

# Build-Your-Own BBQ Buffet

50 guest minimum. \$10/person surcharge for groups of less than 50.

## This menu includes:

### TOP GRASS BEEF BURGERS HOT DOGS

Grass fed all-beef patties. Hot dogs served with 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 sautéed mushrooms and caramelized onions +\$4/person*



### SUMMER SLAW

With kale and coleslaw vinaigrette

**GF 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 V VE**

### 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 House-made Dessert:

### FRESH SLICED WATERMELON

**GF DF V VE**

### STRAWBERRY SHORTCAKE **v**

*Available gluten free +\$2/person*

### ASSORTED HOUSE-MADE SEASONAL SQUARES **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*

**\$32/adult • \$24/child** (3-12 yrs)

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

### ELEVATE YOUR BBQ BUFFET

See next page for additions.



# Elevate Your BBQ Buffet

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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**

\$6/person

### MAPLE BOURBON ST. LOUIS BBQ RIBS

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

\$12/person

### BBQ CHICKEN THIGHS

Chicken thighs marinated in a sweet but bold sauce and barbecued for that rustic backyard taste **GF DF**

\$8/person

### SPOLUMBO'S ITALIAN SAUSAGE

With sauerkraut and dijon mustard **GF DF**

\$7/person

### ASIAN SPICY ALBERTA BEEF BRISKET

Brassica mustard demi glaze

**GF DF**

\$12/person

### VEGAN BURGER

Vegetable protein **GF DF V VE**

\$5/person

### CHIPOTLE GRILLED STREET CORN **v**

\$6/person

### SMOKEHOUSE PULLED PORK

Smoky hickory BBQ sauce

\$6/person

### CHEF ATTENDED OPEN FIRE STEELHEAD TROUT

Tomato and mango salsa

**GF OW**

\$15/person

(Minimum 100 guests)

## Additional dessert selection:

### ICE CREAM SUNDAE STATION

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

\$9/person

**v** = Vegetarian

**VE** = Vegan

**GF** = Gluten-Friendly

**DF** = Dairy-Friendly

**OW** = Ocean Wise™



# Premium BBQ Buffet Experience

50 guest minimum. \$10/person surcharge for groups of less than 50.

## Starters:

### ARTISAN DINNER ROLLS

With seasonal whipped butter **v**

*Gluten free buns available: \$3/bun*

### CAESAR SALAD

Hearts of romaine salad with lemon, garlic, croutons, parmesan cheese and bacon bits **GF V**

### HOMESTYLE POTATO SALAD

With Zoo Grown pea shoots **GF DF V**

### GREEK SALAD WITH FETA **GF V**

## Entrées:

### FRESH GRILLED TO ORDER

**RIBEYE STEAK** **GF DF**

### BBQ CHICKEN THIGHS **GF DF**

### GRILLED VEGETABLE KEBAB

**GF DF V VE**

### CHEF ATTENDED OPEN FIRE STEELHEAD TROUT

Tomato and mango salsa

**GF DF OW**

**\$15/person**

*(Minimum 100 guests)*

## Dessert and beverages:

### ASSORTED HOUSE-MADE SEASONAL SQUARES **v**

### FRESH SLICED WATERMELON

**GF DF V VE**

### INFUSED ICED TEA

### STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

**\$60/person**

**v** = Vegetarian

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**GF** = Gluten-Friendly

**DF** = Dairy-Friendly

**OW** = Ocean Wise™

