

MENUS



SPARKLE
AND SMOKE

APPETIZERS

Smoked Chorizo Meatballs

Pork Belly Sliders

Gazpacho Shots

Smoked Tofu Skewers

Pasilla Pepper Shrimp

Smoked Brisket Sliders

Mini Halloumi Waffles

and so much more!

SIDES

Cacio e Pepe Pasta

a creamy cheesy sauce of Romano, Parmesan, and smoked Gouda with crushed Malabar Pepper.

Mexican Rice

Loaded with fresh tomatoes, colourful peppers, and dressed with cilantro and lime.

Dauphin Potatoes

Luxurious and buttery scalloped potatoes served in a cream sauce with smoked Gouda and tarragon.

MAINS

Smoked Chicken Quarters

Smoked for 4-6 hours over Maple wood and glazed with red pepper honey.

Smoked Beef Brisket

Smoked for 12 hours over Maple wood. Seasoned simply with salt and pepper, sliced on site.

Steak Sous-Vide

Cooked to perfection all the way through and finished on site to your desired doneness.

MAINS 2

Chicken and Chorizo Paella

A shareable paella platter for 8 guests, served in a beautiful pan, topped with peppers and cilantro.

Smoked Pork Belly

Smoked for 6 hours over Maple wood and glazed with espresso honey. Thick cut on site.

Smoked Tofu Steak

Smoked for 3 hours over Maple wood and finished with a kiss of flame. Seasoned with housemade Creole salt.

LATE NIGHT

Full Service Pizza Bar

Toppes as you like, 3 day fermented housemade dough cooked on flames before your eyes!

Poutine Bar

Yellow potatoe fries cooked on site and served fresh with housemade gravy and curds. Choice of toppings....endless.

Custom Ice-Cream Bar

Your choice of three flavours served and scooped on site with a variety of toppings and sauces!

**CONTACT US
TODAY!**

EVENTS@SPARKLEANDSMOKE.COM

**DM US FOR A
QUOTE!**



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