

STAMPEDE MENU



 Customizable Menus

OUR VISION IS TO SERVE!
visionarycatering.com
(403) 264-7447



BREAKFAST MENU

ORDERS INCLUDE: DISPOSABLES, SET-UP & EQUIPMENT PICK-UP AFTER EVENT

THE ECONOMIC | 12.00/PP

(PRICING BASED ON A MINIMUM OF 300 GUESTS)

BUTTERMILK PANCAKES (2/pp)

with maple syrup, strawberry compote, whipped cream, & butter

COWBOY SAUSAGES (2/pp)

ROSSO COFFEE **or** ASSORTED JUICE

ORDERS UNDER 300 | \$12.95/PP (NOT AVAILABLE FOR UNDER 75 GUESTS)

THE CLASSIC | \$16.00/PP

BUTTERMILK PANCAKES (2/pp)

with maple syrup, strawberry compote, whipped cream, & butter

COWBOY SAUSAGES (2/pp)

SCRAMBLED EGGS

ROSSO COFFEE **or** ASSORTED JUICE

THE WHOLE 9 YARDS | \$20.00/PP

BUTTERMILK PANCAKES (2/pp)

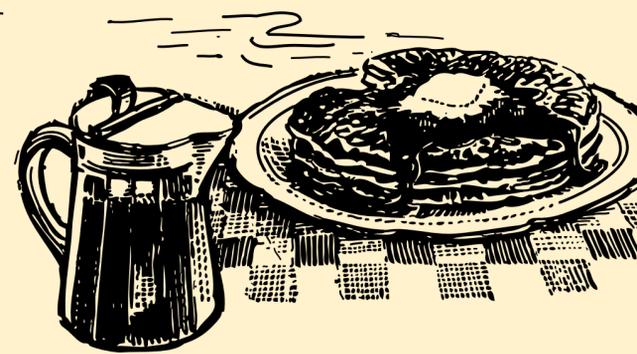
with maple syrup, strawberry compote, whipped cream, & butter

COWBOY SAUSAGES (2/pp)

SCRAMBLED EGGS

DICED HASH BROWNS

ROSSO COFFEE & ASSORTED JUICE



NOTE | Pricing is based on min 25 guests

Groups 150ppl + Pancakes can be made on-site for an additional rental & service charge.

ADD ONS:

- MAPLE BACON (2/pp) - \$4.50
- ASSORTED PASTRIES - \$3.50
- WATERMELON SLICES (3PCS/PP) - \$3.95
- BOTTLED JUICE - \$2.75
- BOTTLED WATER - \$2.50
- ROSSO COFFEE \$3.00

GF/DF/V OPTIONS AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE

LUNCH MENU

ORDERS INCLUDE: DISPOSABLES, SET-UP & EQUIPMENT PICK-UP AFTER EVENT

LUNCH MENU | \$27.95/PP

CHOOSE BETWEEN:

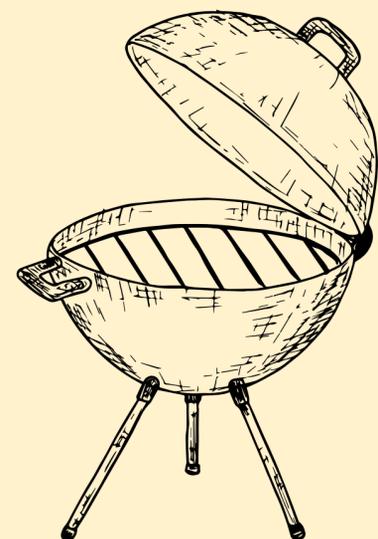
- **BBQ BEEF BURGER** ON A BRIOCHE BUN LOADED WITH CHOICE OF CHEDDAR OR MOZZA, WHITE ONION, CRISP LETTUCE, JUICY TOMATO & DILL PICKLE
- **NASHVILLE HOT CHICKEN BURGER** ON A BRIOCHE BUN TOPPED WITH PICKLES & CREAMY COLESLAW
- **BBQ PULLED MEAT BURGER** CHOOSE BETWEEN BEEF BRISKET, HALAL CHICKEN OR PORK, PULLED & SIMMERED IN A BOURBON BBQ SAUCE THEN PILED HIGH ON A FRESH BRIOCHE BUN & TOPPED WITH CREAMY COLESLAW
- **VEGAN: MEDITERRANEAN FALAFEL SLIDER** ON CHOICE OF BRIOCHE, VEGAN OR GLUTEN FREE BUN, TOPPED WITH TOMATO, ONION & A MANGO CHUTNEY (2/PP)
- **VEGETARIAN: BLACK BEAN BURGER** ON CHOICE OF A BRIOCHE, OR GLUTEN FREE BUN, LOADED WITH WHITE ONION, CRISP LETTUCE, JUICY TOMATO & DILL PICKLE (CHEESE OPTIONAL: CHEDDAR OR MOZZA)

