CATERING MENU
Catering with Impressions
Sales Team
Our acknowledged sales team is here to assist you with planning or amending your upcoming events. They are available on weekdays from 7:00 a.m. to 5:00 p.m.

Catering Manager
Email: catering.requests@sait.ca
Office: 403.210.5656
Fax: 403.210.4307
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Chilled Breakfast

Baker’s Pride Morning Trays
Suggested serving per full tray (10-12 people)

**Croissant Medley (24 pieces)**
$42 full tray, $22 half tray
Freshly baked flavoured mini croissants served with whipped butter, crème fraiche & subtle herb infused cream cheese. Flavours include apricot, chocolate, aged cheddar, & plain butter

**Morning Breads (24 slices)**
$49 full tray, $26 half tray
Freshly baked sliced fruit & sweet breads, including blueberry, banana, chocolate & lemon poppy seed

**Baker’s Muffin (12 pieces)**
$26 full tray, $15 half tray
Assorted full size breakfast muffins flavour infused & individually topped with crumbles

**Tuscany Breakfast Platter**
$68 full tray, 36 half tray
Sliced smoked turkey, Black Forest ham & Genoa salami accompanied with provolone, Swiss & Brie. Served with ancient grain croissants, dark rye toasts, Dijon & butter

**Baker’s Breakfast Mini Medley– Sweet Selection (24 pieces)**
$42 full tray, $22 half tray
Fruit filled pastries, sweet cinnamon buns, chocolate croissant rolls & muffins

**Baker’s Breakfast Mini Medley– Savory Delights (24 pieces)**
$45 full tray, 24 half tray
Egg & chive strudel, leek & butter lattice, Swiss & ham biscuit, feta & spinach stuffed croissant, cheddar & herb scones

**Seasonal Fresh Fruit**

**Seasonal Fresh Sliced Fruit**
$48 full tray, $26 half tray
Tasteful selection of melons, pineapple, strawberries, berries & grapes

**Fresh Fruit Cocktail Salad**
$9 full bowl, $5 half bowl
Cut fresh & in season, flavoured with honey
**Warmed Breakfast**

**Morning Accents**
A la Carte (minimum order of 12 per selection)

- **Assorted Benedicts (1 piece per person)**
  - $6 per person
  - Classic benedict with back bacon, smoked turkey benedict, or vegetarian with artichoke heart, tomato & roasted bell pepper

- **Cinnamon French Toast**
  - $5 per person
  - Served with raspberry coulis or maple syrup

- **Stampede Pancakes**
  - $5 per person
  - Served with syrup & whipped butter

- **Morning Breakfast Strudel**
  - $5 per person
  - Pastry wrapped strudel filled with scrambled egg, roasted vegetable & goat cheese
  - *Add Bacon or Smoked Ham*—$2 per person

- **Chilled add on**
  - **Fresh Fruit Kabobs**
    - $4 per person
    - Served with vanilla yogurt Dip
  - **Breakfast Fruit Parfait**
    - $4 per person
    - Berries, vanilla yogurt & granola crumble
  - **Tasty Grain Bars**
    - $2 per person
    - 9 grain bars infused with wild berries, baked fresh in house
  - **Individual Whole Fruit**
    - $1.5 per person
    - Red Apples, Navel Oranges, Bananas, Pears
    - Some of these fruits are subject to seasonal availability

- **Breakfast Hand Held’s**
  - **Classic Muffin Egger**
    - $3.5 per person
    - Choose bacon, tomato or ham, Individually Wrapped
  - **Breakfast Soft Taco with Salsa Fresca**
    - $4 per person
    - Choose beef, pork sausage or grilled vegetable
  - **Breakfast Egg Croissant**
    - $5 per person
    - Choose Black Forest ham & Swiss, smoked turkey and cheddar or grilled shitake mushroom and caramelized onion

- **Sides**
  - **Hash Browns**
    - $2.5 per person
    - Country fried diced or rustic roasted
  - **Egg Scramblers**
    - $4 per person
    - Choose ham & Swiss, Western (cheddar & peppers) or plain with chives
  - **Breakfast Meats**
    - $3 per person
    - Choose bacon, beef sausage, grilled ham or breakfast sausage
Warmed Breakfast

