

2024 CATERING MENU

Canapés

*Minimum 20 people. Prices are per person.

Assorted Canapés 9 *Average 3 canapés per person Includes choice of 3 of the following canapés:

Thinly sliced AAA Alberta beef sirloin on a crustini with caramelized onions and horseradish mayo.

Smoked salmon and whipped dill cream cheese on a crustini.

Tomato bruschetta on a crustini topped with Parmesan and a dash of balsamic glaze.

Baked Brie and Marmalade on a crustini

(Gluten-free option avail for all canapés)

Fruit Platter 8
A variety of fresh fruit.

Vegetable Platter 6

Fresh, crisp veggies with house ranch.

Spinach Dip 6

Cream cheese with spinach and artichokes. Served with crisp corn tortilla chips.

Thai Peanut Satay Skewers 4.50 *price per skewer Chicken skewers in thai peanut satay sauce.

Falafel Balls 5

Golden fried falafel served with tzatziki.

Breakfast

*Minimum 20 people. Prices are per person.

Build Your Own Breakfast Buffet 26

Please choose 5 of the items below for your breakfast buffet (maximum 2 premium items). Includes bread for toasting.

Premium Items

- Bacon
- Breakfast sausages
- Grilled ham
- Fresh Fruit platter

Standard Items

- Scrambled eggs
- Over hard eggs
- French toast
- Pancakes
- Hashbrowns
- Assorted pastries
- Hot or cold cereal
- Yogurt cups
- Basket of Oranges & Apples

Includes coffee, tea and water.

Juice is an additional 1.50 per person.

We will do our best to accommodate any special catering requests. 5% GST and 20% gratuity will be applied. Prices are subject to change. Minimums apply for all groups. We can accommodate any dietary restrictions your group may have. If you have your heart set on something in particular, we are happy to tailor a menu just for you.

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Lunch

*Minimum 20 people. Prices are per person.

Sandwich, Salad & Soup Buffet 25 Includes:

- Assorted sandwiches
- Choice of Caesar salad or tossed salad with house dressing
- Soup of the day

Gluten free bread 3

Hot Lunch Buffet 32

All lunch entrées come with a choice of Caesar salad or tossed salad with house dressing.

Atlantic Cod Loin w/choice of sauce

Atlantic Cod Loin with a choice of sauce. Creamy dill or Lemon caper or Maple glaze. Served with a seasonal vegetable medley and rice.

Gong Bao Chicken

Thinly sliced chicken, sautéed with ginger, garlic, sweet vegetables, and our famous Gong Bao sesame ginger sauce, served with cantonese noodles. Tofu available upon request.

Chicken Penne Alfredo

Penne noodles, alfredo sauce and parmesan cheese with saute mushrooms. Served with garlic bread.

Beef on the Bun

BBQ sauce slow roasted pulled beef on a bun, with condiments and fries.

Dinner

*Minimum 20 people. Prices are per person.

Dinner Buffet

Includes Choice of Caesar salad or tossed salad with house dressing, one entrée from below, and house baked dinner rolls. Served with a seasonal vegetable medley and choice of one of the following: roasted potatoes, mashed potatoes, or rice.

Cedar Wood Smoked Salmon 45

Atlantic salmon smoked with cedar planks with a honey maple glaze.

Chicken Parmesan 49

Breaded chicken breast with tomato sauce, provolone cheese and fresh basil.

Hunter Chicken 49

Supreme chicken breast with creamy mushroom sauce.

Prime Rib with Chef's Carving Station 65
AAA Alberta beef slowly roasted served with red wine demi-glace.

Dessert

*Minimum 20 people. Prices are per person.

Assorted Dessert Platter 8

Sundae Bar 6

Seasonal sorbet and vanilla ice cream with topping bar.

Dessert Serving Fee 3.50

If you choose to bring your own dessert and would like us to serve it, there will be a plating/cake cutting fee per person.

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