SIDES (CHOOSE 2):

- CLASSIC CAESAR SALAD
- SUMMER MIXED GREENS SALAD (VEGAN/GF)
- ORGANIC QUINOA SALAD (VEGAN/GF)
- CREAMY POTATO SALAD (VEG/GF)
- BUTTERED TABER CORN ON THE COB (VEG/GF)
- MAPLE BAKED BEANS (VEGAN/GF)
- CHEESEY GARLIC MASHED POTATOES (VEG/GF)
- BAKED POTATO WITH BUTTER, SOUR CREAM & GREEN ONION (VEG/GF)
- CAJUN POTATO WEDGES (GF/DF)
- VEGAN BEAN CHILI (VEGAN/GF) - *OPTIONAL ADD: SOUR CREAM & CHEESE*

ADDITIONAL SIDES CAN BE ADDED FOR \$6.95/EA

NOTE | All pricing is based on a **minimum of 25 guests**
Burgers can be made on-site for an additional rental & service charge.



ADDITIONAL DIETARY RESTRICTIONS CAN BE ACCOMODATED UPON REQUEST

DINNER MENU

ORDERS INCLUDE: DISPOSABLES, SET-UP & EQUIPMENT PICK-UP AFTER EVENT

DINNER MENU:

ONE ENTRÉE | \$34.95/PP *or* TWO ENTRÉES | \$45.95/PP

CHOOSE BETWEEN:

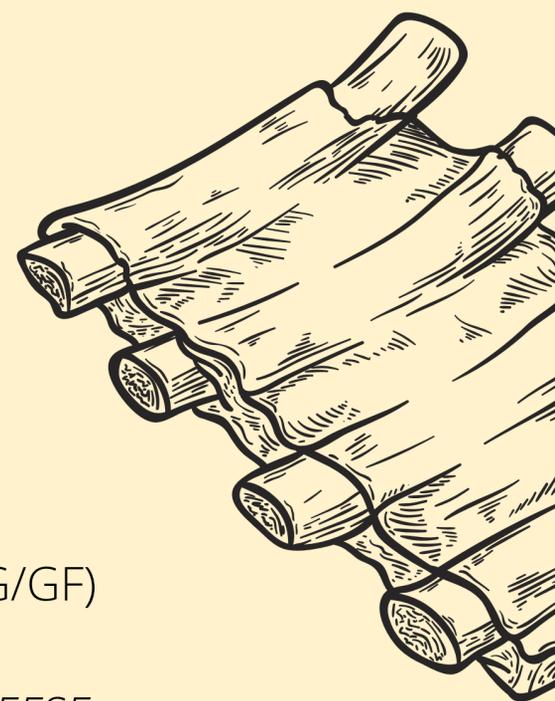
- **17HR SLOW-ROASTED BEEF BRISKET (GF/DF)** PRE-CARVED & SERVED WITH GRAINY MUSTARD & HORSERADISH ON THE SIDE
- **BOURBON BBQ BABY BACK RIBS (GF/DF)** 1/2 RACK OF TENDER, SLOW-COOKED JUICY PORK RIBS FINISHES WITH A BOURBON BBQ GLAZE
- **BLACKENED CHICKEN (GF/DF/HALAL)** TENDER CHICKEN BREAST RUBBED DOWN WITH A BLEND OF SPICES & BAKED TO PERFECTION
- **BBQ CHICKEN (GF/DF/HALAL)** GRILLED SEASONED CHICKEN BREAST COVERED WITH A BOURBON BBQ GLAZE
- **VEGAN: BUFFALO TOFU (VEGAN/GF)** TOFU FRIED TO CRISPY PERFECTION THEN DOUSED IN A TANGY, SPICY BUFFALO SAUCE
- **VEGAN: MUSHROOM WELLINGTON (VEGAN/DF)** TENDER MUSHROOMS WRAPPED IN A FLAKY PUFF PASTRY, DRIZZLED WITH OUR HOUSE-MADE MUSHROOM GRAVY

SIDES (CHOOSE 2):