Morning Buffets
Minimum of 15 people
Morning buffets are accompanied with freshly brewed Seattle’s Best coffee, decaf, a selection of Tazo teas & pitchers of premium fruit juice

Foothills Continental
$12 per person
- Baker’s pride assorted mini pastries, croissants & muffins
- Accompanied by fresh sliced fruit selection

Parisian
$14 per person
- Sweet mini fruit Danishes
- Stuffed savory croissants
- Fresh fruit kabobs with vanilla yogurt
- Cottage cheese & roasted apple

Stampede Breakfast
$15 per person
- Pancakes & syrup
- Smoked bacon & beef sausage
- Country diced hash browns
- Fresh sliced fruit

Health Matters
$15 per person
- Hard boiled eggs
- Lean smoked turkey rolls
- Low fat cream cheese & 9 grain croissants
- Served with fresh fruit cocktail, Greek yogurt, and an alpine fruit & nut blend

Farmer’s Country
$16 per person
- Baker’s pride assorted mini pastries, croissants & muffins
- Fresh sliced fruit selection
- Western scrambled eggs (cheddar & peppers)
- Smoked bacon & beef sausage
- Country diced hash browns

Signature Rocky Mountain
$17 per person
- Baker’s pride assorted mini pastries, croissants & muffins
- Fresh sliced fruit
- Greek yogurt with alpine granola
- Western chive & pepper scrambled egg
- Choose two of: bacon, breakfast sausage, grilled ham, beef sausage or Canadian back bacon (veggie option of roasted Portobello)
- Stampede pancakes
- Country style rustic roast potato

Breakfast Add-Ons
$5 per person
- Breakfast strudel— egg, feta, roast pepper & bacon
- Cinnamon French toast
- Breakfast frittata— chorizo, cheddar & pepper or feta & mushroom
- Assorted benedicts on English muffin— black forest ham, Canadian back bacon or roasted vegetables
- Fruit pancakes— blueberry or roasted ambrosia apple
Warmed Breakfast

Morning Action Stations
Minimum of 15 people
All action stations are accompanied with freshly brewed Seattle’s Best coffee, decaf, a selection of Tazo teas & pitchers of premium fruit juice

Omelette Station
$12 per person
Bacon, ham turkey, mushrooms, tomatoes, onions and cheese

Fried Egg Station
$12 per person
Prepared over easy, medium, hard or scrambled

Egg Benedict Station (2 pieces per person)
$16 per person
Your choice of Back Bacon, Spinach, Tomato, Smoked Salmon, or Smoked Turkey on a bed of crisp English muffin, topped with poached eggs, finished by an in house flavorful Hollandaise Sauce

Breakfast Taco Station
$14 per person
Scrambled Eggs, Peppers, Sausage, Monterey jack Cheese with sour cream and Salsa

Looking for something for your meeting? Check out our Meeting Break Packages on pg. 8

Thirsty? All our beverages are listed on pg. 31
Meeting

Break Packages
Minimum of 6 people per selection

Midway
$7 per person
- Cheddar popcorn
- Mini corndogs with spicy mustard
- Mini powdered donuts
- Cinnamon pastries
- Assorted pop & bottled water

Tuscan Getaway
$7 per person
- Artisan baguette crostini’s & crackers with fresh bruschetta, cracked pepper brie, prosciutto & apple compote
- Honeyed melon fruit cocktail
- Bottled water

High Tea
$10 per person
- Tea time petites- dainty sandwiches
- Freshly baked flavored scones served with flavored cream cheese, preserves & butter
- Mini Pastries and mini shortbread cookies
- Selection of Tazo teas

Country Picnic
$8 per person
- Fresh fruit kabobs
- Greek Yogurt and mountain Granola
- Crudités with buttermilk ranch dip
- Artisan baguette wedges with salad fillings (dilled tuna, egg & chicken)
- Pitchers of iced tea and lemonade

Chocolate Taster
$8 per person
- Baker’s pride brownies, chocolate dipped strawberries, triple chocolate cookies & chocolate tarts
- Chilled chocolate milk

Healthy Habits
$7 per person
- Freshly baked 9 grain bars
- Fresh baby carrots & cucumbers with dilled sour cream dip
- Assorted individual yogurt
- Fresh melon & strawberry skewers
- Assorted juice & bottled water
Meeting

