



PRAIRIE FEAST

Inspired by Saskatchewan roots!!

Interested in something that is not on the menu? No problem! We're flexible and aim to please. Includes: set-up, plates, napkins and utensils.

Sold per guest | 10 guest minimum |
1 Protein **\$18.50** | 2 Proteins: **\$22.50**

All meals include choice of:

- **1 OR 2 Proteins** – See options below.
- **1 Starch** – See options below.
- **Seasonal Roasted Vegetables**
- **2 Salad selections and Mixed Green Salad w/ House Dressing** – See options below.
- **Breads and rolls** – An assortment.

Protein Selections

Slow Smoked Pork Shoulder – Brined, rubbed and smoked for 10 hours. Pulled and tossed with our signature BBQ sauce.

Slow Roasted Beef – Seasoned and roasted to perfection. Served with au jus and horseradish.

Garlic and Herb Oven Roasted Chicken – Finished with house made chimichurri sauce.

BBQ Ribs – Spiced, smoked and basted with our Bourbon BBQ sauce.

1/2 Rack: **\$4/guest** Full Rack: **\$8/guest**

Starch Choices

Loaded Mashed Potato – Mixed with sour cream, chives, bacon, and cheddar cheese.

Roasted Baby Red Potatoes – Seasoned with herbs, garlic and salt and pepper.

Three Cheese Homemade Mac and Cheese – Elbow macaroni, cheddar, Parmesan and provolone cheese baked until its golden brown.

Classic Baked Potato – Served with bacon bits, butter, chives and sour cream.

Salad Options

Classic Caesar Salad – Romaine lettuce, focaccia croutons and citrus Parmesan dressing.

Caprese Salad – Bocconcini cheese, fresh tomatoes, field greens and pesto vinaigrette.

Potato Salad – Red baby potatoes with bacon, grainy mustard, celery, chives and mayonnaise.

Zesty Pasta Salad – Mixture of peppers, tomatoes, feta cheese, fresh basil and a zesty dressing.

Black Bean and Corn Salad – With grape tomatoes, jalapeños, fresh cilantro and a citrus chili dressing.

Marinated Vegetable Salad – Bell peppers, carrots, broccoli, cauliflower, onions and Italian vinaigrette.