RARE CUT

RE-IMAGINE OUTDOOR DINING THIS SEASON



Host a show stopping outdoor event with RARE CUT BBQ Catering. A division of the well-trusted Great Events Catering, our catering pros specialize in corporate and private events, weddings and Stampede events of all sizes.

rarecut.ca

RARE CUT

Fire up the grill

Our mobile **RARE CUT** trailer is fully equipped and sets the scene for a show stopping BBQ event at your desired location.



BUFFETS INCLUDE

- **Meat selection**
- **2 choices of salads or sides**
- **Fresh baguette** (or bread listed with item)
- **Compostable plates, cutlery and napkins**
- **Serving equipment**

Full service and drop off catering available
WAITSTAFF: $35/Hour (min 4 hours)

CHEF LABOUR: $45/Hour (min 4 hours)

UPGRADE: China, cutlery, linen napkins $2.95 per person

BBQ rentals range from $210 - $280 (propane extra)

BBQ Trailer rental $500

Spit rental $310 (propane extra)

MEAT

BAD ASS BRISKET | GF
Carved 7oz maple and mesquite 18 hr slow-smoked with burnt lime slaw (sandwich style with ciabatta bun optional)

PULLED MEATS | up to 2 choices
Birria Pulled Beef
BBQ Mesquite Pulled Pork
Cattlemans BBQ Pulled Chicken
Tangy Chipotle BBQ Jackfruit (Vegan)

On a brioche bun with burnt lime slaw. GF on request.

BURGER BAR
Angus Butcher Block Beef Burger
The Hen House Crispy Chicken Burger
The Herbivore Burger (Vegetarian)

Selection of toppings (lettuce, onion, tomato, pickles ketchup, cheddar and Swiss cheese), brioche bun and RARE CUT aioli burger sauce. GF on request.

STEAK PIT* GF
8 oz Sirloin
8 oz Striploin
Tenderloin & Ribeye | market price

Hand-cut top grade Certified Angus Beef, with cowboy compound butter and agave shoyu BBQ sauce.

ROLLING SPIT MASTER* | min 30 people GF
The whole hog
The whole lamb
Bone in ribeye roast | market price

Spit roasted meats basted with compound butter, flavoured oils and seasonings. 3 house-made BBQ sauces, served with rustic rolls. **Sides extra.**

Elevate your BBQ by adding a second protein. Inquire about pricing.



RARE CUT

Steaks sizzle

SAUSAGE

WURST | 1 sausage per person
Thuringer Bratwurst
Apple Chicken Sausage
Spicy Italian Sausage
With Brasssica mustard, sauerkraut and European crusty bun.

ALL BEEF HOT DOG
With ketchup, mustard and relish on a soft hot dog bun.

TACOS

STREET TACO STAND | choice of 2 GF Grilled
Honey Butter Beef
Grilled Korean Spiced Shrimp
Grilled Slow Smoked Pork
Grilled Sweet and Smokey Chicken Thighs
Tangy BBQ Jackfruit (vegan)

Served on a flour or corn (GF) tortilla shell with fire roasted salsa, diced onion, Baja avocado crema and a selection of hot sauces. **3 tacos per person.**



SEAFOOD

HONEY BBQ ATLANTIC SALMON | GF
With lemon gremolata

GRILLED DRUNKEN SHRIMP | each* GF
Skewer, 2 shrimp with Korean pepper spice rub
***add on only**

CHICKEN

TAJIN GRILLED CHICKEN THIGHS | GF
In a sweet and tangy soy glaze

VEGETARIAN

BBQ STUFFED SWEET POTATOES | GF, Vegan
Stuffed with roasted corn, black beans, roasted peppers, onion and mushrooms drizzled with BBQ sauce.

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RARE CUT

Mouths water

SALAD BAR

MAPLE BACON BABY SPINACH SALAD GF
With smoked bacon, pickled onion, watermelon radish, pecans, devilled egg dressing

FARMER'S FIELD GREENS GF, Vegan
With mandarins, slivered almonds, dried cranberries and pickled onions served with raspberry vinaigrette

CAESAR SALAD
Heart of romaine, herbed croutons, grated grana Padano, classic Caesar dressing

STREET SIDE ELOTE CORN SALAD GF,V
Chargrilled fresh corn, cotija cheese, parsley, jalapenos, crema, cilantro, chili powder

