

Friday Night BBQ Pickup

The idea of the Friday night BBQ pickup was to have a build your own BBQ menu from 4 to 40 people every weekend till the last weekend in August. Simply choose your options from the meats, sides and salads where you can mix and match, call to place your order before Wednesday 4pm every week and pickup at the deli in the Hamptons after 4pm every Friday to be used Friday, Saturday or Sunday

780-486-1123 or cjordan@careit.ca

All Meats are Natural from local farms and are custom cut to the size you would like. Our signature beef is featured from the Spring Creek Ranch outside Vegreville and come with our homemade compound butters

All Vegetables are local from the Surrounding Farmers Markets

All sides are minimum for 4 people and priced per person

All Salads are priced for 4 people

Please ask our Chefs if any dietary or allergy concerns

All items may change regularly and prices may vary

All orders must be prepaid in full when order is placed by Visa, Debit or Cash

BBQ Meats

BBQ pork Ribs.....\$24kg
(sauced and ready to go)

Sirloin Steaks.....\$29kg
(Your Choice of Compound Butter)

Ribeye Steaks.....\$37kg
(Your Choice of Compound Butter)

Striploin Steaks.....\$39kg
(Your Choice of Compound Butter)

Tenderloin Steaks.....\$53kg
Your Choice of Compound Butter)

Beef or Chicken Kabob..\$30kg
(Bell Peppers, Onions)

Beef Burgers & buns.....\$4ea.
(seasoned 7 Gluten Free)

Turkey Burgers & Buns..\$5ea.
(Sun dried cranberries & Wild Rice)

Chicken Breasts.....\$24kg
(Cajun, tandoori, honey garlic, pesto)

Ahi Tuna steaks.....\$48kg
(Yellowfin with Truffle Aioli)

Sea Scallop Skewers.....\$42kg
(Wild with Grilled Pineapple salsa)

Prawn Skewer.(4).....\$2.50ea
(Lemon and Garlic)

Lobster Tails 6oz\$16ea.
(Split and Dressed)

Salmon & Goat Cheese....\$34kg
(stuffed with Spinach)

Chef's Special of the Week
(Market Price)

BBQ Sides (priced per person)

BBQ Baked Beans.....\$2
(made with smoked bacon)

Stuffed Potato.....\$3
(3 varieties to choose from)

Veggie Skewers.....\$3
(Peppers, Mushrooms, Squash)

Garlic Mush. Caps.....\$3
(Fresh Butter & tarragon)

Grilled Vegetable Foil Pack.....\$4
(served with Mint Raita)

Pancetta Wrapped Asparagus.\$5
(4 pieces placed on 2 skewers)

Garlic Bread.....\$2
(French Bread)

Grilled Greek Pitas.....\$5
(2 per person)

Boccocini Skewers.....\$4
(Cheese, Tomatoes, Basil)

Hummus and Pita.....\$3
(Lebanese Style)

Chilled Mussels.....\$5
(3 LBS,Marinades change weekly)

Grilled Shrimp Cocktail.....\$8
(Jumbo Shrimp,Tarragon Garlic Aioli)

BBQ Salads

Potato Salad.....\$12
(grainy mustard dressing)

Caesar Salad.....\$10
(pita croutons)

Greek Salad.....\$11
(peppers, onions, feta, tomatoes)

Sweet Potato Salad.....\$12
(pink peppercorn dressing)

Nicoise Salad.....\$14
(French beans, ahi tuna, Pineapple)

Lebanese Fatoush Salad.....\$11
(lemon mint dressing)

Spinach & Strawberries.....\$12
(champagne Dressing)

Cous Cous & Crab Salad.....\$12
(Roasted peppers, & feta cheese.)

Waldorf Shrimp Salad.....\$14
(Steve & Dan's BC Fruit, bleu cheese.)

Okanogan Fruit & Quinoa.....\$14
(Red wine and Thyme Dressing)

Tomato. Artichoke Salad.....\$13
(Local tomatoes, Cilantro pesto)

Summer Coleslaw.....\$11
(Honey Poppy seed Dressing)

Mackays Ice Cream.....\$3.75ea.
(assorted Flavours)

Scones & Berries.....\$3
(Local Berries & Whipped Cream)

Fruit Kabobs.....\$3
(Pineapple, mango, watermelon..etc)