

Build-Your-Own BBQ Buffet

50 guest minimum. \$10/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 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*

\$30/adult • \$22/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

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

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

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™