CHEESY MACARONI COLESLAW SALAD V
Macaroni, shredded purple cabbage, matchstick carrots, gherkins, celery and cheddar in a creamy mustard sauce

COWBOY SALAD GF, Vegan
Grilled corn, red onion, parsley, bell pepper, black beans, pinto beans with a burnt lime vinaigrette

JALAPEÑO WATERMELON SALAD GF, Vegan
Watermelon cubes, jalapeno, red onions, cilantro, lemon zest dressing

TOMATO CAPRESE BASIL SALAD GF,V
Baby gem tomatoes, fresh basil, bocconcini, white onion tossed in a white balsamic herb vinaigrette

EXTRA SALAD

SIDE DISHES

TEXAN CAMPFIRE BAKED BEANS GF, Vegan
5 CHEESE CREAMY BAKED MACARONI V
CHEESY CORN FRITTERS WITH HOUSEMADE DIP
FIRE GRILLED-ROASTED VEGETABLES GF, Vegan
BBQ HOT & HONEY CAULIFLOWER WINGS | add 1.00 GF, V
HOUSE KETTLE CHIPS & LOADED BAKED POTATO DIP V
GRILLED CORN WITH OLD BAY BUTTER GF, V
SPANISH RICE GF, Vegan

EXTRA SIDES

SPUDS

ROASTED GARLIC PARMESAN POTATO CUBES GF, V
GRILLED SPICED BABY POTATO STICKS GF, Vegan
COUNTRY STYLE POTATO SALAD GF, V
BBQ SPUDS WITH CHORIZO GF
CHEESY SCALLOP POTATOES | add 2.00 GF
LOADED BAKED POTATO BAR | add 3.00 GF

EXTRA SPUDS



GET SAUCY BAR

HOUSE-MADE | CHOOSE 3 | PER PERSON

CHERRY BOMB TEQUILA BBQ SAUCE
NORTH CAROLINA BBQ SAUCE
SPICY WESTERN BBQ SAUCE
MANGO HABANERO SALSA VERDE
SPICED PEANUT SAUCE
KALE CHIMICHURRI
AFTERBURN HOT SAUCE
PINEAPPLE SALSA

DESSERTS

MASON JAR STRAWBERRY SHORTCAKE
WARM STRAWBERRY RHUBARB CRUMBLE
SELECTION OF OLD-FASHIONED PIES
Lemon Meringue, Apple, Field Berry
add vanilla ice cream (freezer required)

MAMA'S JUMBO COOKIE | (contains nuts)

ORCHARD'S HARVEST FRUIT TRAY | GF

GRILLED SEASONAL FRUIT SKEWERS | GF
With whiskey cream

WATERMELON SLICES (2) | GF

GOURMET ICE CREAM SANDWICH

SUNDAE BAR | (freezer required)
Vanilla ice cream with sprinkles, smarties, cookie crumbs, chocolate and caramel sauce. GF options available.

