

# Viminy's

## LOUNGE & GRILL

### CATERING MENU

## Conversation Pieces

\*Minimum 20 people. Prices are per person.

### The Triple Crown of Canapés 5.95 🍷👍

Included are the following 3 canapés:

#### Akamina

AAA Alberta Beef Tenderloin - thinly sliced beef tenderloin with caramelized onions and horseradish mayo.

#### Alderson Carthew

Chicken and Goat Cheese - peppered chicken with strawberry yogurt and dried cranberry.

#### Crypt ✓

Cucumber Bruschetta - topped with Parmesan and with a dash of honey and balsamic.

### Fruit Platter 5.50 ✓ 🍷

A variety of fresh fruit served with yogurt dip.

### Cheese Platter 6.25 ✓

Imported and domestic cheese served with crackers.

### Pickle Platter 3.95 ✓ 🍷

Delicious banderilla skewers, pickled beets, stuffed olives and dill pickles make the perfect complement to your meal.

### Vegetable Platter 4.95 ✓ 🍷

Fresh, crisp veggies are piled high with several different homemade dips. We always try our best to ensure our produce is all local, giving you the best our province has to offer.

## Hot & Cold Hors D'oeuvres

\*Minimum 20 people. Prices are per person.

### Firecrackers 4.95 🍷👍

AAA Alberta Beef Tenderloin tips wrapped in bacon and soaked for at least 24 hours in hot sauce, then grilled to perfection.

### Smoked Salmon Sliders 4.95

Atlantic Smoked Salmon mixed with whipped lemon and herb cream cheese, shaved red onion, and baby greens.

### Spinach & Bacon Mushroom Caps 3.95

These little guys are tasty! Mushroom caps stuffed with diced bacon, spinach, and cream cheese, then roasted and topped with shredded Parmesan cheese.

### Chips & Dip 3.75 ✓ 🍷

A warm Mexican style dip with cream cheese, chunky tomato salsa, a variety of three cheese served with house made nacho chips.

### Pepper Chicken & Ginger Beef Satay 3.75

Juicy citrus chicken served with a sour orange sauce, and thinly sliced grilled AAA beef tenderloin served with our house-made Asian ginger sauce.

### Three Way Deviled Eggs 2.75 🍷

The key to the perfect deviled egg is boiling the egg just right. We top ours with three delicious fillings: a fresh and light garden vegetable, curry with a hint of heat, and crispy bacon with cheddar.

## Breakfast Buffet

\*Minimum 20 people. Prices are per person. Includes coffee, tea and juice

### Continental Buffet 16.95 ✓

Warm muffins, fresh fruit, a variety of yogurts, bread for toasting and an assortment of cereals.

### Viminy's Breakfast Buffet 24.95

Includes bacon, scrambled eggs, hash browns, pancakes, fruit, cereal, oatmeal, pastries, yogurt, granola, toast, and condiments.

We will do our best to accommodate any special catering requests. 5% GST and 18% gratuity will be applied. Prices are subject to change. Minimums apply for all groups. We can accommodate any dietary restrictions your group may have.

🍷 Gluten Free ✓ Vegetarian 👍 Chef's Favourite

## PIZZA OF WATERTON

Order from the Pizza of Waterton menu! For menu and pricing, please contact our Groups Coordinator.



# Lunch Buffet

\*Minimum 20 people. Prices are per person. Includes coffee, tea and soft drinks

## Sandwich, Salad & Soup Buffet 21.95

Includes choice of two sandwiches and two salads, or one salad and one soup from below. Add a third sandwich choice for 5.00 per person

### Sandwiches

Shaved Beef with Caramelized Onions on Marble Rye / Honey Ham and Swiss / Garden Vegetable Chicken Salad / Egg Salad with Pea Shoots ✓ / Turkey Guacamole 🍷 / B.L.T. Wraps

### Salads ✓

Pesto Pasta / Traditional Caesar / Greek Salad / Traditional Tossed Salad with House Dressing

### Soups

Carrot and Ginger ✓ / Broccoli and Smoked Gouda ✓ / Mushroom and Roasted Garlic 🍷 / Spicy Potato and Bacon

Our soups are made from scratch with fresh, local ingredients!

## Hot Lunch Buffet 28.95

Includes choice of two salads from list above and one entrée from below. Add a second hot lunch item for 7.00 per person

### Penne Pasta Primavera ✓

Served with fresh vegetables, lemon and Parmesan cheese. Add chicken for 4.00 per person

### Fish & Chips

Atlantic cod dipped in our Big Rock Traditional beer batter and fried golden brown. Served with our hand cut fries, apple walnut coleslaw, tar tar sauce and lemon.

### Chicken or Beef Stir Fry

Thinly sliced meat of your choice, sautéed with ginger, garlic, sweet vegetables, and our famous Gong Bao sesame ginger sauce, served along side fluffy basmati rice.

### Taco Bar

House seasoned ground beef served with flour tortillas, lettuce, tomatoes, Mexican peppers, cheese, salsa, and sour cream. Add guacamole for 1.50 per person

## Lunch Buffet Add Ons

Soup 4.00 per person

### Dessert ✓

Dainties 5.00 per person / Chocolate Mint Torte 10.00 per person 🍷  
Strawberry Champagne Cheesecake 10.00 per person 🍷 / Stemmed Fruit Parfait 10.00 per person 🍷

Juice 3.50 per person

House Baked Dinner Rolls 1.75 per person

Gluten Free Bread 3.00 per person 🍷

# Dinner Buffet

\*Minimum 20 people. Prices are per person. Includes coffee, tea and soft drinks

## Hot Dinner Buffet 35.95

Includes daily soup and choice of two salads and one hot entrée from below, along with house baked dinner rolls. Add a second hot entrée for 14.00 per person

### Salads ✓

Pesto Pasta / Traditional Caesar / Greek Salad / Traditional Tossed Salad with House Dressing

### Maple Grilled Atlantic Salmon 🍷🍷

Grilled Atlantic salmon drizzled with real Canadian maple. Served with roasted baby potato and seasonal vegetable medley.

### Roasted Chicken Thighs with Mushroom Sauce

Served with seasonal vegetable medley and choice of one of the following: Roasted Potatoes / Mashed Potatoes / Steamed Basmati Rice / Rice Pilaf

## Premium Dinner Buffet 45.95

Includes daily soup and choice of two salads from above and the following, along with house baked dinner rolls.

### Prime Rib with Chef's Carving Station

AAA Alberta beef slowly roasted and served with roasted vegetables and choice of one of the following: Roasted Potatoes / Rice Pilaf / Steamed Basmati Rice / Mashed Potatoes

## Seasonal Dinner Buffet 39.95

Includes daily soup and choice of two salads from above and the following, along with house baked dinner rolls.

### Traditional Turkey Dinner

Moist, roasted turkey stuffed with a traditional dried cranberry stuffing. Served with roasted vegetables, cranberry sauce, gravy, and choice of one of the following: Roasted Potatoes / Mashed Potatoes / Steamed Basmati Rice / Rice Pilaf

## Dinner Buffet Add Ons

### Dessert ✓

Dainties 5.00 per person / Chocolate Mint Torte 10.00 per person 🍷  
Strawberry Champagne Cheesecake 10.00 per person 🍷 / Stemmed Fruit Parfait 10.00 per person 🍷

Juice 3.50 per person

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