

Group Events Menu

(includes staff to set up, serve and clear)

Minimum 100 people Monday to Friday • 150 people on Saturday
(Please inquire for smaller groups)

Pricing is per person • 🔥 signature items

Meal includes one hour of service with staff • {150.00} per additional hour • {75.00} per half hour

Meal pricing includes white Styrofoam plates, black plastic cutlery and paper napkin.

BBQ Certified AAA Angus Rotisserie Beef 🔥 {7.50}

Hand carved onto fresh Kaiser buns with onions, pickles, banana peppers, horseradish and barbecue sauce

BBQ Rotisserie Pork Loin {5.50}

Hand carved onto fresh Kaiser buns with onions, pickles, banana peppers, apple sauce, barbecue sauce & homemade mustard

Pulled Pork on a Bun {6.00}

Tender shredded pork infused in a delicious sauce, served with a fresh sliced Kaiser bun, pickles and banana peppers

BBQ Beef Burgers 🔥 we also provide veggie burgers {5.50}

1/4 Pound patties with fresh buns, sliced cheese, fried onions, pickles, banana peppers, and condiments
One burger per person, extra burgers {4.00}
1/3 Pound Angus Chuck Burger option add {1.00}

BBQ Farmer Sausage {4.50}

With fresh roll, fried onions, mustard, ketchup and relish

Mixed Grill BBQ {9.50}

Beef and veggie burgers, farmer sausage and hot dogs with fresh buns, sliced cheese, fried onions, pickles, banana peppers, mustard, ketchup and relish

{BUILD YOUR OWN MENU FROM HERE}

Hot Dogs (available with Beef Burger or Farmer Sausage only) {3.00}

Chicken Burgers (available with Beef Burger option only) {5.00}

Lettuce Salads {2.00}

Caesar Salad 🔥 - romaine tossed with a creamy dressing and flavored croutons

Greek Salad - tossed greens, tomatoes, cucumber, olives, onion and feta cheese with dressing

Tossed Salad - tomatoes, cucumber, onion, radishes and crisp lettuce with assorted dressings

Prepared Salads {1.50}

- Cheesy "Mac" Pasta** - cheesy and extremely tasty, a hit with both adults and kids
- Cold Pork and Beans** - with a few secret ingredients
- Coleslaw** - shredded cabbage with apples and green onions, tossed in a poppy seed dressing
- Corn salad** 🍷 - niblet corn, peppers, onion and a creamy dressing with a crispy secret ingredient
- Fresh Fruit Salad** - pineapple pieces, mango, grapes and more
- Oriental Noodle Salad** - cabbage with sprouts, onion, mushrooms, crispy noodles and dressing
- Pasta** 🍷 - spiral rotini tossed in a sun dried tomato dressing
- Pea** 🍷 - green peas and red peppers in a roasted garlic and pepper dressing
- Potato Salad** - red potatoes, eggs, celery, and a creamy dressing

Prepared Salads {2.00}

- Broccoli Salad** 🍷 - broccoli pieces and dried cranberries tossed in a homemade dressing
- Marinated Vegetable Salad** - broccoli, cauliflower, carrots and onions with Italian dressing
- Special Recipe Country Style BBQ Baked Beans** 🍷

Dessert Menu

Assorted Squares {2.00}

Brownie, Carrot Cake, Nanaimo Bar, Butter Tart Bar and Berry Crumble

Celebration Cake {2.00}

Chocolate, Vanilla or Marble

Cookies - Homestyle Fresh Baked {1.50}

Double Chocolate, Chocolate Chip and Oatmeal Raisin

Cupcakes {2.00}

Chocolate and Vanilla with buttercream icing

Saskatoon Berry or Apple Pie {3.00}

Homemade and freshly baked, topped with whipped cream

S'mores Display - Make your own {3.00}

Complete with marshmallows, graham wafers & chocolate bars

Sundae - Build your own {4.00}

With chocolate and vanilla ice cream, add your own toppings of:
chocolate chips, toasted coconut, chocolate and caramel syrup, strawberries and bananas

Tarts {2.50}

Butter tarts, Cherry and Chocolate

{Beverages}

Coffee - self serve station with sugar, sugar twin, cream, flavored creamers, stir sticks, insulated coffee cups and lids {2.00}

Choose either Lemonade, Iced Tea or Fruit Punch - self serve station with clear cups {1.50}

Canned Pop & Bottled Water - assorted popular brands {2.00}

We need a minimum of one week notice for any food allergies.

There will be an additional charge for:

Vegetarian Meals {5.00}

Gluten free meals {6.00}

Vegan meals {7.00}