All Day Meeting Packages
Minimum of 15 people

Meeting Package #1
$35 per person

Breakfast Buffet
(Choose one)
- Foothills Continental (pg. 6)
- Parisian (pg. 6)

AM Break
(Choose one)
- Healthy Trail Mix
- Individual Whole Fruit
 Includes coffee & tea

Lunch

Sandwich Artist Platters
(Choose one from pg.11-12)

Salad
(Choose one from pg. 13)

PM Break
(Choose one)
- Cheddar Popcorn
- Assorted 2 oz Cookies
 Includes coffee & tea

Meeting Package #2
$45 per person

Breakfast Buffet
(Choose one)
- Stampede Breakfast (pg. 6)
- Farmer’s Country (pg. 6)

AM Break
(Choose one)
- Tuscan Getaway (pg. 8)
- Healthy Habits (pg. 8)
 Includes coffee & tea

Lunch Buffet
(Choose one)
- Tuscan Baked Pasta (pg. 16)
- Alberta Beef (pg. 16)
- Around the Corner Pub Lunch (pg. 17)
- Signature Sandwich Artist (pg. 17)
 Includes coffee, tea, soft drinks & juice

PM Break
(Choose one)
- Midway (pg. 8)
- Assorted 2 oz cookies
 Includes coffee & tea

Meeting Package #3
$55 per person

Breakfast Buffet
(Choose one)
- Health Matters (pg. 6)
- Signature Rocky Mountain (pg. 6)

AM Break
(Choose one)
- Country Picnic (pg. 8)
- High Tea (pg. 8)
 Includes coffee & tea

Lunch Buffet
(Choose one)
- Grasslands & Fences (pg. 17)
- Classic Messenia (pg. 17)
- Signature Sandwich artist (pg. 17)
- Lil’ Italian Pasta (pg. 17)
 Includes coffee, tea, soft drinks & juice

PM Break
(Choose one)
- Chocolate Taster (pg. 8)
- Assorted 2oz cookies
 Includes coffee & tea
Meeting

Break Enhancement
A la Carte (Minimum order of 6 per selection)
- Assorted Cookies — $1.5 each
- Rice Krispy Squares — $1.5 each
- Freshly Baked Muffin — $2.5 each
- Sweet Cinnamon Twists — $2 each
- Cheddar Scones — $1.5 each
- Baker’s Pride Fruit Loafs
  $2 each
  Choose banana, chocolate, blueberry or Cinnamon
- Tasty Grain Bars
  $2 each
  9 Grain and wildberry bar baked in house
- Individual Bags
  $2 each
  Choose assorted chips, pretzels, tortilla chips or popcorn

Grab Baskets
Suggested serving per basket (10-12 people)
- Potato Chips — $12 per basket
- Healthy Trail Mix — $15 per basket
- Cheddar Popcorn — $8 per basket
**Lunch**

**Lunch Boxes**
All lunch boxes are self-contained and kept refrigerated until delivery. Included is your choice of mini bottles water, can of juice or can of pop.

**Classic Lunch Boxes**
$10.50 per person
Choose your sandwich on white or brown bread and choice of filling
- Roast beef
- Smoked Turkey
- Black forest ham
- Egg salad
- Tuna salad
- Chicken salad

Complete with whole fruit, cheese slice and a gourmet cookie

**Euro Lunch Boxes**
$12.50 per person
Gourmet sandwiches are made on artisan breads and rolls assembled fresh with your choice of fillings
- Black forest ham
- Western roast beef
- Smoked meat
- Turkey breast
- Egg salad
- Tuna salad

Complete with whole fruit, cheese slice and a gourmet cookie

**Salad Bowls**
$12 per person
- Blackened chicken romaine salad with Caesar dressing
- Market greens with chicken breast and peppercorn ranch
- Crunchy Thai chicken salad with a sesame Thai dressing
Lunch

Sandwich Artist Platters
10 sandwiches per full platters
Suggested serving 10-12 people per platter

New York Deli
$80 full platter, $45 half platter
Favourite assortments on a sliced variety, thick or thin, always delicious!

