



## **BBQ & STAMPEDE MENU**

\*MIN 15 ORDERS PER ITEM | COST – IN ADDITION TO THE SIZE OF YOUR EVENT, PRICE IS DETERMINED ON VENUE LOCATION/AMENITIES AND CUSTOMIZED MENU DETAILS.

PLEASE CONTACT US PERSONALLY AT [CATERING@WHIPPT.CA](mailto:CATERING@WHIPPT.CA) FOR A QUOTE

### **BREADS**

- ROMANO CHEESE AND GARLIC FRENCH BREAD
- CORN BREAD AND CHILI BUTTER
- HONEY BUTTER BISCUITS

### **SIDES**

- MIXED GREEN SALAD WITH VINAIGRETTE
- CAESAR SALAD, DOUBLE SMOKED BACON, GARLIC CROUTON AND PARMESAN
- GRAINY MUSTARD POTATO SALA
- YUKON GOLD MASH POTATOES WITH BROWN BUTTER AND GRAVY
- VEGETABLE KEBABS, ZUCCHINI, PEPPERS, MUSHROOMS, ONION, CHERRY TOMATOES AND BALSAMIC GLAZE
- WHITE CHEDDAR MAC AND CHEESE

### **ENTRÉE**

- LEMON SAGE ROASTED CHICKEN
- BBQ BABY BACK RIBS
- BROWN SUGAR, BOURBON PULLED PORK
- BEER SIMMERED BRATWURST
- SOY, GINGER SALMON STEAKS
- BONELESS BISON PRIME RIB ROAST, ROSEMARY, GARLIC, RED WINE REDUCTION

### **OFF THE GRILL**

\* ALL THE FIXINGS INCLUDED – LETTUCE, TOMATO, ONIONS, BUNS & CONDIMENTS

- FRESH HANDMADE 6OZ AAA ALBERTA BEEF BURGERS
- HICKORY BBQ CHICKEN BREASTS
- HOT DOGS / SMOKIES
- VEGETABLE BURGERS