



The
Butler
Did It
Catering Co.

620 Clark Drive Vancouver BC V5L 3H8

604-739-3663

www.butlerdiditcatering.com

Butler BBQ Menus 2018

The sun is out, and our grill is fired up! There is no better way to celebrate summer than with an amazingly delicious BBQ! We have 4 popular BBQ Menus to choose from or you can create your own custom BBQ menu.

Our menus are flexible and customizable! Let us know if you have a theme or menu item you had in mind for your BBQ and we can help build a custom BBQ experience for your event! All of our BBQ menus are versatile and can be grilled fresh at your event or ordered as a catering drop-off.

Our team of event and catering coordinators would be happy to assist you with menu suggestions, venue recommendations, china & glassware rentals, summer cocktails & bar services, and more.

Thank you for considering The Butler Did It Catering to cater your upcoming BBQ. We look forward to helping make your BBQ event a spectacular success for you and your guests!

To receive a quote contact us at: 604-739-3663 or info@butlerdiditcatering.com



Creating Edible Memories

Our Most Popular Barbeque Menus

Menus are priced per person | Minimum order for 25 guests | All menus are drop-off friendly

Classic BBQ

GOURMET ORGANIC MIXED GREENS VG GF

With our blueberry vinaigrette or herb citrus vinaigrette

BUTLER COLESLAW V GF DF

Thinly sliced cabbage, carrots, apples, and house dressing

5oz BEEF BURGERS

(Gluten free with no bun)

GARDEN VEGGIE BURGER V

(Gluten free with no bun)

BURGER CONDIMENTS V

Ketchup, mustards, relish, onions, pickles, lettuce, tomato

POTATO CHIPS V

Variety of flavors from Ms Vicki, Dorito and Lays

ASSORTED COOKIE PLATTER V

Flavours include: chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut

Menu Price: \$23 per person

All-Inclusive Price: \$34.75 per person (Minimum of 50 guests)

Chicken & Rib BBQ

BUTLER COLESLAW V GF DF

Thinly sliced cabbage, carrots, apples, dill and sunflower seeds and house dressing

CLASSIC EGG AND POTATO SALAD V GF DF

With egg, celery, radish and lemon aioli

GRILLED CHICKEN LEG AND THIGH DF GF

With house rub, sweet BBQ sauce

BABY BACK RIBS DF GF

House sweet rub and Kanas style BBQ

FRESH CORN BREAD V

ASSORTED SQUARES AND COOKIES V

\$28 per person



West Coast BBQ

GOURMET ORGANIC MIXED GREENS VG GF

With our blueberry vinaigrette and herb citrus vinaigrette

ANCIENT GRAIN SALAD V DF

With brown long grain rice, wild rice, spelt, oats, yams, spinach, dried cranberries with Dijon vinaigrette

ROASTED POTATO WEDGES VG GF

Seasoned with herb and spices

GRILLED SOCKEYE SALMON DF GF

With a dill honey glaze

GRILLED SEAFOOD SKEWER DF GF

Shrimp, scallop and seasonal fish with lemon basil rub

ASSORTED DESSERT SQUARES AND BARS V

\$35.50 per person

Dog Days of Summer BBQ

BUTLER COLESLAW V GF DF

Thinly sliced cabbage, carrots, apples, dill and sunflower seeds and house dressing

CLASSIC EGG AND POTATO SALAD V GF DF

With egg, celery, radish and lemon aioli

JUMBO NATHANS HOT DOG

With fresh bun

JUMBO VEGETARIAN HOT DOG

With fresh bun

BAVARIAN SAUSAGES

With pretzel bun

POTATO CHIPS V

Variety of flavors from Ms. Vicki, Dorito and Lays

ASSORTED SQUARES AND COOKIES V

\$24.50 per person



Hot Dog Snack Shack

Chef attended hotdog station. Choose 3 hotdogs flavours below, and our chef will make them to order at your event.

ALL BEEF HOT DOG

With ketchup, mustard, relish, and diced onion

BUFFALO DOG

With blue cheese dressing, franks sauce and coleslaw

CHICAGO DOG

With pickles, relish, mustard, hot peppers, and tomato

RUBEN DOG

With caramelized onions, swiss cheese, mustard, and sauerkraut

BANH MI DOG

Peanut satay sauce, pickled carrot and daikon, cilantro, jalapeno, and crushed peanuts

\$18 per person, plus onsite Chef

Or Create Your Own Barbeque Menu

Minimum order for 25 guests, except where specified | Minimum order of 4 menu items | All menus are drop-off friendly

Salads

ORGANIC MIXED FIELD GREENS

With your choice of dressing: balsamic vinaigrette, herb citrus vinaigrette, ranch, blueberry vinaigrette

BUTLER SLAW

Creamy coleslaw with dill and sunflower seeds

MACARONI & BLACK BEAN SALAD

With, colorful bell peppers corn and chipotle aioli

MIGHTY KALE CAESAR SALAD

With focaccia croutons and parmesan petals

CLASSIC POTATO SALAD

With egg, celery, green onion, and lemon aioli

SUNDRIED TOMATO PESTO PENNE SALAD

With, celery, red onion, parmesan cheese in Sundried tomato dressing

ANCIENT GRAIN SALAD

With brown long grain rice, wild rice, spelt, oats, yams, spinach, dried cranberries with Dijon vinaigrette



Mains

BEEF BRISKET

In our house BBQ sauce
(add bun \$1.50)