- Shaved roast beef, grainy Dijon, and caramelized onion on a potato rosemary loaf
- Montreal smoked meat, Swiss, and mustard seed aioli on marbled rye
- Roast turkey, Roma tomato, and cranberry mayo on a corta loaf
- Black forest ham, pepper havarti, and bistro spread, on a sourdough panini bun
- Tuscany roasted vegetables, and tzatziki mayo, on thick sliced garlic loaf

Mediterranean Bagels, Buns & Croissants
$80 full platter, $45 half platter
Stuffed with tempting fillings & spreads, old country style!

- Roast pear & chunky chicken salad, on a multigrain bagel
- White bean hummus, roasted vegetables, and tzatziki, on a multigrain croissant
- BC smoked salmon, and shaved red onion, on an onion bun
- Shaved roast beef and olive-gherkin tapenade, on a honey bagel

San Francisco Artisans
$75 full platter, $40 half platter
Perfectly crusted artisan loaves, fresh baked with soft insides.

- Smoked turkey, bacon, and cranberry, on a dark malted wheat loaf
- Black forest ham, swiss, and pineapple aioli, on a sourdough garlic loaf
- Cured pastrami, Dijon charred onion, and sour cabbage, on Russian black rye
- Chive chicken salad, grilled eggplant, and asiago, on a potato rosemary loaf
- Roasted zucchini, feta, and Roma bruschetta, on a sourdough olive loaf

Parisian Baguettines
$75 full platter, $40 half platter
Wedges of delicate French artisan baguette samples.

- Sweet chili pork, and charred paprika onion, on an multi grain baguette
- Dilled smoked salmon, and feta, on a roasted onion filone style baguette
- Smoked turkey, provolone, and sundried tomato mayo, on a cranberry baguettine
- Genoa salami, emmental Swiss, and Kalamata bruschetta, on a white French baguettine

More Sandwich Artist Platter options on the next page
Lunch

Sandwich Artist Platters
10 sandwiches per full platters
Suggested serving 10-12 people per platter

Rocky Mountain Rustic Ciabattas
Always fresh with that old world blend of crust & softness. Served on assorted ciabatta bread.

Classical
$75 full platter, $40 half platter
- Alberta roast beef, and horseradish cheddar
- Charred lemon chicken, bacon, and Swiss
- Grilled eggplant, garlic hummus, and feta
- Pulled pork, pickled onion and cranberry salsa

Deluxe
$85 full platter, $48 half platter
- Peppered bison, onion tangle, and blueberry compote
- Apple cider portabella, pepper Havarti, and baby greens
- Roast lamb, caramelized onion, and minted grape relish
- Asiago chicken, shitake mushroom, and Guinness cheddar

International Tortilla Wraps
$70 full platter, $35 half platter
Flavour infused tortilla wraps with your favourite fillings.
- Southern fajita sirloin beef, mozza, and tomato Fresca
- Greek roasted vegetable, feta and olive
- Blackened rubbed chicken Caesar, Parmesan, and crispy capers
- Italian chorizo, Havarti, grilled eggplant and peppers

Hand Held Minis, Crusty Rolls & More
$65 full platter, $35 half platter
- Green curry pulled pork, on a sourdough roll
- Buffalo chicken, onion tangle and cashew, on a pretzel roll
- Smoked salmon, shaved red onion, and cream cheese, on ciabatta
- Chive & goat cheese egg salad, on a 9 grain croissant
- Asiago mayo, pumpkin seed, and grilled zucchini, on a rye roll

Open Face French Crostinis
$68 full platter, $38 half platter
Classic French Monsieur style, thick sliced baguette rounds with delicate toppings.
- Cumin egg and apple compote
- BC grilled salmon, and crisp caper
- Baby shrimp, and gorgonzola

Tea Time Petites
$80 full platter, $45 half platter
Dainty layered flavoured breads with assorted fillings.
- Cashew and goat cheese mousse
- Bruschetta, and egg salad
- Feta and Kalamata olive cream cheese
- Smoked salmon and asiago cream cheese
- Citrus crab and garlic herb cream cheese

Add Coffee & Tea — $1.5 per person

More beverage options are listed on pg.31
Lunch

**Salad**
Suggested serving 10-12 people per platter

**Farmers Market Chopped Salad**
$45 full platter, $24 half platter
Mixed iceberg & field greens, Roma tomato, cucumber, red cabbage, radish, peppers and shredded carrot, with cool buttermilk ranch and light Italian dressing

