



Butler Barbeques

Thank you for considering The Butler Did It Catering Co for your upcoming BBQ. It is our pleasure to present our complete BBQ packages, which feature menus for all budgets and types of events. We pride ourselves in offering only the finest ingredients that Vancouver has to offer, exquisitely prepared all at a fair price. Our professional event coordinators are ready to create a detailed proposal for you and can take care of all your event needs ~ just give us a call!

Classic BBQ

Step back and enjoy your event knowing that all your BBQ needs are met with all the favorites.

Off the BBQ:

- All Canadian 1/4lb Seasoned Beef Burgers offered with Aged Canadian Cheddar Served on a Freshly Baked Sesame Seed Bun
- Quinoa Veggie Burgers – ***“The Best Veggie Burger Available”***
A Locally Handmade Gluten Free Vegetarian Patty made with Quinoa, Chickpea Flour, Spinach, Carrots and Onions. Served on a Freshly Baked Sesame Seed Bun
- The Original “Nathan’s Famous” All Beef Hot Dogs

The Butler BBQ will also include Crisp Lettuce, Fresh Tomato and Red Onion, Canadian Aged Cheddar, Garlic Dill Pickles and all the regular Burger and Dog Fixing’s

From the Garden:

- Fresh Herb Pasta Salad with Summer Vegetables drizzled with Creamy Citrus Dressing
- Grilled Potato Salad with Green Beans and Chick Peas in a Red Wine and Dijon Dressing

For Dessert Your Guests will Enjoy:

- A Variety of Rich Chocolate Brownies
- Freshly Baked Cookies
- Crisp & Juicy Fresh Sliced Melons



West Coast BBQ

Sample some of BC's finest. Ask how to enhance your experience with more Wild Salmon ideas.

Off the BBQ:

- Wild BC Salmon glazed with our Housemade Mango & Ginger Glaze
- Fresh Chicken Breast Grilled in a Maple Chipotle Marinade
- Marinated Tofu and Fresh Vegetable Kebobs (as a vegetarian entrée - 20%)

From the Garden:

- Oven Roasted Potato Salad tossed in a Classic Shallot, Fresh Dill, Lemon and Red Wine Vinaigrette
- Fresh Herb Pasta Salad with Summer Vegetables drizzled with a Citrus Herb Vinaigrette
- Organic Mixed Field Greens Salad served with your choice of Two Dressings
- Freshly Baked Dinner Rolls and Butter

For Dessert Your Guests will Enjoy:

- Rich Chocolate Brownies
- Triple Berry Crumble Squares
- Lemon Burst Macaroons
- Assorted Freshly Baked Cookies
- Crisp & Juicy Fresh Sliced Melons



The Cowboy Round-up BBQ

Take your guests back for some great old west classics.

Off the BBQ:

- Incredibly Tender Baby Back Ribs with our Jack Daniels BBQ Sauce
 - Double Smoked Bavarian Sausage with Fresh Baked Buns
- The Cowboy Round-up BBQ will also include Caramelized Sweet Onions and Diced Red Onion along with all the regular delicious Fixing's

Salad and Sides:

- Rotini Pasta Salad with Roasted Garlic and Fire Grilled Peppers tossed in a Fresh Herb and Balsamic Vinaigrette
- Classic Coleslaw with a Twist – Shaved Crisp Cabbage with Oven Roasted Sunflower Seeds and B.C. Cranraisins tossed in a Creamy Apple Cider Dressing
- The Butler's Own Baked Beans in the Butler's Smokey Tomato Sauce
- Smoked Jalapeno Cornbread Muffins

Save Room For:

- Freshly Baked Cookies
- Crisp & Juicy Fresh Sliced Melons



Country Sausage Griller

This menu can be dropped off ready to eat OR set up as a “cook yourself” style BBQ. Perfect for those backyard parties! (Build your own pricing)

Off the BBQ - Your choice of two of the following:

- Spicy Italian Sausage
- Spicy Turkey Sausage
- Apple Chicken Sausage
- Whiskey Jack Sausage
- Chorizo Sausage
- World Famous Nathan's All Beef Hot Dogs
- Bavarian Smokies
- Bratwurst
- Vegetarian Hot Dogs

Salads and Sides:

- Offered with our Gourmet Topping Bar and Fresh Baked Buns:
Caramelized Onions, Sauerkraut, Grainy Dijon Mustard, French's Mustard, Ketchup, Relish, Shredded Cheese, Diced Onions, Banana Peppers
- Fresh Herb Pasta Salad with Summer Vegetables drizzled with Creamy Citrus Dressing
- Mild OR Spicy Slow Cooked Vegetarian Chili
- Creamy Apple Cider Cole Slaw with Sunflower Seeds
- Housemade Potato Chips with our Onion & Herb Dip

For Dessert Your Guests will Enjoy:

- Juicy Watermelon Slices
- Freshly Baked Chewy Jumbo Cookies
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Mexican Fiesta BBQ

Let your guests have some fun with this tasty themed BBQ!

