



VENDING MENU

Real Smoke ∞ Real Slow ∞ Real Good
Smoked with Applewood

BEEF BRISKET OR PULLED PORK

with House BBQ Sauce
Hearty Ranch Slaw on top
Served on fresh Bakery Bun

SMOKED PULLED CHICKEN

with Sautéed Red Peppers & Onion
Oyster Sauce
Served on fresh Bakery Bun

SMOKED ITALIAN SAUSAGE

Smothered with caramelized onions & peppers
Melted Havarti on Top
Served on fresh Bakery Bun

BBQ Sandwich & One Side ~ \$12

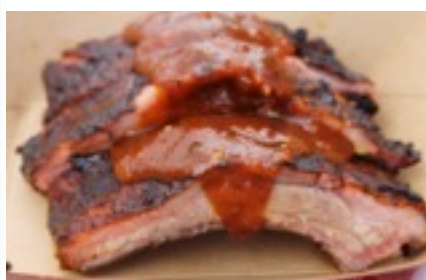
SIDES

Fried Mac & Cheese
Hearty Ranch Slaw
Ranch Style Red Potato Wedges
Ranchers Baked Beans
Fresh Garden Salad



Vending Downtown Calgary 2015

Low and Slow is a term used for meats cooked with Real Hardwood at Low temperatures for Long periods of time.



Applewood Smoked Baby Back Ribs



Pulled Pork ~ Mac & Cheese

At any Event

There will always be choices of
2 meats & 2 sides on the
Vending Menu

Guest may choose 1 meat & 1 side

Truck Minimum

Minimums may apply

2016



Beef Brisket & Fresh Salad



High River Car Show 2015

ABOUT THE TRUCK

- ~ Old Hickory Wood Fired BBQ Pit & Large Grill on back porch
- ~ Full Service Kitchen
- ~ Sound and PA system
- ~ Whisper quiet built in Onan Generator with extra power on board if client requires
- ~ Water and Waste Water system
- ~ Able to do Large and Small Events
- ~ Pre-Qualified City of Calgary Vendor
- ~ Truck supported by Lynnwood Ranch's large commercial kitchen
- ~ Owned & Operated by the Lynnwood Ranch
- ~ With over 25 years in the Catering Business



The Back Porch
To enhance your BBQ experience

Request us to be at your upcoming Festivals, Special Events, Rodeo's, Car Show's.....

Heck **Ranch BBQ is popular** at any large gathering where Albertan's are craving the best BBQ cuisine.