**Roasted Garlic Classic Caesar**
$46 full platter, $25 half platter
Oven roasted garlic cloves adds accent to crisp romaine, Parmesan shred, rustic loaf croutons and lemon wedges
Add Asiago Chicken Breasts — $5

**Roasted Red Potato & Jalapeno Jack Salad**
$46 full platter, $25 half platter
Buttermilk cream and grainy mustard mayo, egg and sour pickle

**Mediterranean leaf lettuce & Prosciutto Crisps**
$40 full platter, $22 half platter
Tender leaves topped with roasted peppers, raspberries, manchego cheese, Kalamata olives and Greek yogurt dressing

**Messenia Greek Classical**
$50 full platter, $27 half platter
Born from the south of Greece along the Messenian Gulf, the city of Kalamata; olives, Roma tomato, cucumber, feta and herb olive oil vinaigrette
Add Souvlaki Chicken or steak — $5

**Strawberry & Spinach**
$50 full platter, $27 half platter
Fresh sliced strawberries accented with olive oil, tossed with walnuts, shaved red onion, brown mushroom, buffalo mozzarella and apple cider vinegar

**Whole Wheat Penne & Forest Mushroom**
$48 full platter, $26 half platter
Citrus poached mushrooms, charred onion, cherry tomatoes, sweet peppers, artichoke, roasted beets and sundried tomato vinaigrette

**9 Grain Medley**
$40 full platter, $22 half platter
A perfect blend of texture & taste. quinoa, Basmati rice, wild rice, tomato, chive, grape, mandarin and citrus vinaigrette
Lunch

Kettle Work Soups
Hand crafted soups, stews & chili
Minimum order of 10 per flavour

The Classics
$4 per person
- Country Chicken Noodle
- Creamy Broccoli & Cheddar
- Cream of Mushroom
- Heart Warming Tomato & Cream
- Boston Clam Chowder
- Traditional Italian Wedding
- Tuscan vegetable

Bistro Inspired
$6 per person
- Buttermilk Asparagus with Pesto Oil
- Wicked Thai Chicken
- Rock Lobster Bisque
- Acorn Autumn Squash & Sweet Potato with Garden Chive
- French Canadian split pea & ham
- Asiago & Emmental Bisque with Truffle Oil Drizzle
- Boston Clam Chowder

Hearth Kettle Warmth
$8 per person
- Rocky Mountain Bison Chili
- Six-Bean Vegan Chili
- Granville Island Fisherman’s Stew
- Hungarian Paprika Goulash
- Lean Turkey & Forest Mushroom Stew
- Beef Pot Roast & Root Vegetable Stew

Sides

Add Garlic Butter Parmesan Bread Sticks
12 per order
$16 full order, $9 half order

Add Mexican Chips & Dips
$27 full order, $14 half order
Chunky guacamole & salsa fresco served with corn tortillas

Add Freshly Baked Roll with Butter
$1.5 per person

Add Freshly Baked Artisan Bread with Butter
$2 per person
Lunch

**Pizzas**

Pizzas are 16 inches, cut into 12 slices  
Suggested serving 4-6 people per platter

### The Classics

**Aloha Hawaiian**  
$21 per pizza  
Honey ham, sweet red pepper & pineapple

**All Cheesy, Cheesy**  
$21 per pizza  
Mozzarella, cheddar & feta on top of rich tomato sauce and finished with Parmesan

**True Canadian**  
$22 per pizza  
Pepperoni, button mushroom, green peppers & back bacon

**Greek Kalamata**  
$20 per pizza  
Red onion, Kalamata olives, and aged feta  
Add Souvlaki Chicken — $3 per pizza

**Classic Pepperoni**  
$21 per pizza  
Layered pepperoni under & over mozzarella

### Chef Inspired

**Pollo Fiesta**  
$24 per pizza  
Grilled chicken, onions, BBQ sauce & mushrooms

**Cancun Creation**  
$24 per pizza  
Spicy taco beef, jalapenos, tomato, red onion & cilantro pesto

**All Dressed Up**  
$24 per pizza  
Pepperoni, chorizo, honey ham, green peppers, pimento stuffed queen olives, and mushrooms

**Mediterranean Vegetable**  
$24 per pizza  
Artichoke hearts, spinach, Roma tomato, poached figs, Kalamata olives, and goat cheese

