



BBQ

MENU

Companies, Parties, Sports Teams
Perfect for any occasion!

CLASSIC FARE

TASTE | QUALITY | SERVICE





BBQ PACKAGES

CLASSIC BBQ PACKAGE | \$25

- One choice of salad
- Two choices of sides
- Choice of one:
 - Prime rib burger
 - Smoked sausage on a bun
- One choice of dessert
- Infused water & assortment of pop

PREMIUM BBQ PACKAGE | \$37

- One choice of appetizer
- One choice of salad
- Two choices of sides
- Two choices of entrées
- One choice of dessert
- Infused water & assortment of pop

GRAND GRILL PACKAGE | \$45

- Two choices of appetizers
- Two choices of salads
- Two choices of sides
- Two choices of entrées
- Two choices of desserts
- Infused water & assortment of pop



APPETIZERS

BBQ CHICKEN WINGS

Choice of one:

- Salt & pepper
- Hot
- BBQ

BONELESS SHORT RIB BITES

Tossed in salt & pepper, served with spicy chimichurri sauce

SMOKED BBQ SLIDERS

Choice of one:

- Pulled Pork
- Chicken
- Beef

JAMAICAN JERK CHICKEN SKEWERS

Tangy jerk chicken sauce

GRILLED MIXED VEGGIE SKEWERS

Herb-spiced zucchini, bell peppers, mushrooms & onions



SALADS

CREAMY COLESLAW

Cabbage, kale, carrots, creamy dressing

POTATO SALAD

With grainy mustard dressing

SOUTHWESTERN CHICKEN SALAD

Crispy cabbage & carrots, lime-cilantro vinaigrette, chipotle, cumin

GRILLED CORN AND BLACK BEAN SALAD

Creamy tomatillo dressing

GREEK SALAD

Lettuce, tomatoes, onions, olives, feta cheese & red wine vinaigrette



SIDES

RANCHER'S SIGNATURE BAKED BEANS

Ground beef, baked beans, mustard, apple cider vinegar

CREAMY MAC & CHEESE

Aged cheddar, creamy cheese sauce

HERB & GARLIC ROASTED POTATOES

Red baby potatoes, garlic, thyme & rosemary

SAUTÉED MUSHROOMS & CARMELIZED ONIONS

Whole mushrooms, fresh herbs, garlic, caramelized onions

SPICY CORN ON THE COB

Grilled corn, lemon, chili & cilantro

BUTTERMILK MASHED POTATOES

Yukon gold potatoes, buttermilk

BBQ

ENTRÉES

GRILLED FRESH ON SITE

PRIME RIB BURGERS

Served with freshly baked rolls

Vegan substitute: Vegan shiitake burger

Toppings: Ketchup, mustard, relish, cheese, mushroom, caramelized onion, lettuce, tomatoes, bacon jam, roasted garlic aioli, horseradish cream sauce

SMOKED SAUSAGE ON A BUN

Choice of:

- Hot Italian sausage
- Chorizo
- Andouille sausage
- Vegan substitute: Beyond Meat vegan sausage

Toppings: Ketchup, relish, mustard, sauerkraut, cheese sauce, diced onion

SHAVED BEEF ON A BUN

Overnight roast beef, thinly sliced, onions, gravy

Vegan substitute: House-made vegan chili

Toppings: Grainy mustard, roasted garlic aioli, cheese, hot sauce

FRANK'S ALL BEEF HOT DOG

Vegan substitute: Beyond Meat vegan sausage

Toppings: Ketchup, relish, mustard, chopped onion

Add-on: Beef Chili - \$3.00

PULLED MEAT ON A BUN

Choice of:

- Pulled pork
- Pulled beef
- Vegan substitute: House-made vegan chili

Toppings: Caramelized onions, roasted garlic aioli, cheese

Add-on: Beef Chili - \$3.00

BRAISED ST. LOUIS RIBS

Fall-off-the-bone ribs, slow-cooked in house-made BBQ sauce

Vegan substitute: Vegan sweet & sour ribs

HALAL GRILLED CHICKEN BREAST

Boneless chicken breast, Tex-Mex spice

Vegan substitute: Vegan drumsticks

Choice of:

- Chimichurri
- Frank's hot sauce
- Spicy salsa
- Tangy BBQ sauce

TEXAS-STYLE SMOKED BEEF BRISKET

18-hour slow-cooked Texas-Style boneless beef brisket with spicy BBQ sauce

Vegan substitute: Beefy bites

Toppings: Caramelized onions, garlic aioli, BBQ sauce, lettuce, tomatoes





DESSERTS

ASSORTED MINI CUPCAKES

Assortment of chocolate, red velvet & vanilla

ASSORTMENT OF SWEETS & SQUARES

Date square, raspberry macaroon, lemon lovers, chocolate swirl cheesecake

FRESH SLICED FRUIT

Pineapple, melon, berries, kiwi

FRESHLY BAKED COOKIES

Assortment of chocolate chunk, double chocolate, white chocolate macadamia nut

GRILLED PINEAPPLE STICKS

With paprika



ADD-ON PLATTERS

SERVES 10-12

CHARCUTERIE TRAY | \$170

Cheese, smoked meats, crackers

FRESH SLICED FRUIT PLATTER | \$85

Pineapple, melon, berries, kiwi

CROSTINI WITH SPINACH DIP & MARGARITA SALSA | \$40

Toasted sliced baguette with spinach artichoke dip & salsa

GARLIC SAUSAGE, CHEESE & CRACKER PLATTER | \$155

Garlic sausage coin, cheddar & Swiss cheese, Breton crackers

ASSORTED SANDWICH PLATTER | \$100

Assortment of egg salad, tuna salad, ham & cheese, roast beef sandwich



NOTES:

- Dietary options can be accommodated upon request.
- Minimum of 30 guests required.
- Menu selections must be submitted to University of Calgary Food Services 10 business days prior to the requested event date.
- Final attendee numbers and dietary restrictions are due 5 business days prior to the requested event date.
- All prices are per person and subject to 15% service charge & 5% GST.
- Cancellations, or decrease in number of attendees:
 - 5 to 7 business days before the requested event date, subject to 50% per person fee.
 - Less than 5 days before the requested event date, subject to 100% per person cancellation fee.

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