



BBQ MENU

*MIN 16 ORDERS PER ITEM | FINAL PRICE IS DETERMINED BY
GROUP SIZE, VENUE/LOCATION AND CUSTOMIZED MENU DETAILS.

BREADS

- CORN BREAD AND CHILI BUTTER
- HONEY BUTTER BISCUITS
- DINNER ROLLS

COLD SIDES

- MIXED GREEN SALAD WITH VINAIGRETTE
- CAESAR SALAD WITH DOUBLE SMOKED BACON, GARLIC CROUTON AND PARMESAN
- GRAINY MUSTARD POTATO SALAD
- CAPRESE SALAD WITH TOMATOES, BOCCONCINI, BASIL AND BALSAMIC DRESSING

HOT SIDES

- YUKON GOLD MASH POTATOES WITH BROWN BUTTER AND GRAVY
- VEGETABLE KEBABS: ZUCCHINI, PEPPERS, MUSHROOMS, ONION, CHERRY TOMATOES
AND BALSAMIC GLAZE
- WHITE CHEDDAR MAC AND CHEESE

ENTRÉE

- LEMON SAGE GRILLED CHICKEN
- BBQ BABY BACK RIBS
- BROWN SUGAR, BOURBON PULLED PORK
- BEER SIMMERED BRATWURST
- SOY, GINGER SALMON STEAKS
- BONELESS BISON PRIME RIB ROAST, ROSEMARY, GARLIC, RED WINE REDUCTION

OFF THE GRILL

- FRESH HANDMADE 6OZ AAA ALBERTA BEEF BURGERS
- HICKORY BBQ CHICKEN BREASTS
- HOT DOGS / SMOKIES
- VEGETABLE BURGERS
- GRILLED CHILI PRAWN SKEWERS

**INCLUDES ALL THE FIXINGS – LETTUCE, TOMATO, ONIONS, BUNS & CONDIMENTS*