**Meat Lovers**  
$24 per pizza  
Pepperoni, sausage, black forest ham, onions and mushrooms

### Add Some Sides

Minimum of 3 dozen per order

**Garlic Butter Parmesan Bread Sticks**  
12 per order  
$16 full order, $9 half platter

**Mexican Chips & Dips**  
$27 full platter, $14 half platter  
Chunky guacamole & salsa Fresca served with corn tortillas

### Pizza Enhancements

12” GF Thin Crust Pizzas, Cut into 8 Slices  
$16 per pizza  
Choose gluten free with our classic or chef inspired selections
Lunch

**Themed Buffet Lunches**
Minimum of 15 people

**Cabo San Taco**
$16 per person
*Build your own delicious tacos!*
- Choose fajita chicken, spicy beef or Mexicasa grilled vegetables
- Hard & soft shelled tortillas
- Toppings include tomato Fresca, sour cream, guacamole, diced onion, tomato & lettuce
- Garden chopped salad with buttermilk ranch
- Assorted Baked pie

**Classic Chef’s Chicken**
$16 per person
- Choose ranchers chipotle roast chicken or Italian chicken parmesan
- Wild parsley buttered linguine
- Spinach, strawberry & almond toss, balsamic drizzle
- Fresh rolls with butter
- Apple pie

**Peking Take-Out**
$17 per person
*Comfort samples of your favourite Chinese delivery!*
- Classic ginger beef
- Veggie spring rolls with plum sauce
- Fried rice
- Garden chopped salad with mandarin vinaigrette
- Cookies & tarts

**BYOB Burger Bar**
$17 per person
*Build your own on a crusty Kaiser with all the fixins’*
- Choose 7oz sirloin chuck burger, grilled chicken breast or veggie burger
- Served with macaroni cheddar salad & garden chopped salad
- Cajun rubbed jumbo potato wedges with cilantro ranch dip
- Chocolate cream pie

**Tuscan Baked Pasta**
$18 per person
- Choose Classic beef lasagna, Tuscan roast vegetable lasagna, Forest mushroom & chicken baked penne, bacon--cheddar mac & cheese, spaghetti meatball marinara or baked layered pesto eggplant, with mozza and cottage cheese
- Italian tomato romaine toss with a roasted pepper vinaigrette
- Garlic Parmesan artisan loaves
- Lemon meringue pie

**Alberta Beef**
$19 per person
- Choose hand carved Alberta beef with mesquite onion gravy, braised sirloin & mushroom or tender beef stroganoff
- Roasted red potato wedges
- Honey baby carrots
- Cilantro country coleslaw
- Fresh rolls with butter
- Apple pie

**Add Coffee & Tea** —$1.5 per person
Want to add refreshing chilled beverage to you order?
All our beverages are listed on pg.31
Lunch

Themed Buffet Lunches
Minimum of 5 people

**Signature Sandwich Artist**
$17 per person
- Choose international tortilla wraps (pg.12) or San Francisco artisans (pg. 11)
- Served with pickle & olive bites
- Choose your favorite classic soup (pg. 14), roasted garlic Caesar (pg.13) or farmers market chopped with buttermilk ranch (pg. 13)
- Fresh honeyed melon cocktail & fruit tartlets

**Around the Corner Pub Lunch**
$18 per person
Quick & comfortable favourites to choose from.
- Choose Pierogi & chorizo sausage, or pub style battered fish
- Chef's garlic Caesar Salad
- Stuffed chive & sour cream potato
- Fresh artisan rolls with butter
- Cakes & squares

**Classic Messenia**
$23 per person
- Greek inspired breast of chicken
- Ancient grain quinoa with oregano, red wine marinated rustic grilled vegetables
- Pita bread, feta, Kalamata & artichoke tapas with tzatziki
- Roma tomato, red wine poached fig & cucumber salad
- Lemon squares & dusted chocolate brownies

**Lil’ Italian Pasta**
$22 per person
Choose two of the following pastas
- Classic linguine Alfredo served with grilled chicken or honey ham
- Whole wheat penne with ragout of forest mushroom & buffalo mozza
- Formaggi tortellini with artichoke, Roma Fresca broth, goat cheese & olives
- