

BARBEQUE

THE BACKYARD *minimum 25 people* **\$11.95**

Choose Grilled Hamburger **GF**, Veggie Burger **V** or Bavarian Smokie **GF**
 Bag of Chips
 Can of Pop or Juice
 Fixings: Mustard, Ketchup, Relish, Mayo, Shredded Lettuce, Tomatoes & Diced Onions

THE GRILL *minimum 25 people* **\$16.95**

Choose Grilled Salmon Burger **GF**, Chicken Burger **GF** or Quinoa Burger **GF V**
 Choose 1 Lunch Salad
 Mini Cakes & Squares or Cookies
 Can of Pop or Juice
 Fixings: Dijon Mustard, Remoulade Aioli, Relish, Leaf Lettuce, Tomatoes & Diced Onions

*Add sliced cheddar or Swiss cheese for an extra \$1.00 per person to any BBQ menu
 For gluten friendly buns add \$1.00 per burger*

THE SUMMERTIME *minimum 25 people* **\$25.95**

Choose West Coast Wild Salmon **GF**, Free Range Chicken **GF**, Braised Chuck Flat **GF** or
 Grilled Portobello Mushroom **GF V**
 Choose 2 Dinner Buffet Salads
 Baked Potatoes with Scallions, Sour Cream & Butter **GF**
 Dessert Selection of Pies, Tortes, Flans & Sliced Fruit
 Fair Trade Organic Shade Grown Coffee & Numi Tea

Add a second entrée grill selection for an extra \$9.95 per person

THE BBQ RENTAL FEE **\$225.00**

This includes the BBQ delivery, setup & pickup from any location on campus with a cook onsite for up to 2 hours

*While we strive to ensure our GF foods are safe for your consumption,
 we cannot safeguard against possible cross contamination.*

