



Badlands *Branding* Catering
Menu
Services

**Call us to book at
(403)664-1235**



Choose 1 meat, 2 salads, 2 side and 1 sweet:
\$29.99...add on a soup for \$3.00 pp

****We can add on extras if you like please inquire further.**

Main Dishes: Beef

Hand Carved & Smoked – delicious slow and low smoked beef.

BBQed Beef– Pulled Beef with buns – delicious beef comes au jus for dipping.

Beer Braised Beef with Onions - Slow-braised goodness with a deep rich stock.

Chuckwagon Chilli with Buns - A robust and spicy chili recipe.

Cowboy Casserole - Ground beef and vegetables in a creamy sauce topped with golden tater tots.

All Canadian Bacon Double Loaded Beef Burgers – a pretty tasty burger with all the fixins.

Main Dishes: Chicken

BBQed Chicken - enveloped in a tantalizing spice rub, slathered with the Homemade Barbecue Sauce and grilled to perfection.

Creamy Chicken Alfredo Pasta -Classic, Rich, creamy pasta paired with tender, juicy chicken.

Whiskey Pineapple Chicken - Chicken marinated in whiskey, pineapple juice, BBQ sauce, Worcestershire, garlic and pepper.

BBQed Beer Chicken - the grill adds a nice smoky flavor with a crispy exterior and the beer keeps the bird exceptionally moist.

Crispy Oven Fried Chicken - baked to crispy perfection in the oven with a delicious balance of herbs and spices!

Main Dishes: Pork

Dr. Pepper Pulled Pork - Slow cooked pulled pork in soda tenderizes the meat while honey, brown sugar and smoked paprika infuse it with classic barbecue flavor.

Sweet & Sour Spare Ribs - Crispy coated pork smothered in a tangy sweet and sour sauce and served up with pineapple, crunchy onions and peppers.

BBQed Porkchops - bone-in pork chops brined in garlic and spices, then grilled to perfection and basted with barbecue sauce.

Bacon Wrapped Pork loin - bacon wrapped pork loin roast is brushed with a sweet and savory glaze, then covered in bacon and grilled to perfection.

Smoked BBQ Back Rib - Tender and delicious, these smoked baby back ribs are pure perfection. So tender in fact, that the meat falls right off the bone!

Sippin' Soups

Cheddar & Bacon Soup - SUPER creamy and made with three kinds of cheese and thick-cut smoked bacon.

Hamburger Soup – this hearty hamburger soup is a savory medley of ground beef, tomatoes, carrots, potatoes, yellow onion, celery, green beans, and seasonings.

Beer Cheese Soup - combines beer with lots of sharp cheddar cheese, chicken stock, half and half, and plenty of vegetables for a creamy and delicious soup.

Creamy Mushroom - creamy and full of fresh mushrooms!

Traditional Tomato Soup - a creamy, rich and vibrant soup.

Sides

Broccoli Cheese Casserole - loaded with broccoli and rice in a creamy cheddar cheese sauce, all finished off with a crunchy topping.

Cheesy Bacon Ranch Potatoes - tender cheesy bacon ranch potatoes are smothered in gooey melted cheese, loaded with crispy bacon, and flavored with tangy ranch seasoning.

Bull Sale Baked Beans - uses six different kinds of beans, bacon, and is smothered in a wonderful sauce with barbecue sauce, liquid smoke and cider vinegar for superb taste.

Sinful Potatoes – delicious dish with hashbrowns, Velveeta cheese, onions, soup, mayo and bacon bits.

Creamy Breaded Carrot Casserole - made with carrots, a cream sauce, cheddar cheese, and topped with buttery breadcrumbs.

Corn and Peppers – perfect side dish and mixture of seasoned diced red peppers and corn.

Green bean casserole - made with crispy baked onions, a creamy mushroom sauce, and fresh green beans.

Salads:

Cowboy Pasta - bacon, ground beef, cheese, mini pasta, cherry tomatoes, sweet kernel corn mixed with a spicy sauce

Creamy Potato Salad - full of crunchy dill pickles, yellow mustard, mayonnaise, and must-have hard-boiled eggs!

Traditional Coleslaw - classic coleslaw recipe with creamy dressing

Horseradish Coleslaw - shake things up with this horseradish dill coleslaw variety - crunchy, tangy, zesty, and delicious.

Creamy Caesar Salad - a creamy, homemade Caesar dressing is mixed with fresh, crisp romaine lettuce, bacon, Parmesan, and croutons

Creamy Cucumber and dill - is a refreshing combination of cucumbers, red onion and dill tossed in a simple dressing.

Mexican Corn & Black salad – it's a simple salad jam packed with black beans, fresh vegetables and it's all tossed with a vibrant cilantro lime dressing.

Sweets

Brownies

Big Batch Oatmeal Cookies

Assorted Squares

Apple Pie with vanilla ice cream

Strawberry Trifle with Angel Food Cake

Marshmallow Peanut Butter Squares

**We appreciate your business and
thank you for supporting a local
rural business!**

Clayton Cocks
Owner

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