Off the BBQ:

- Slow Roasted Pulled Pork with a Salsa Verde and served with Flour Tortillas, Shredded Cheddar Cheese, Sour Cream and Salsa
- Achiote Marinated Chicken Breasts
Achiote is a fabulous Mexican spice that tastes great off a BBQ

Salads and Sides:

- Our Incredible Housemade Salsa and Tri Colored Tortilla Chips
- Santa Fe Cous Cous with Fresh Chopped Tomatoes and Corn tossed in a Light Chili Lime Vinaigrette
- Caesar Penne Pasta Salad with Double Smoked Bacon, Caperberries, and Housemade Croutons

For Dessert Your Guests will Enjoy:

- A Variety of Seasonal Tarts ~ *such as Chocolate Mousse, Custard and/or Fruit*
- Freshly Baked Cookies
- Crisp & Juicy Fresh Sliced Melons



The Finger Lickin' Good BBQ

A fun, delicious Chicken and Rib BBQ buffet that everyone will love. Don't worry, extra napkins provided.

Off the BBQ:

- Juicy BBQ Quarter Chicken with a Housemade Dry Rub
- Tender Baby Back Ribs with Smoked Paprika and Garlic Dry Rub
- Stuffed Eggplant Rolls with Roasted Pepper, Chickpeas and Provolone (20%)

Salads and Sides:

- Fresh Market Vegetable Spears with a Buttermilk Herb Dip
- Grilled Potato Salad with Green Beans and Chickpeas in a Red Wine and Dijon Dressing
- Fresh Baked Smoked Jalapeño and Corn Muffins
- Herb Buttered Corn on the Cob

Delicious Desserts:

- Housemade Chewy Rice Krispie Squares
- Juicy Watermelon Wedges



Surf N' Turf BBQ

A classic combination that everyone loves!

Off the BBQ:

- Steak Spice Rubbed Flat Iron Steaks
- Prawn and Scallop Skewer with Garlic and Chive Oil Marinade
- Stuffed Eggplant Rolls with Roasted Pepper, Chickpeas and Provolone (20%)

Salads and Sides:

- Caesar Dressed Penne Pasta Salad with Fried Capers, Croutons and Lemon Wedges
- Organic Mixed Field Greens Salad served with our Housemade Blueberry Vinaigrette
- "Dress It Your Way" Baked Potato Bar:
Whipped Butter, Fresh Chives, Four Cheeses, Sour Cream, Real Bacon Bits
- Roasted Rosemary & Honey Glazed Carrots

For Dessert Your Guests will Enjoy:

- Fresh Fruit Tarts and Gourmet Squares
- Crisp & Juicy Fresh Fruit Platter



Neptune's Feast BBQ

Off the BBQ:

- Grilled Sockeye Salmon with a BBQ Spice Rub
- Shucked to Order Oysters with a Trio of Sauces:
 - Mignonette, Horseradish and Tabasco
- Prawn and Scallop Skewer with Garlic and Chive Oil Marinade
- Stuffed Eggplant Rolls with Roasted Pepper, Chickpeas and Provolone (20%)

Salads and Sides:

- Grilled and Marinated Vegetable Platter
- Spinach Salad with Strawberries, Almonds, Mushrooms, Roasted Red Peppers and Champagne Vinaigrette
- Fresh Baked Dinner Rolls and Butter
- Herb Buttered Corn on the Cob
- Steamed New Potatoes tossed in Kosher Salt, Coarse Pepper and Parsley

Delicious Desserts:

- Silk Chocolate Truffle Bars
- Coconut Lemon Curd Bars
- Fresh Fruit Platter



Ultimate BBQ

The name says it all. Let your guests experience a BBQ they will not soon forget.

Off the BBQ:

- Alberta AAA New York Striploin Steaks. Seasoned and Grilled to Perfection
- Pacific Halibut Filets topped with a Fresh Fruit Salsa
- Grilled Portobello Mushroom Bundles (as the vegetarian entrée - 20%)

Salads and Sides:

- Rotini Pasta salad with Roasted Garlic and Fire Grilled Peppers tossed in a Fresh Herb and Balsamic Vinaigrette
- Delicious Golden Beet Salad tossed in a Light Orange Citrus Dressing
- Spicy Thai Noodle Salad
Steamed Asian Egg Noodles with Julienne Sweet Bell Peppers, Baby Bok Choy and Sue Choy. All gently rolled in a Spicy Sesame Soy Dressing and topped with Black Sesame Seeds
- Organic Mixed Field Greens Salad served with your choice of Two Dressings
- Freshly Baked Dinner Rolls and Butter

