

# CATERING MENU

## DINNER

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*All pricing is per person.*

### DINNER BUFFET

*Our buffets are custom creations by you, please pick the buffet package that meets your needs and select from the offerings below to customize your dinner.*

*Minimum 24 people for all dinner buffets.*

#### **One Entrée Buffet**

**\$21**

Choose 1 entrée, 2 salads, 1 starch, and 1 vegetable.  
Includes dinner rolls and with butter, squares and cookies.

#### **Two Entrée Buffet**

**\$28**

Choose 2 entrées, 3 salads, 1 starch, 1 vegetable.  
Includes dinner rolls and with butter, squares and cookies.

#### **Three Entrée Buffet**

**\$34**

Choose 3 entrées, 4 salads, 2 starches, 2 vegetables.  
Includes dinner rolls and with butter, assorted cakes, fresh fruit and cheese tray.

#### **Entrée Options**

Rubbed Alberta Beef Served with Red Wine Au Jus & Horseradish  
*Upgrade to Roasted Ribeye add \$5 per person*

Cranberry Stuffed Chicken Breast

Baked Ham with a Dijon Honey Glaze

Roast Turkey with Sage dressing and Cranberry Relish

Roasted Pork Loin with Apple Sage Stuffing

Ginger Lime Salmon Filet

Gnocchi with Lemon & Chive Pesto

Baked Lasagna Choose from Traditional Beef, Roasted Chicken or Vegetarian

Butter Chicken

Four Cheese Tortellini

#### **Starch Options**

Mashed Potatoes with Gravy

Mashed Garlic Potatoes with Gravy

Baked Potato with Sour Cream & Chives

Roasted Rosemary & Shallots Red Potatoes

Basmati Rice with Sautéed Vegetables

Potatoes Au Gratin with Cream and Leeks

Coconut Rice Pilaf

#### **Vegetable Options**

Chefs Choice of Seasonal Roasted Vegetables

Sautéed Snap Peas with Sun dried Tomato and Mint

Roasted Cauliflower with Garlic and Capers

## Salad Options

Garden Salad with Roasted Onion Vinaigrette  
Classic Caesar Salad with Roasted Garlic Dressing  
Spinach Salad with Strawberries and Mushroom and Raspberry Vinaigrette  
Rainbow Thai Salad with Peanut Soy Vinaigrette  
Marinated Pasta Salad in a Herb Dressing  
Classic Greek Salad  
Southwestern Quinoa & Black Bean Salad  
Red Lentil Salad with Balsamic Vinaigrette  
Baked Red Potato Salad with Red Peppers, Green Onion and Fresh Tomato  
Orzo Tomato Salad with Fresh Basil and Feta Cheese  
Roasted Vegetable and Couscous Salad

## Enhancements

Perogies smothered in buttery onions with Sour Cream Real Bacon Bits on the side	\$3
Sweet Cabbage Rolls in Tomato Sauce	\$3
Gnocchi in a Rosé Tomato Sauce	\$4
Mac and Cheese Bake topped with a blend of Cheeses	\$4
Swedish Meatballs in a Creamy Mushroom Sauce	\$5
Relish Tray: an assortment of Dills, Cornichon, Beet, Black and Green Olives, Pepperoncini, Sweet Onion	\$3

## OUR MOST POPULAR

### Alberta Crude

**\$28**

Alberta Beef rubbed with a house spice blend  
Served with Red Wine Au Jus & Horseradish  
Four Cheese Tortellini in Tomato Sauce  
Fresh Wholegrain Rolls with Butter  
Garden Salad with Dressing  
Classic Greek Salad  
Garbanzo Bean & Roasted Red Pepper Salad  
Garlic Mashed Potato  
Roasted Root Vegetable  
Mini Squares & Cakes  
Fresh Brewed Fair-Trade Coffee & Tea  
Punch

## PLATED, THREE COURSE DINNERS

*Minimum 12 people for plated dinners.*

### **Campfire Dinner**

**\$35**

#### *1st Course*

Caesar salad - charred heart of romaine, bacon lardons, parmigiano reggiano, crispy fried capers and roasted garlic black pepper dressing.

#### *2nd Course*

Grilled beef tenderloin

Fire roasted poblano and mushroom ragout, fondant potato, tri-colour baby carrots and a sherry scented Demi-glace.

#### *3rd Course*

S'mores with house-made marshmallows, dark chocolate plaque, graham cracker soil, milk chocolate mousse.

### **Breast of Chicken**

**\$28**

#### *1st Course*

Roasted carrot and brie soup with creme fraiche, herb oil and carrot chips

#### *2nd Course*

Chicken and bacon farce stuffed breast, roasted potato with red onion jam, wilted springs greens and marinated asparagus

#### *3rd Course*

White Chocolate Creme Brûlée with raspberry studded custard, raw sugar crust, fresh berries and lemon macaroons

### **Icelandic Cod**

**\$33**

#### *1st Course*

Delicate green pea soup scented with mint, chili and orange and accompanied with butter poached langoustine, cheddar cracker

#### *2nd Course*

Icelandic pan-seared cod, celery root nage, sauté of fennel, leek and apple, blue crab tater tots.

#### *3rd Course*

Lemon Tart

Fresh lemon curd, almond short bread, Italian meringue and white chocolate ganache.

### **Duo of Lamb**

**\$38**

#### *1st Course*

Fresh seasonal greens, cherry tomatoes, shaved carrot, and herbed chèvre all dressed with an orange basil vinaigrette

#### *2nd Course*

Braised lamb shoulder and roasted rack, olive oil pave, soubise puree, red wine braised shallots and seared baby carrots

#### *3rd Course*

Apple Tart with a kamut pastry, bourbon caramel sauce, vanilla ice cream, and toffee crumble