FREEZER RENTAL

RARE CUT

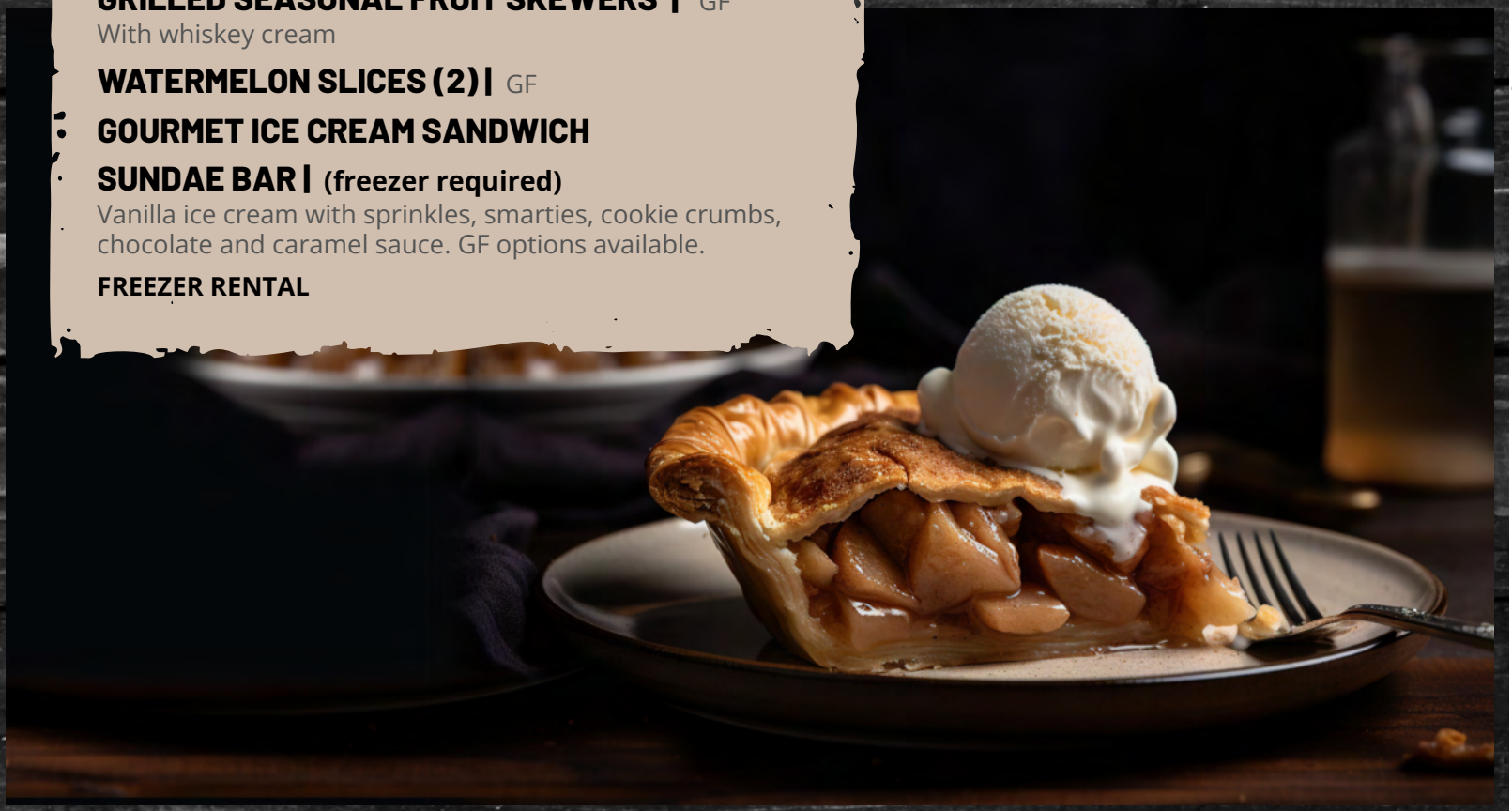
Hunger satisfied

All orders must include one entree course and two add ons. Prices are subject to an 18% service and set-up charge (please note this is not a gratuity) and 5% GST.

CONTACT US

Contact our RARE CUT Catering Representative today to learn more and book your BBQ event.

403.256.7150 | info@rarecut.ca



TERMS & CONDITIONS

ORDERING INFORMATION

- All orders must include one entrée course and two add ons.
- Food and beverage prices are subject to 18% service and set-up charge (please note this is not a gratuity) and 5% GST.
- Prices are subject to change but will be guaranteed for six months.
- Please see the booking contract for cancellation details. Minimum order is for 30 people. If less than 30 guests are in attendance, a $180 flat-rate surcharge will apply per service.
- 4 hours minimum labour charge.

SERVICE POLICY

- Labour charges may apply at $35 per hour
- Labour charges for chefs are $45 per hour
- Labour charges are applicable for a minimum of 4 hours
- Please note statutory holiday rates will apply for labour charges

ALLERGIES AND LEFTOVERS

- Due to the nature of some allergies and intolerances, we strongly recommend ordering a separate plate for anyone with severe allergies.
- Guests with life-threatening allergies should avoid any food at the event
- Great Events Catering/Rare Cut prohibits guests from removing any food or beverage products from a function unless a waiver is signed.

BBQ MENU INCLUSIONS

- All orders include eco-friendly disposable plates, cutlery, paper dinner napkins, set up and clean up.
- China and cutlery in linen roll-ups are an additional $3.50 per person.
- Linen for guest tables and BBQ rental is an extra charge.

RESPONSIBILITY OF THE CONVENER OF THE EVENT

- Guaranteed guest count is due three business days before the event.
- If not received, the original number quoted or actual number served (whichever is greater) will be prepared and invoiced.
- Notice of dietary considerations (allergies/vegetarian etc.) due three business days before the event.

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Show stopping BBQ



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