- CLASSIC CAESAR SALAD
- SUMMER MIXED GREENS SALAD (VEGAN/GF)
- ORGANIC QUINOA SALAD (VEGAN/GF)
- CREAMY POTATO SALAD (VEG/GF)
- BUTTERED TABER CORN ON THE COB (VEG/GF)
- MAPLE BAKED BEANS (VEGAN/GF)
- CHEESEY GARLIC MASHED POTATOES (VEG/GF)
- BAKED POTATO WITH BUTTER, SOUR CREAM & GREEN ONION (VEG/GF)
- CAJUN POTATO WEDGES (GF/DF)
- VEGAN BEAN CHILI (VEGAN/GF) - *OPTIONAL ADD: SOUR CREAM & CHEESE*

ADDITIONAL SIDES CAN BE ADDED FOR \$6.95/EA

NOTE | All pricing is based on a **minimum of 25 guests**



ADDITIONAL DIETARY RESTRICTIONS CAN BE ACCOMODATED UPON REQUEST

SMALL BITES

ORDERS INCLUDE: DISPOSABLES, SET-UP & EQUIPMENT PICK-UP AFTER EVENT

3 PIECES/PP - \$20.95 | 5 PIECES/PP - \$29.95 | 7 PIECES/PP - \$35.95

(Minimum 24pcs per item)

SLIDERS

- Korean Style Crispy Chicken Slider (H)
- 17 Hour Slow-Roasted Brisket Slider
- Nashville Hot Chicken Slider (H)
- Cuban Slider
- Bang-Bang Chicken Slider (H)
- Mediterranean Falafel Slider (VEGAN)
- Fried Zucchini Slider (VEGAN)
- BBQ Pulled Meat Slider (Chicken/Beef/Pork)

PUB FOOD

- Breaded Macaroni & Cheese Bites (VEG)
- Chicken Tenders with Plum Sauce
- Mini Shepherds Pie
- Red Wine Short Rib Bites (GF)
- Pub Chicken Wings with Ranch - 2/pp (GF/DF)
(Flavours: Lemon Pepper / Buffalo / Honey Garlic)
- Cauliflower Wings - 2/pp (V)
(Sweet Chilli / Buffalo)
- Mozza Sticks w/Marinara Sauce (2/pp) (V)
- Crunchy Buffalo Shrimp with a Lemon Aioli
- Mini Corn Dogs (Chicken & Pork)
- Stuffed Mini Peppers (Contain Beef) (GF)
- Loaded Potato Skins (GF)
- Bacon Wrapped Jalapeño Poppers (GF)
- Cheese Pierogis with Sour Cream - 2pp (V)

SKEWERS

- Kentucky Bourbon Meatball Skewers (DF)
- Jack Daniels Barbecue Meatball Skewers (DF)
- Chicken Yakitori Skewers (GF/DF/H)
- Bang-Bang Chicken Skewers (GF/DF/H)
- Bacon Wrapped Chicken & Pineapple Skewers (GF/DF)
- Bloody Mary Shrimp Skewers w/Cocktail Sauce (GF/DF)
- Halloumi & Vegetable Skewers (GF/V)
- Grilled Tofu Skewers w/Sriracha Mayo (GF/VEGAN)
- Caprese Skewers 2/pp - COLD (GF/V)
- Melon, Prosciutto & Mozza Skewers - COLD (GF)
- Antipasto Skewers - COLD

DIPS

All dips include Tri-Color Corn Tortilla Chips & Flatbread Chips

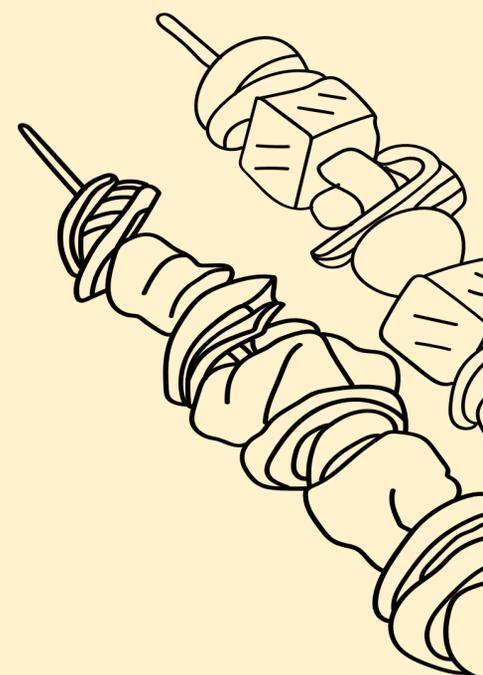
- Creamy White Bean Dip (GF/VEGAN)
- Spinach & Artichoke Dip (GF/V)
- Caramelized Onion & Cheddar Dip (GF/V)
- Roasted Red Pepper Dip (GF/VEGAN)
- Black Bean Dip (GF/VEGAN)
- Tahini-Hummus w/ Roasted Sesame Seeds (GF/VEGAN)
- Four Layer Dip (Guacamole, Sour Cream, Salsa & Shredded Cheese) - COLD (GF/V)
- All dips include Tri-Color Corn Tortilla Chips & Flatbread Chips
- Chocolate hummus, served with pretzel, strawberries and pineapple

