

BARBEQUE

THE BACKYARD *minimum 25 people*

\$12.25

Select from 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*

\$17.25

Select from Grilled Salmon Burger **GF**, Chicken Burger **GF** or Quinoa Burger **GF V**
 Select a 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 or add bacon for an extra \$1.50 per person to any BBQ menu
 For gluten friendly buns add \$1.00 per burger*

THE SUMMERTIME *minimum 25 people*

\$26.50

Select 2 Entrees; West Coast Wild Salmon **GF**, Free Range Chicken **GF**, AAA Baseball Cut Sirloin Steak **GF** or Grilled Portobello Mushroom **GF V**
 Select 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

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.



University
of Victoria

University
Food Services



degrees catering

TEL 250.721.8603 DEGREESCATERING.CA