



PARTY TIME AT BOB'S!

**It is time to start planning your events.
We offer small and large Party Venues
with mouthwatering personalized menu
selections.**

**Join our upbeat staff and make your party, one to
remember.**

27083 Fraser Hwy Aldergrove BC

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BobsBarandGrill.ca

BobsBarnGrill@outlook.com

Bob's Set Menu 1

TO START

MIXED GREEN

With house made balsamic olive oil vinaigrette

--or--

SOUP

Ask your server for details

MAIN COURSE

SCHNITZEL

Tenderized pork, fresh lemon, creamy mash
potatoes and veggies

--or--

PENNE CHICKEN ALFREDO

Classic cream sauce and grana padano parmesan,
And garlic bread

--or--

THE CLASSIC BURGER

Cheddar cheese, red pepper mayo, lettuce, tomato,
onion and pickle with fries

PLANT BASED SUBSTITUTIONS AVAILABLE UPON REQUEST.

2 COURSES \$19.95 PER PERSON

TAXES AND GRATUITIES NOT INCLUDED

Bob's Set Menu 2

TO START

MIXED GREEN

Cucumber, dry cranberry, toasted nuts, house made balsamic
olive oil vinaigrette

--or--

MINISTRONE

Mixed vegetables in chicken both

MAIN COURSE

NEW YORK STEAK

Alberta 8 oz New York steak, with horseradish au jus

--or--

CHICKEN MARSALA

FV chicken, mushroom Marsala wine demi-glaze

--or--

BLACKENED SNAPPER

With mango and pineapple salsa

All above served with mashed potato and seasonal vegetables

DESSERT

CHEESECAKE

With strawberry and chocolate sauce

PLANT BASED SUBSTITUTIONS AVAILABLE UPON REQUEST.

3 COURSES \$34.95 PER PERSON

TAXES AND GRATUITIES NOT INCLUDED

Bob's Set Menu 3 (Five Courses)

TO START

Pineapple curry sauce meat balls, crispy
prawns, veggie fritters and bruschetta

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### **SEAFOOD CHOWDER**

Mix seafood, vegetables, full cream and parsley

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CAESAR SALAD

Romain hearts, croutons, grana padano parmesan and house made dressing

MAIN COURSE

NY STEAK

Angus exquisitely marbled, tender and juicy Madagascar
peppercorn Pernod sauce

--or--

STUFFED CHICKEN BREAST

With sundried tomato, spinach leaves, feta,
parmesan and ricotta cheese and rosè sauce

--or--

BAKED SALMON

Crab, scallops shrimp fondue

DESSERT

TIRAMISU

Italian classic, dark roast espresso coffee,
mascarpone, coffee liqueur & whipped cream

--or--

CHEESECAKE

With strawberry and chocolate sauce

PLANT BASED SUBSTITUTIONS AVAILABLE UPON REQUEST.

5 COURSES \$49.95 PER PERSON

TAXES AND GRATUITIES NOT INCLUDED

Gourmet Lunch TO GO!

Fresh Baked Bread and Fresh Local Produce

Build your own Sandwiches

Fresh Bun \$8

Fresh Bob's Size Baguette \$12

MEAT (pick one)

ham, turkey, smoked brisket, capicola

CHEESE

(pick one)- cheddar and swiss

CONDIMENTS

mayo, honey mustard mayo, red pepper mayo, mustard,
chipotle mayo, horseradish mayo

VEGETABLES

lettuce, tomato, red onion, cucumber, pickle and jalapeno.