



Memphis Blues Catering

Serving your events since 2001 – Celebrating 25 years!

Prices listed below do not include service costs, delivery fees and taxes.

Main Menu

Classic BBQ

5 Proteins: Chicken, Ribs, Brisket, Pulled Pork, Sausage.

6 Sides: BBQ Sauce, BBQ Beans, Coleslaw, Mac & Cheese, Cornbread & Caesar Salad.

\$34 per Guest

Minimum 20 guests, 3/4 lb of protein per person

Deluxe BBQ

6 Proteins: Chicken, Ribs, Brisket, Pulled Pork, Sausage, Ocean Wise Sockeye Salmon.

7 Sides: BBQ sauce, BBQ Beans, Coleslaw, Veggie Pasta Salad, Herb Butter Baby Potatoes, Seasonal Vegetable Medley, Organic Green Salad.

\$42 per Guest

Minimum 30 guests, 1 lb of protein per person

Picnic Menu

Choose 4 Proteins:

Chicken, Pulled Pork, Brisket and Sausage.

Pork Ribs (+ \$2 pp), Salmon (+ \$3 pp), Beef Ribs (+ \$8 pp)

Includes side BBQ Sauce

Choose 5 Sides:

BBQ Beans, Vegan Chili, Mac n Cheese, Cornbread,
Veggie Pasta Salad, Seasonal Veg, Herb Butter Potatoes,
Green Salad, Caesar Salad, Coleslaw, Potato Salad.

\$30 per guest (base price)

Minimum 30 guests, 1/2 lb of protein per person

Show Stoppers

Whole Hog \$800 per Hog.

Feeds approximately 30 guests if the only protein, up to 100 guests if other meats ordered.

Hog arrives un-carved, so we recommend this for serviced caterings.

Unless you can pull your own pork!

Minimum 3 weeks' notice.



Whole Turkey Dinner - Carved \$330 per bird.

Feeds 10-12 guests.

Includes house made gravy, cranberry sauce, seasonal veg, garlic mashed potato and sausage cornbread stuffing.

-Just the turkey with gravy \$180

Minimum 1 weeks' notice.

Artisanal Dawson Creek Smoked Ham - Carved \$100 each

Feeds approximately 10 guests.

Minimum 1 weeks' notice

Appetizers

Certain appetizers may be more appropriate for a fully staffed event.
Please inquire regarding availability for drop off service.
Vegan options available. Minimum orders may apply.

Drop Off Appetizer Options

- Vegetable Crudité Platter (GF) \$125 /tray
 - Southern Deviled Eggs (GF) \$38/dzn (2 dzn minimum)
 - Macaroni and Cheese Balls \$38/dzn (5 dzn minimum)
 - Yam Tempura Medallions (vegan) \$38/dzn (5 dzn minimum)
 - Antipasti Platter: assorted cheese, charcuterie, sides & crackers \$175 /tray*
- *Pork free + GF options available,

Full Service Only - Prepared and plated on site

\$38/dzn

- Shrimp Cocktail - Cocktail Sauce (GF)
- Butter Braised Memphis Shrimp - tail on (GF)
- Brisket Bites on Endive with Green Goddess (GF)
- Mini Baked Potatoes with Bacon (GF + vegan option available)



We recommend no more than 3 appies per guest.

ADD ONS

Vegetarian & Vegan sides:

- Potato Salad (GF) \$50 per ½ tray
- Mac & Cheese \$150 per tray (feeds 40)
- Vegan Pasta Salad \$100 per tray (feeds 40)
- Vegan Tenders (deep fried, soy) \$175 (feeds 30)
- Vegan Organic Green (GF) or Caesar Salad \$84 per tray (feeds 30)
 - Herbed Butter Baby Potatoes (GF) \$100 per tray (feeds 40)
 - Vegetarian Ziti- cheesy pasta bake \$150 per tray (feeds 40)
 - Seasonal Vegetable Medley (GF) \$150 per tray (feeds 40)
 - Vegan Chili with corn chips \$40 per ½ tray
 - Corn on the Cob (GF) \$3 per guest (seasonal)
 - Coleslaw (GF) \$50 per ½ tray
 - Cornbread \$1.40 per pc.