GRILLED SOCKEYE SALMON

With a dijon dill honey glaze

GRILLED CHIPOTLE CHICKEN

Grilled chicken breast with our chipotle rub

KANSAS CITY RIBS

Slow roasted with house rub and BBQ sauce

PULLED PORK BURGER

With mustards and BBQ sauce

8oz PRIME RIB BEEF BURGER

With Butler's burger sauce, ketchup, mustards, relish, onion, lettuce and tomato

5oz BEEF BURGER

With Butler's burger sauce, ketchup, mustards, relish, onion, lettuce, and tomato

FOOT LONG ALL BEEF HOT DOG

(Gluten free with no bun)

CHORIZO SAUSAGE

With pretzel bun, ketchup, mustard, relish, and diced onion

BAVARIAN SAUSAGE

With pretzel bun, ketchup, mustard, relish, and diced onion

Vegetarian Mains

(Minimum order for 10)

GARDEN VEGGIE BURGER

Made with mushrooms, cheese, grains, and rice

PORTOBELLO BURGER

Marinated with balsamic and Italian herbs and spice

VEGETARIAN TACOS

Assorted seasonal flavors: black bean and cheese, zucchini and corn, zesty potato

JACK FRUIT PULLED "PORK"

Marinated jackfruit flavored with achiote spices with bun



Burger/Hot Dog Add On

MONTEREY JACK OR CHEDDAR CHEESE

BBQ SAUCE

SAUTÉED ONIONS

BACON (2 PCS)

Sides

HOUSE BAKED BEANS

In sweet smoked tomato sauce

MAC AND CHEESE

House baked with 3 cheese sauce

GRILLED CORN MEDALLIONS

With lime and chili butter

BAKED POTATO

With sour cream, green onion, and butter

ROASTED POTATO WEDGES

FRESH BAKED CORN BREAD

With honey butter

RAW SEASONAL VEGETABLES

With house-made herb dip or vegan garlic hummus

Desserts

HAVE A SLICE

Assortment of house baked pies: apple, rhubarb, cherry, and blueberry

AT THE BARS

Assortment of lemon bars, mini cupcakes, nanaimo bars, brownies, rice krispy squares, and coconut macaroons

ASSORTED COOKIE PLATTER

HOMESTYLE COBBLER

Your choice of apple, peach, or seasonal fruit; served with whipped cream

SEASONAL FRESH FRUIT PLATTER

ICE CREAM CART

SUMMER SLAB CAKES

Choice of strawberry short cake, lemon coconut cake, chocolate swiss rolls, 3 letches



Gluten Free Additions

GLUTEN FREE BUN

For burgers

GLUTEN FREE COOKIE

GLUTEN FREE DESSERT

Brownie, carrot cake, butter tart, nanaimo bar

Beverages

FRUIT PUNCH, LEMONADE, OR ICED TEA

Served in a juice tower

INDIVIDUAL SOFT DRINKS, JUICE OR BOTTLED WATER

INFUSED WATER

Flavours: cucumber & mint, or citrus, or strawberry, basil & lemon, or watermelon & mint. Served in a juice tower

Sensational Summer Cocktails

BLUEBERRY LEMONADE

Absolut vodka, Triple Sec, lemon juice, blueberry infused simple syrup, club soda, garnished with blueberries and lemon slice

RED SANGRIA

Absolut peach vodka, Narrative red wine, orange juice, lime juice, simple syrup, club soda, garnished with strawberries, apple slice, orange slice, and lime slice

LAVENDER ICED TEA

Beefeater gin, SoHo liqueur, lavender infused simple syrup, lemon juice, cold brewed earl grey tea, garnished with lavender and lemon slice

RASPBERRY MOJITO

Lamb's white rum, lime juice, simple syrup, club soda, garnished with mint, raspberries, and lime slice

Inquire about our Mocktail versions!!!



General Booking Information

- All menus included in this package are based on a minimum of 25 guests. Groups wishing to select any of these menus with fewer guests may be subject to an additional per person charge. We reserve the right to adjust the menu.
- We can accommodate guests with allergies and dietary restriction. Please let us know, no later than 1 week prior to your event if you require any special meals. Additional charges may apply.
- A deposit of \$500.00 is required to confirm all functions. A prepayment of not less than 75% of estimated costs is due 14 days prior to function. The balance is due upon completion/delivery unless previous credit arrangements have been made.
- Final guest count must be confirmed no later than 72 hours (3 business days) prior to the event date. You will be billed based on this guarantee or the actual number in attendance whichever is greater.
- We can make all the necessary arrangements for the rental of china, glassware, cutlery and linen. The order will be delivered to the location of the function on the day and arrangements will be made to pick up the following business day.
- When required we will arrange for professional and uniformed service staff to set up, serve and attend to your event. Banquet captains are \$37 per hour, bartenders are \$30 per hour, and servers are \$29 per hour, per staff member with a minimum of 4-hour shift each. Senior Chefs are charged at a rate of \$34 per hour, with Onsite Chefs/carvers are charged at a rate of \$30 per hour, minimum of 4-hour shift. All staff is paid from the time they leave our shop and return to unload.
- Taxes and Service Charges: 5% GST is applicable to all food, beverage and rentals. An additional 7% PST is applicable to all rentals. Food and beverage items are subject to an 18% service charge when staff attends the event.
- All-inclusive pricing is only available for the Classic BBQ Menu with a minimum guest count of 50. Pricing includes: service staff & BBQ chefs for 5 hour shift (including travel time), all required biodegradable disposable plates, cutlery, and napkins, 6ft banquet tables with vinyl covers for the buffet, BBQ rental and propane. All-inclusive menu is not available for Weddings. Suggested meal service time of 1 hours.

We look forward to helping make your summer BBQ a spectacular success!



Voted Vancouver's BEST Catering Company



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