Delicious Desserts:

- Fresh Seasonal Fruit Pies
- Chocolate Mousse Tarts and Tangy Lemon Tarts
- Crisp & Juicy Fresh Fruit Platter

Try one of our house developed Rubs or Sauces:

- **RUBS:** Caribbean Jerk Rub * Louisiana Blackening Blend * Sweet and Spicy Rub
* Chipotle Rub * Smokey Herb * Szechwan & Maple
- **SAUCES:** Jack Daniels BBQ * Lemongrass Lychee Glaze * Apple Jack Maple Glaze
* Chipotle Maple BBQ *

Add an Entree:

- Hamburgers/Cheeseburgers \$60/dozen
- Nathan's Famous All Beef Hotdogs \$46/dozen
- Bavarian Smokies \$48/dozen
- Chicken Breast Burgers (4 oz. *marinated boneless breasts*) \$72/dozen
- Veggie Burgers \$66/dozen
- Veggie Dogs \$48/dozen
- Danish Baby Back Ribs (4 per person) \$5.00 per person
- Premium Pork Chop (5 oz) \$4.95 per person
- BBQ Pulled Pork with a Jack Daniels BBQ Sauce, served with fresh buns, Tabasco Chipotle Aioli and Shredded Cheddar Cheese \$4.95 per person
- Prawn Skewer (6 *prawns per with your choice of rub or sauce*) \$48.00/dozen
- 5 oz. Marinated Flat Iron or Striploin Steak \$6.95 per person
- Prawn and Scallop Combo Skewer (your choice of rub or sauce) \$48.00/dozen

Additional Sides:

- An additional Salad \$2.25 per person
- The Butler's Own House made Potato Chips, Served with a Sour Cream Herb Dip \$2.00/per person
- The Butler's Dipping Duo (serves 25) \$75.00
- Veggie and Dip Basket (serves 25) \$75.00
- Corn on the Cob Filets (1 per person) \$24/dozen
- Butler Housemade Chili \$2.50 per person
- Bags of Chips (42g) \$1.75 each

Beverages:

- Ice Cold Lemonade, Fruit Punch or Sun Iced Tea \$20.00 per gallon
- Assorted Soft Drinks/Bottled Waters/Everfresh Juices \$2.25 each
- Premium Fresh Ground Coffee/Herbal and Regular Teas \$2.25 per person

Desserts:

- A wonderful selection of Freshly Baked Fruit Pies, Flans and delicious Tarts \$3.50 per person
- Ice Cream Cart (minimum 50 guests):
Assortment of basic ice cream bars, such as Fudgsicles, Revelos, Ice Cream Sandwiches and Popsicles. \$6.50 per person
~ Upgrade to Premium Ice Cream Bars \$8.50 per person
Ice Cream Cart will attend the event and offer a selection of treats – prices drop as the number of guests increase

We have 2 pricing structures for our fabulous BBQs

****All-Inclusive Corporate Pricing:**

These pricing packages are for casual events such as corporate BBQ's, picnics, staff or customer appreciation events, large casual family gatherings. (This package is not available for weddings) Pricing Includes:

- BBQ Chef(s) – 5 hours including travel time
- Server(s) to attend to the buffet– 5 hours including travel time
- All required paper and plastic items (plates, utensils, napkins)
- 6 ft Banquet tables with vinyl table covers for the buffet
- Theme Décor for the buffet tables

***Build-Your-Own Pricing:**

This pricing is based on the food only and is ready to build onto. This option would be suitable for functions that require uniformed professional service staff, rentals of china, glassware, linens and/or tables and chairs, etc. These events typically include weddings, private parties or corporate events where full service is required. Please call for an estimate based on your specific rental and staffing needs.

~ This option can be Dropped Off/Cook Your Own (delivery charges may apply) ~

THE SMALL PRINT:

- For Groups of 25 – 49 people please add \$6.00 per person to the “Build Your Own” Pricing
- Our event coordinators are available to assist you in selecting the perfect location for your BBQ. We have lists of parks and beaches that can be pre- booked for your exclusive event.
- Service staff rates: Event Captains \$34.00/hr (1 per event), \$28.50/hr per Server & Bartender, \$30.00/hr per Senior Chef and \$28.50/hr per Onsite Chef for the Build-Your-Own pricing. Extra hours may be assessed at the time of booking.
- If you need entertainment or activities, please inquire with one of our Event Coordinators. We have access to festive inflatable amusements, music and other activities.
- Please inquire about children's pricing.



Affordable Elegance

Ph: 604-739-3663

www.ButlerDidItCatering.com

Voted Vancouver's BEST Catering Company