Vegan Meal

Vegan chili, vegan tenders and green salad \$22

Individually bagged, max 10 per order. *Sorry we cannot serve GF vegans.*

Meat ala Carte

- Smoked BBQ Chicken – on the bone, carved \$27 / bird
- Harvest Double Smoked Farmer's Sausage \$9 / link
 - St. Louis Style Side Ribs \$34 / rack
 - Fried Chicken 40 pc \$100
 - Beef Brisket \$38 / LB
 - Beef Ribs \$70 / rack
 - Pulled Pork \$25 / LB



Desserts

- Pecan Pie - \$42 per pie (serves 8)
- Mixed Berry Crumble \$90 (serves 48)
- Homestyle Carrot Cake \$90 (serves 48)
- Truffle Silk Chocolate Decadence Cake \$120 (serves 48)
- Seasonal Fruit Platter (spring and summer) \$125/tray (serves 30)
- Truffle Cheesecake Bites, assorted flavours \$175 per minimum order of 90
- Cookies: White Chocolate Macadamia or Double Chocolate Chip \$125 per order of 70

Pops & Beverages

- Cans of Coke, Sprite and Coke Zero, Ginger Ale, Diet Ginger Ale, and Bubbly \$2/pop
- Bottles of Water \$2.50 ea
- House made Lemonade & Iced Tea Station*

*Available for full service events only - \$3 per guest

Minimum 1 weeks' notice.

Serving Accessories

- Serving Utensil Kit \$30

Custom made for your menu. Comes with tongs and spoons for service.

Yours to keep! No need to return.

- Disposable Plates and Cutlery \$1.35 each

Each plate and cutlery kit comes with 1 high quality paper plate (BBQ sturdy) and an individually wrapped compostable cutlery kit with knife, fork and napkin.

We send 30% extra, so if you have 100 guests you will get 130 plates and cutlery.

Equipment

Memphis Blues will provide buffet equipment for full service events only.

Our equipment includes, but is not limited to, buffet tables, chaffing dishes, serving implements, serving platters, hot boxes and some bar equipment. Upon ordering we will discuss what is required and include it in your service package price.

We do not provide china, silverware, glassware, guest tables, guest chairs, tents or linens.

Please order these from an event rental company.

May we suggest: <https://vancouver.pedersens.com/>

Terms and Conditions

Booking

We will ask for your credit card information to proceed with booking your date. We will not charge the card in advance. Deposit may be requested in case of wedding or other complex event and will be refundable up to 70% at our discretion.

When placing your order please notify us of any obstacles we may encounter during offload:
i.e. stairs, security, elevators, uneven ground, long distances to walk, or dogs (we love dogs).

Minimum 5 business days for orders.

Please contact you closest Memphis Blues locations for all other short notice or orders under 20 guests.

Menu prices above DO NOT include staffing, equipment, rentals and delivery charges.

Memphis Blues' serving equipment is only provided for full service / staffed events.

If you wish to order rental equipment may we recommend: <https://vancouver.pedersens.com/>.com

Service

Service is for minimum 50 guests and base cost starts at \$2022. Service includes most equipment, labour, delivery and all fees. Staffing requirements are at the sole discretion of the catering manager. We may decline to work an event for any reason and direct you to drop off services instead. Quotes are inclusive of all costs, no surprise fees, and valid 3 month.

Prices may be subject to change.

Children

Children 5 years old to 12 years old are \$15 per head to enjoy any menu you select.

Disposables and Utensils

\$1.35 per disposable plate/cutlery per guest

\$30 serving utensil kits are available for drop off caterings, yours to keep.

We do not automatically provide these; you must request it in advance.

Gratuities

We will not apply a gratuity for drop off orders. If you do tip, 100% goes to the kitchen staff who prepared your order.

Serviced events do not require a gratuity; all considerations are included in the price quoted.

Payment

Preferred method of payment is credit/debit card charged upon receipt of service.

And e-transfer to catering@memphisbluesbbq.com (auto-deposit) 72 hours prior to event.

We are unable to process remote credit card, cheques or bank transfers.

We are unable to accept payment after the event i.e. delayed invoicing.

Cash accepted if given advance notice, delivery driver does not carry change.

CANCELLATION POLICY

We require 72 hours' notice for all cancellations. For cancelation within 72 hours 30% charge will be applied to the provided credit card, at our discretion.

Some events will require a different cancellation policy due to size or complexity; you will be informed of such prior to booking.

We look forward to serving you!