



THE FOUNDRY DINNER MENU

OUR MENU INCLUDES ONLY THE FRESHEST INGREDIENTS THAT ARE PREPARED WITH THE LOVE OF A FAMILY HOME COOKED MEAL

OUR SERVICE INCLUDES YOUR DINNER SERVED ON HUGE CHARCUTERIE LIVE EDGE PLATTERS, DELIVERED TO YOUR GUESTS TABLES OR AS A STAFF SERVED BUFFET STYLE

EACH CHARCUTERIE BOARD IS A FEAST FOR THE EYES & FEEDS 8 GUESTS. IT'S UNIQUE, FLAVOURFUL, TEXAS STYLE CREATIONS THAT IS LIKE NOTHING AROUND.





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THE FOUNDRY CHARCUTERIE DINNER OPTION

Meat

Smoked Brisket - Seasoned with salt and black pepper, smoked for 16 hours. Sliced and served

Smoked Chicken Thighs - Finished on the hardwood coals BBQ with our signature BBQ sauce

Smoked Pork Back Ribs - Smoked and finished on the hardwood coals BBQ with our signature BBQ sauce

Smoked Sausage - Pork Sausage, Smoked and juicy.

Sides

Potatoes - Mini roasted, seasoned or garlic mashed potatoes.

Dinner rolls - Freshly baked in house

Seasonal vegetables - carrots, green beans, zucchini, red peppers etc

Salads

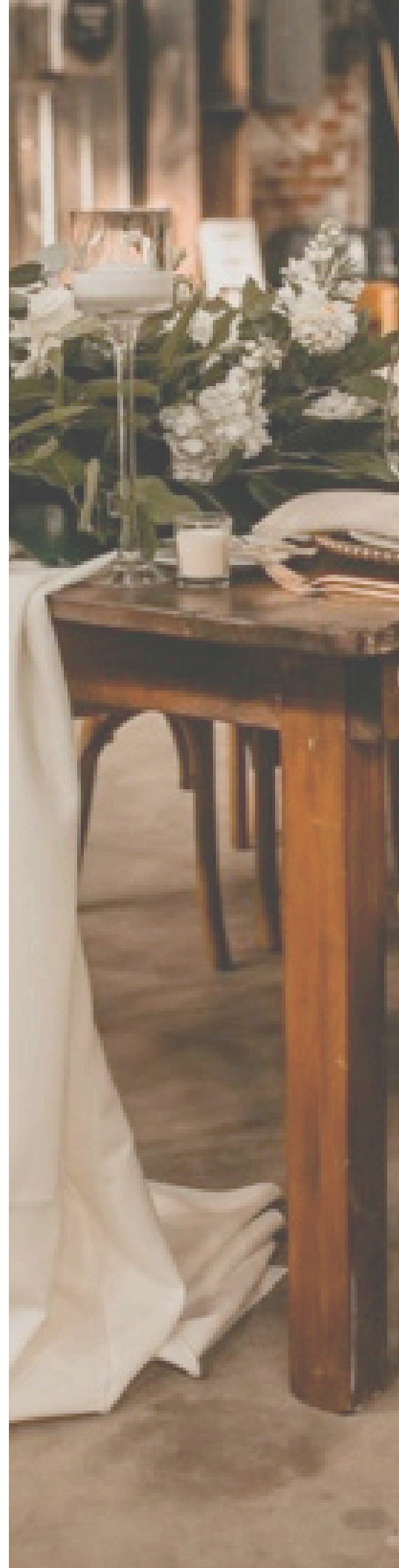
Garden Salad - an assortment of fresh vegetables, romaine lettuce and house made vinaigrette

Greek Salad - Romain lettuce with cucumber, tomato, feta, olives and a house made greek dressing

Caesar - Romaine lettuce with house made croutons, smoked bacon, Parmesan cheese and house made Caesar dressing.

Vegetarian/Vegan (optional)

Portobello mushroom - with spinach and Cheese served with mashed potatoes and gravy green beans and mini carrots.





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HOR D'OEUVRES OPTIONS

- Jalapeño poppers.
- Signature Chicken lollipops.
- Shrimp and pineapple wrapped in bacon on a skewer. Chicken Satay with siracha sauce on a skewer.
- Veggie Platter and dips

LATE NIGHT OPTIONS

- Pizza - Baked fresh in house, variety of topping options
- Corn Chips & Queso Cheese
- Poutine - freshly cut fries, cheese curds and gravy



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