CATERING MENU
dinner

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

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

Three Entrée Buffet
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