



Barbeque Menu

SUMMER BARBEQUE MENU

Includes:

- Classic Caesar Salad
- Creamy Potato Salad
- Sundried Tomato and Oregano Pasta Salad
- Mexican Corn Nibbles
- Premium BBQ Hamburgers

and

Spolumbo Spicy Italian Sausage

or

Premium Beef Hot Dogs

- Appropriate Buns, Condiments and Sauces
- Strawberry Cream Cake or Assorted Tarts
- Bottled Water and Soda Pop
- Fresh Picked Fruits are Available Upon Request (minimum 50 guests)

SOUTHERN SUMMER FEATURE

Includes:

- Tossed Salad with Assorted Dressings
- Home Cooked Chili
- Baked Potatoes with all the fixing's
- Buttered Corn on the Cob (seasonal)
- Assorted Pickle Tray
- Dinner Rolls with Butter
- BBQ St. Louis Ribs with Quarter Roast Chicken
- Watermelon
- Iced Tea and Bottled Water



BARBEQUE BUFFET

Choose One (1) Premium Entrée

Top Sirloin Steak

8 oz. Keg Style - Spice Rubbed Steak, Basted with Garlic, Butter and Crowned with Montreal Steak Spice

- 8 oz. New York Striploin Steak
- 8 oz. Rib Eye Steak
- 8 oz. New Orleans BBQ Chicken Breast
- 10 oz. Barbecue St. Louis Ribs

All steak dinners include Yukon baked potato with all the fixings' and marinated BBQ veggie skewers. Choice of three salads, assorted pickle tray, dinner rolls and butter, assorted dessert squares or assorted tarts, tea and coffee.

Choose Three (3) Salads

- Mixed Spring Greens
- Marinated Vegetable Salad
- Classic Caesar Salad
- Creamy Potato Salad
- Sundried Tomato and Oregano Pasta Salad
- Mediterranean Vegetable and Pasta Salad with Feta

Crowning Barbeque Touch

- Garlic Prawn Skewers
- Cajun Prawn Skewers
- Barbecue Chicken Leg and Thigh
- Hot Buttered Corn on the Cob
- Home Made Chili



ABOUT US

From special events and private functions to the day-to-day management of food services at institutions, Ovation Catering & Banquets (Ovation) is a full-service catering company that provides “a taste of something better” in northern Alberta, Canada. Whatever your occasion, we’ll rise to your occasion. For more information on Ovation, visit www.ovationcatering.ca.

EVENT CONSULTING SERVICES

Ovation will provide extensive, ongoing consulting services for your function to ensure a perfectly coordinated event. Advice on any subject is available at any time during regular office hours (Monday–Friday 8:30 am–4:30 pm excluding statutory holidays). A logistics and/or staff travel charge will apply. If you require consultation outside of our regular office hours, an extra fee may apply. Please contact us at 1.800.314.2695 between 8:30 am–4:30 pm Monday to Friday (excluding statutory holidays) to set up an appointment.

MENUS

According to Alberta Health Services, all food served must be prepared in a commercial kitchen and no outside food may be brought onto the premises except for specialty cakes (wedding, etc). No food prepared by Ovation may be taken with you and/or your guests upon your departure.

Our menus are available to view at www.ovationcatering.ca. There is no pricing on our website menus as they are build-your-own; so please feel free to make any additions and/or substitutions. Please contact us for a quotation. Please ensure to advise us of any dietary concerns. Once we receive your menu selections and you have completed our quote request form, we can provide you with a quote within three (3) business days. Please note that 5% GST and a 15% gratuity charge are applied to all food and beverage pricing.

ADDITIONAL SERVICES

To enhance your special function, we have a variety of additional services available for you to choose from. We take the stress out of your event by offering you a single point of access to everything you need to host a successful function. Such items include, but are not limited to, tables, chairs, centerpieces and more. Pricing is tailored based on the needs of your event. Set up, take down, delivery and pick up charges will apply.

