

# BARBEQUE

## THE BACKYARD *minimum 25 people*

**\$12.25**

Select from Grilled Hamburger **GF**, Quinoa Burger (**GF/Vegan**) 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/Vegan**)  
 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 (Ocean Wise) **GF**, Free Range Chicken **GF**, AAA  
 Baseball Cut Sirloin Steak **GF** or Grilled Portobello Mushroom (**GF/Vegan**)  
 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

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Food Services



degrees catering

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