GRAZING TABLE **\$21.95/PP**

a curated selection of smoked and cured meats alongside an assortment of specialty and domestic cheeses. Artfully garnished with fresh seasonal fruit, olives, and house-selected pickled vegetables, and served with assorted crackers. The table is completed with a colorful vegetable crudité display accompanied by a creamy herb dip. Gluten-free crackers available upon request.

NOTE | All pricing is based on a **minimum of 24 guests**

ADDITIONAL DIETARY RESTRICTIONS CAN BE ACCOMODATED UPON REQUEST



BAR MENU

HOST BAR:

A traditional open bar. Paid by the client after the event and has NO cost to the guests.

- CRAFT BEER, COORS BANQUET & BUDWEISER LIGHT - **\$8.00**
- WINE BY THE GLASS (RED/WHITE/ROSE) - **\$9.00**
- MIMOSA - **\$7.00**
- PROSECCO (BY THE BOTTLE) - **\$35.00**
- HIGH-BALLS (1OZ) - **\$8.00**
- CANNED CAESARS, COOLERS & CIDERS - **\$8.00**
- BOTTLED JUICES AND SPARKLING WATER - **\$4.00**
- CANNED POP, BUBLY, & BOTTLED WATER - **\$3.50**

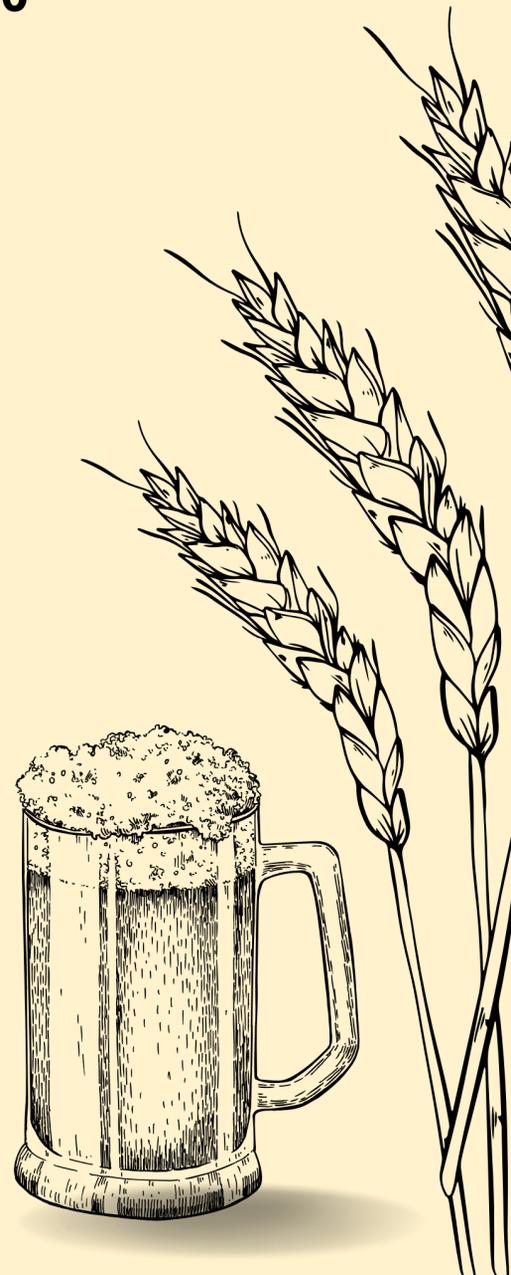
CASH BAR:

Guests are charged per drink.

- CRAFT BEER, COORS BANQUET & BUDWEISER LIGHT - **\$8.00**
- WINE BY THE GLASS (RED/WHITE/ROSE) - **\$9.00**
- MIMOSA - **\$7.00**
- PROSECCO (BY THE BOTTLE) - **\$35.00**
- HIGH-BALLS (1OZ) - **\$8.00**
- CANNED CAESARS, COOLERS & CIDERS - **\$8.00**
- BOTTLED JUICES AND SPARKLING WATER - **\$4.00**
- CANNED POP, BUBLY, & BOTTLED WATER - **\$3.50**

**NOTE | Prices include spirits, beer, wine, mixes, garnishes and glassware.
BAR RENTAL/BACK BAR NOT INCLUDED!!**

Bartenders charged at \$35.00/hr
(Min 5hrs) - Set-up/Take-down fees may apply.



