

Catered Meals Menu (includes staff to set up, serve and clear)

Minimum 50 People • Pricing is Per Person • 🔥 signature items

Meals on this page include assorted dinner buns (fresh white, whole wheat, multigrain & sour dough) with butter AND 5 sides on page 2. EXCEPT the Build Your Own Burger Meal

Meal pricing includes our black biodegradable plates and silver coated cutlery. If you would like our white melaware plates and stainless steel fork and knife, it would be an additional {1.50}

BBQ Rotisserie Prime Cut Beef 🔥 {17.85}

Slowly roasted on a rotisserie, served hand carved hot off the roast. We only use Certified AAA Aged Angus Beef.

Kabobs {17.95}

Fire Grilled Chicken, Fire Grilled Pork, Angus Beef or Pork Souvlaki. Pick any two of our 4 oz. Kabobs. Guests get one of each.

Baby Back Ribs {19.95}

Seasoned, sauced and grilled.

BBQ Angus Steaks {27.95}

10 oz. AAA Angus Beef, Center Cut New York Steak. We barbecue them onsite.

Pitchfork Steak Fondue 🔥 {35.95}

10 oz. steaks cooked in our signature homemade fondue.

Slow Roasted Whole Hog 🔥 {29.95}

Prepared on our Rotisserie BBQ. Served whole, dressed and hand carved. (Min. 100 People)

Roast Turkey Dinner {18.70}

A traditional meal with our homemade dressing and trimmings.

Seasoned Chicken Breast {16.95}

Enjoy a tender 8 oz. chicken breast.

Grilled Salmon Steaks {15.95}

With Pesto and Florentine Sauce.

ADD A 2nd MEAT OPTION (with purchase of any of the above)

Sweet & Sour Meatballs, Baked Beans or Farmer Sausage {1.50}

Chicken Pieces, Chicken Kabobs, Roasted Ham or Cabbage Rolls {3.00} Perogies {3.50}

Build Your Own Burger {15.95}

1/3 Pound Angus Chuck burger, cooked on site, served with a Kaiser bun. Top it off any way you like with fried onions, two kinds of cheese, sliced tomatoes, shredded lettuce, pickles and hot peppers. Condiments include mustard, ketchup, relish, butter, mayo and salsa.

We guide one burger per person, we keep track and charge per consumption, extra burgers {4.25} **This meal does not include a starch or hot vegetable.**

Catered Menu- Included Sides

{Choice of 1 Starch}

- Baby Red Skin on Mashed Potatoes** - with rich brown gravy
- Baked Potatoes** - russet potato with butter, sour cream, salsa and real bacon bits
- Creamy Mashed Russet Potatoes** - with rich brown gravy
- Lemon Roasted Potatoes** 🍷 - seasoned and moist, our special recipe
- Rice Pilaf or Steamed Rice** - seasoned long grain rice
- Scalloped Potatoes** - russet potatoes covered in a rich creamy sauce, topped with cheese

{Choice of 1 Leaf Salad}

- Caesar Salad** 🍷 - romaine tossed with a creamy dressing and flavoured 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

{Choice of 2 Prepared Salads}

- 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}

You can substitute one of the above salads with the following for an additional {.50} per person

- 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** 🍷

{Choice of Hot Vegetable}

- Baby Carrots and Dill**
- Fresh Niblet Corn**

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}

Dessert Menu

Pricing is Per Person • Add on to any meal selection

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}

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