

Build-Your-Own BBQ Buffet

50 guest minimum. \$5/person surcharge for groups of less than 50.

This menu includes:

ALL-BEEF BURGERS AND HOT DOGS

Grilled all-beef patties and hot dogs served with assorted fresh baked buns, tomato, lettuce, onions, dill pickle coins, cheese slices, ketchup, relish and mustard.

Add sauerkraut, hot peppers and diced onions +\$2/person

Add Sauteed mushrooms and caramelized onions +\$4/person

SUMMER SLAW

With purple kale and coleslaw vinaigrette

GF DF V

HOMESTYLE POTATO SALAD

With Zoo Grown pea shoots

GF DF V

INFUSED ICED TEA

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

Plus choose one additional side dish:

COUNTRY STYLE BAKED BEANS

With chipotle essence **GF DF**

CORN ON THE COB

With butter **GF V**

GRILLED VEGETABLES

With fresh herbs **GF DF V VE**

BAKED POTATO WITH "THE WORKS"

With butter, sour cream, bacon bits and chives **GF**

Additional Side Dish selection +\$3/person

And choose one Homemade Dessert:

FRESH SLICED WATERMELON

GF DF V VE

STRAWBERRY SHORTCAKE **v**

Available gluten free +\$2/person

ASSORTED BLONDIES AND BROWNIES **v**

PEACH CRUMBLE **v**

Additional Dessert selection +\$3/person

Add assorted ice cream treats +\$5/pc

Add cotton candy +\$4/bag

Add popcorn +\$3/person

Add assorted potato chips +\$3/bag

\$28/adult • \$20/child (3-12 yrs)

Lunch or dinner. Menu items selected apply to entire party. Canned Pepsi products/bottled water can be added at \$3 each and charged per consumption. Full bar service (host or cash) available for an additional charge

v = Vegetarian

ve = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



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Additional entrée selections:

SMOKEHOUSE ALBERTA BEEF CHILI

Slow-cooked chili with corn and black beans and a hint of smoky chipotle **GF DF**

\$5/person

MAPLE BOURBON ST. LOUIS BBQ RIBS

Braised and grilled pork side ribs in a sweet and spicy house-made BBQ sauce **GF DF**

\$10/person

GRILLED STICKY BBQ BOWDEN FARM CHICKEN

Variety of locally raised free range chicken (breast, thigh, leg, wing) marinated in a sweet but bold sauce and barbecued for that rustic backyard taste **GF DF**

\$7/person

IN-HOUSE SMOKED SPOLUMBO'S BRATWURST SAUSAGE

With sauerkraut and dijon mustard **GF DF**

\$6/person

IN-HOUSE SMOKED BEEF BRISKET

Maple whiskey BBQ sauce **GF DF**

\$10/person

VEGAN BURGER

Vegetable protein **GF DF V VE**

\$5/person

GRILLED BOWDEN FARM CHICKEN BREAST **GF DF**

\$8/person

SMOKEHOUSE PULLED PORK

Smoky hickory BBQ sauce, sesame buns

\$6/person

BBQ STEELHEAD TROUT

Basted with lemon garlic pepper **GF DF OW**

\$8/person

COLD SMOKED SEAFOOD PLATTER

Ocean wise salmon, mussels, baby shrimp, scallops with chipotle cocktail sauce **OW**

\$12/person

Please enquire about a specialty ice carving for your event.

Additional dessert selection:

ICE CREAM SUNDAE STATION

Vanilla ice cream with a variety of toppings like candy gummies, Skor pieces, Oreo crumbs, salted caramel sauce and more **v**

\$8/person

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