



## **Badlands Catering Services**

### **Dinner Buffet Menu**

#### **Entrée Options:**

##### **Hand Carved Smoked or BBQed Alberta Roast Beef (GF)**

*Tender, juicy Alberta roast beef smoked or BBQed and seasoned with our special blend of spices. Served with au jus and horseradish.*

\$34

##### **Hand Carved Alberta Prime Rib Roast (GF)**

*Slow roasted tender, juicy Alberta Prime Rib smoked to perfection.*

\$37

##### **Beef Brisket (GF)**

*Carnivore Heaven! Carved on the Buffet & Served with our Original BBQ Sauce (GF).*

\$35

##### **Bacon Wrapped Roasted Pork Loin (GF)**

*This bacon wrapped pork loin roast is brushed, with a sweet and savory glaze, then covered in bacon and grilled to perfection.*

\$30

##### **Marry Me Chicken (GF)**

*Creamy, juicy and full of flavor. Sauteed chicken in a garlic sundried tomato and parmesan cheese sauce.*

\$28

We will customize your menu to fit any preference or dietary restrictions.

**\*\*\*Choose a 2 Entrée buffet and add \$6.00.**

**Starch Selections (choose 1):**

*Baked potato with sour cream, green onions and bacon bits.*  
*Garlic whipped potatoes with house gravy*  
*Mashed potatoes with house gravy*  
*Rice Pilaf*  
*Scalloped Potatoes*  
*Herb Roasted Potatoes*

**Vegetable Selections (choose 2):**

*Seasoned green beans*  
*Buttered peas and carrots*  
*Honey glazed dilled carrots*  
*Corn gently tossed in butter*  
*Seasoned Broccoli and Cauliflower*  
*Oven Roasted Vegetable Medley*

**Salad Selections (choose 2):**

*Classic Caesar*  
*Marinated Vegetable*  
*Strawberry Spinach with almonds in a raspberry vinaigrette*  
*Pasta Salad*  
*Traditional Potato Salad*  
*Creamy Cucumber with dill*  
*Artisan mixed greens with house dressing*  
*Traditional Coleslaw*  
*Horseradish Dill Coleslaw*

**Buffet Dinners include:**

*\* Buns, butter, assorted pickle/beet & olive tray and condiments.*  
*Disposable plates, cutlery and napkins.*

**General Information:**

All prices listed are per person.

GST of 5% placed on top of final bill.

Children between the ages of 5 and 9 years old are half price.

**No charge for children under the age of 5 years!**

**(GF)** Gluten Free

**Industry Standard Gratuity of 15% will be added to invoice.**

**To secure your booking:**

30% deposit is required to hold date.

(Payable by cash, cheque or e-transfer)

**Final balance due: 2 weeks prior to wedding date**

Thank you for considering *Badlands Catering* Services for  
your special day.

Kind regards,

Chef Clayton Cocks & the Badlands Catering Team

Please contact us to book at (403)664-1235 or email

[badlandscateringsales@gmail.com](mailto:badlandscateringsales@gmail.com)

