



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.

\$41.00

Hand Carved Alberta Prime Rib Roast (GF)

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

\$44.00

Beef Brisket (GF)

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

\$41.00

Honey Garlic Glazed Roasted Pork Loin (GF)

Succulent, flavourful and tender roasted pork loin prepared with a special spice rub and honey-Dijon garlic sauce.

\$35.00

Marry Me Chicken (GF)

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

\$33.00

**** ** To select a 2 Entree buffet option the first entree base price is determined by the most expensive cut of meat. Then add \$6.00 for 2nd choice of entree.**

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

Herb Roasted Potatoes

Ranch 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

Cowboy Trail Ranch Roasted Carrots

Salad Selections (Choose 2):

Classic Caesar

Strawberry Spinach with almonds in a raspberry vinaigrette

Cowboy Pasta Salad

Traditional Potato Salad

Creamy Cucumber with dill

Artisan mixed greens with house dressing

Traditional Coleslaw

Horseradish Dill Coleslaw

Marinated Vegetable

Cucumber Tomato Salad

Buffet Dinners include:

- * Buns, butter, assorted pickle/beet & olive tray and condiments.
- * Disposable plates, cutlery and napkins.
- * Tables bussed.
- * If dinnerware is used and cleanup of the dishes is required, there will be an extra charge to provide this service. (Please inquire for pricing)

Catering-To-Go-Option

Book our popular ***Catering-To-Go Option*** and pickup and **Save 5% off** our Buffet Menu Prices.

- * This option includes: Aluminium trays, disposable plates, cutlery, napkins, serving tongs/spoons and condiments.
No Gratuity Charged.

First Responders Discount

We are pleased to offer a First Responders Rate. In honour of the work and service you do we thank you for your service. For this will offer an additional **5% off** your booked event menu.



General Information:

All prices listed are per person.

GST of 5% will be placed on top of the 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!

** If you require desserts at your event, we work with an area baker that offers an array of desserts and would be able to get pricing for you to add to your event booking with Badlands Catering Services Ltd.

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

To secure your booking:

30% deposit is required to hold date at time of booking.

(Payable by cash, cheque or e-transfer) E-transfer to: info@badlandsbutcherservices.ca

Final balance due: 2 weeks prior to your event

**Thank you for considering
Badlands Catering Services Ltd. 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**