



ALPHA
KATERING

-Work hard, eat well-

**CORPORATE
BBQ MENU**





BUILD YOUR OWN CORPORATE BBQ

PACKAGE 1



*1 Protein
1 Starch
1 Vegetable
1 Salad
1 Dessert
1 Drink pp*

\$35.00 per person

PACKAGE 2



*2 Proteins
1 Starch
1 Vegetable
2 Salad
1 Dessert
1 Drink pp*

\$45.00 per person

PACKAGE 3



*2 Proteins
2 Starch
2 Vegetable
2 Salad
1 Dessert
1 Drink pp*

\$60.00 per person





Proteins

All Chicken & Beef is Halal

Chicken

Grill BBQ Chicken

Grilled Chicken Breast Smothered in Alpha's Sweet Southern BBQ Sauce

Lemon Thyme Chicken Kebob

Marinated Chicken Breast, Skewered and Grilled to Perfection with Cucumber Yogurt on the side

Flamin Jerk Chicken

our Signature Marinated Jerk Chicken, Roasted and Finished on the Grill

Honey Orange BBQ Chicken

Quarter Chicken Marinated Overnight for Maximum Flavor and Grilled to Smokey Perfection

Vegetarian / Vegan

Veggie Kebob

Marinated Tofu & Vegetables served Cucumber Yogurt sauce

Portobella Mushroom Burger

Marinated Portobello Mushroom grilled to perfection and topped with Lettuce, Tomato, Pickles, Avocado on a Sesame Bun

Beef

BBQ Beef Kebob

Marinated Beef Tenderloin Skewered with Vegetables and Grilled to Perfection

Grill Flank Steak

Grilled Tender Flank Steak served with Chimichurri Aioli

Prime Rib Beef Burger

6oz Prime Rib Beef Burger served with all the Fixings on a Sesame Bun

Top Sirloin Steak

6oz AAA Canadian Beef Seasoned with our Signature Steak Rub

Pork

BBQ Pulled Pork

Tender Pulled Pork, Sweet Southern BBQ Sauce, House Slaw and Pickles served on a Brioche Bun

BBQ Ribs

Dry Rubbed and Slow Cooked Baby Back Ribs Smothered in a Sweet Southern BBQ Sauce





Starches

Herb Roasted Potatoes   

Rosemary, Olive Oil and Sea Salt

Chipotle Roasted Sweet Potatoes   

Crispy Roasted Sweet Potatoes Tossed in Smoky Chipotle Seasoning

Cowboy Baked Beans  

Slow-Cook Navy Beans in a Rich Sauce with a Touch of Maple Syrup

BBQ Black Beans & Rice   

Tender Black Beans Simmered with Bold Barbecue Spices Paired with Seasoned Rice

Vegetables

1/2 Corn On The Cob  

Fresh Grilled 1/2 Corn with Butter, Salt & Pepper

Grilled Vegetables   

Eggplant, Zucchini, Asparagus, Bell Peppers, Red Onion, Olive Oil & Balsamic Glaze

Braised Collard Greens   

Southern Style Braised Greens

Roasted Summer Vegetables   

Balsamic Mushrooms, Red Peppers & Broccolini

Salads

Alpha House Salad   

Mixed Greens, Endive, Iceberg, Shredded Carrots, Radicchio and Apple Cider Vinaigrette

Potato Salad

Signature Potato Salad with Roasted Garlic

Spinach & Romaine

House Croutons, Crispy Bacon, Parmesan and Lemon Caesar Dressing

Frisée and Endive Salad  

Caramelized Pears, Crisp Bacon, Apple Cider Vinaigrette

Arugula and Frisée Salad  

Roasted Cherry Tomatoes, Goat Cheese, Pickled Red Onion and Sherry Vinaigrette

Sweet Beets and Crumbled Stilton   

Arugula, Poached Pear, Toasted Walnuts, Lemon Crème

Garden Pasta Salad 

Seasonal Vegetables, Pasta, Feta and Creamy Dill Crème

Chickpea Greek Salad  

Kalamata Olives, Bell Peppers, English Cucumber, Feta, Red Onions and Oregano Vinaigrette

