

Vimpy's

LOUNGE & GRILL

CATERING MENU

Canapés

*Minimum 20 people. Prices are per person.

Assorted Canapés \$10

*Average 3 canapés per person.

Includes choice of 3 of the following canapés:
(Gluten-free option available for all 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.

Fruit Platter \$9

A variety of fresh fruit.

Vegetable Platter \$7

Fresh, crisp veggies with house ranch.

Spinach Dip \$7

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

Thai Peanut Satay Skewers \$5.50 *price per skewer
Chicken skewers in thai peanut satay sauce.

Falafel Balls \$6

Golden fried falafel served with tzatziki.

Breakfast

*Minimum 20 people. Prices are per person.

Build Your Own Breakfast Buffet \$29.50

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.

PIZZA OF WATERTON

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

Lunch

*Minimum 20 people. Prices are per person.

Sandwich, Salad & Soup Buffet \$26

Includes:

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

Add gluten free bread \$3

Hot Lunch Buffet \$33

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

- Atlantic Cod Loin
with 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 sautéed 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.

- Salmon with Creamy Dill Sauce \$46
Atlantic salmon with lemon creamy dill sauce, served with rice and veggies.

- Chicken Parmesan \$50
Breaded chicken breast with tomato sauce, provolone cheese and fresh basil.

- Hunter Chicken \$50
Chicken breast with creamy mushroom sauce.

- Shaved Roast Beef Dinner \$52
Shaved roast beef with mashed potatoes, vegetables & gravy.

- New York Striploin \$55
Served Medium rare with roasted potatoes and corn (or cooked to your preference upon request)

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

3 Course Plated Menu \$45 per person

(20 or fewer people)

Includes:

Appetizer (Choice of):

- Soup
- Salad

Main Course (Choice of):

- Lemon Butter Salmon
served with rice & daily vegetables.
- Steak Sandwich
with sautéed mushrooms & onions, served with fries.
- Hunter Chicken
with mashed potatoes & daily vegetables.
- Mediterranean Rice Bowl
with grilled tofu (Vegetarian).
- Cajun Chicken Alfredo Pasta
served with garlic toast.

Dessert (Choice of): 1 dessert choice from dessert menu below.

Dessert

*Minimum 20 people. Prices are per person.

Assorted Pastries and Squares Platter \$9

Assorted Pie \$10

Cheesecake \$11.50

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.

Beverages

*Prices exclusive of GST

Domestic Beer \$8.50

Canadian, Budweiser, Bud Light, Kokanee (plus GST)

Hi-balls \$8.50

Well stock (plus GST)

House Wine (6oz) \$10.50

Red or white (plus GST)

Coffee Station \$50

Full day flat fee, includes initial setup and 3 refreshes, coffee, tea, and hot water.

Bar Rental \$225

Full bar setup

Canned Pop/Juice (200ml) \$3

Purchase by consumption