1 Side | 1 Dessert

PACKAGE 2 | \$100*

2 Salads | 2 Protein | 2 Sides | 2 Desserts

PACKAGE 3 | \$145*

3 Salads | 3 Protein | 3 Sides | 3 Desserts

ENCHANCEMENTS

- Wine - See below
- *Additional Sides/Salad/Dessert \$10/person
- Protein Additional Sides/Salad/Dessert \$15/person
- Extra sauce - \$5 - 250ml
- Disposable cutlery - \$3/person

DELIVERY FEE

Zone #1 - Free 15 KM

Zone #2 - \$75 Over 15 KM to 25 KM

Zone #3 - Over 25 KM please inquire

Set Up Fee (if required)

SALADS

Buttermilk Ranch Wedge Salad

Crisp iceberg wedges, creamy house buttermilk ranch dressing, garden chives, shaved radish, feta cheese

Baby Kale Caesar

Romaine heart and baby kale blend, house caesar dressing, pecorino cheese, focaccia croton, black pepper

German Potato Salad

Creamer new potatoes, double smoked bacon, sweet and smoky mustard vinaigrette, parsley, green onions, shallot

Organic Greens

Good Leaf lettuces, smoky mustard vinaigrette, shaved radish, sheep's milk feta, toasted sunflower seeds



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PROTEIN

18-Hour Slow Smoked Brisket

AAA Canadian beef brisket, signature coffee rub, Ontario maplewood, chili onion pickled, bread and butter pickles, Lowrey Bros BBQ sauce

Fruitwood Smoked Chicken

Niagara fruitwood smoked 1/2 chicken, Beijing BBQ sauce, pickled radish, toasted sesame seeds and green onion

Slow Smoked Pulled Pork

72 hours citrus brine, Niagara fruitwood smoked pulled Ontario pork with Carolina gold sauce

Kansas Ribs

Niagara fruitwood smoked 1/2 rack Ontario pork ribs, Kansas city rubbed, sweet and sticky sauce

Hot Smoked Trout

Manitoulin Island trout, hot smoked over Niagara fruitwood, sweet and tingly rub

SIDES

Pimento Mac and Cheese

Macaroni, mozzarella bechamel, pimento cheese, bread & butter pickles

Fruitwood Smoked Beans

Smoky baked beans, Lowrey Bros hard apple cider, chimichurri and pickled shallots and radish

Four Mile Slaw

Cabbage, carrots, green onions, pickled red onion, charred smoky corn and peppers, cilantro, basil, lime dressing

Reuben Collard Greens

Braised collard greens, pastrami spice, grainy mustard, sauerkraut, Russian dressing

Grilled Street Corn *seasonally available

Half cob of grilled corn, feta cheese, ancho chili powder, green onions, lime and miso aioli

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DESSERTS

Seasonal Niagara Fruit Crumble

- Strawberry Rhubarb | *March to May*
- Cherry | *June to August*
- Peach | *September to November*
- Apple | *December to February*

Sticky Toffee Pudding

Miso glazed sticky toffee pudding, vanilla whipped cream

Cookies *Chose one flavour

- Chocolate and Toffee Chip
- Double Chocolate

Doughnuts *Chose one flavour

- Strawberry Rhubarb Berliner
- Boston Cream, vanilla pastry cream, dark chocolate dip

Mini Lemon Meringue Tarts

Mini tart shells, tangy lemon curd, house-made torched Italian meringue

Mini Mousse Tarts *Chose one flavour

- Vanilla cheesecake mousse, raspberry gel, honey oat crumble, raspberry
- Chocolate cheesecake mousse, salted peanut butter caramel, peanut crunch
- Lemon curd mousse, torched Italian meringue

Fudge Brownie

Salted caramel, cocoa nib



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WINE LIST

RAVINE SPARKLING

NV Charmat	Bottle	29
NV Charmat Rosé		29
NV Brut		45
2011 Extra Brut		89

RAVINE WHITES

2023 Small Batch Riesling	25
2024 Gewurztraminer	25
2023 Sauvignon Blanc	29
2022 Chardonnay	35

RAVINE REDS

2022 Gamay Noir	35
2021 Merlot	39
2021 Cabernet Franc	45
2021 Cabernet Sauvignon	45

Prices are + hst and bottle deposit

RAVINE ROSÉ

2024 Rosé	Bottle	25
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RAVINE RESERVE

2022 Patricia's Block Riesling	29
2021 Reserve Chardonnay	59
2020 Lonna's Block Cabernet Franc	59
2021 Nancy's Block Cabernet Franc	59
2021 Reserve Red	65

SAND & GRAVEL SERIES

2023 S&G Chardonnay	22
2023 S&G Sauvignon Blanc	22
2022 S&G Redcoat	23
2022 S&G Cabernet	23
N/V S&G Charmat	25

ICEWINE

2023 Riesling Icewine	65
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