RENTALS

***ORDERS INCLUDE:** DISPOSABLES, CHAFERS, ALL FOOD SERVING EQUIPMENT, SET-UP & CLEAN-UP*
Pricing **does not include** rental delivery/pick-up fees, rental items, gratuity or services charges.

GRIDDLES & BBQ'S

PANCKE GRIDDLES:

- PANCAKE DISPENSER - \$30.00
- SMALL PANCAKE GRIDDLE 20"X36" - \$200.00
- BIG JOHN GRIDDLE 20" X 72" - \$300.00
- PROPANE - \$50.00 (Large griddle requires 2 tanks)

BBQ GRILLS:

- BBQ GRILL SMALL 24"X36" - \$200.00
- BBQ GRILL MEDIUM 24"X48" - \$260.00
- BBQ GRILL LARGE 24"X72" - \$300.00
- PROPANE - \$50.00 (Large grills require 2 tanks)

FURNITURE

TABLES:

- BANQUET PLASTIC TABLE 6' - \$20.00/ea
- BANQUET PLASTIC TABLE 8' - \$20.00/ea
- ROUND TABLE 6' - \$20.00/ea
- COCKTAIL TABLE 30" ROUND 30" HIGH - \$20.00/ea
- COCKTAIL TABLE 30" ROUND 40" HIGH - \$20.00/ea

CHAIRS:

- WHITE OR BLACK PLASTIC FOLDING CHAIR - \$2.95/ea
- WHITE OR BLACK RESIN FOLDING CHAIR - \$6.95/ea

BAR:

- PORTABLE BAR GREY GRANITE RESIN - \$90.00
- PORTABLE BAR BLACK CAMBRO - \$120
- 8FT PALLET BAR - \$190.00
- BAR WOODEN - \$375.00

LINEN/DECOR

LINEN:

- PLAIN BLACK OR WHITE TABLE CLOTH - \$15.00/ea
- RED & WHITE CHECKERED TABLE CLOTHS - \$25.00/ea

DECOR: For Western Decor (Hay Bales, Wooden Barrels etc.), please reach out directly to Blazing Saddles. **#(403) 216-2202**

***MORE RENTALS OPTIONS AVAILABLE UPON REQUEST ***

TERMS & CONDITIONS

ADDITIONAL CHARGES

- Note: A 50% deposit may be required to confirm your event.
- Final guest count and **full payment** for all food and beverage orders is due no later than 7 days prior to your event.
- All staffed food and beverage prices are subject to a 5% GST charge and an 18% gratuity charge.
- A minimum delivery charge of \$39 plus a \$15 fuel surcharge will apply to all orders
- RENTAL FEES: A \$149 delivery, \$149 pick-up, and \$39 fuel charge will apply for all orders with rentals. (*Note:Charges may vary depending on timeframes.*)

INCLUDED WITH ORDERS

- High-quality disposables are included.
- All equipment - including chafing dishes and serving utensils for the Buffet are included.
- Disposable Rosso cups, lids, milk, cream, and condiments are provided for any coffee and tea service. (China mugs and saucers may be rented at an additional cost.)

ALLERGY INFORMATION

- Due to the nature of some allergies and intolerances, we would strongly recommend ordering a separate plate for anyone with severe allergies.
- Guests with life-threatening allergies should avoid any food at the event!

BAR/ALCOHOL SERVICE

- In support of responsible beverage service, Visionary bar staff will not serve any guest who appears intoxicated
- Liquor service is not permitted after 1:00am.
- Proof of age (photographic government-issued ID), may be requested from any guest, and required from those who appear to be under 35 years of age.
- Refusal of alcohol service is at the discretion of any certified Visionary bar staff.

CANCELLATION POLICY

- If an order is terminated within fourteen days of the event date, Visionary may retain any deposit paid for catering and rental services.
- Your Deposit is 100% refundable if you are required to cancel your order as long as we are notified prior to fourteen days of your event date.
- If your event is cancelled due to Govt COVID-19 restrictions, a full refund of any deposit made will be provided regardless of notice date.

FOR ANY QUESTIONS OR CONCERNS:

Phone: #(403) 264-7447

Email: order@visionarycatering.com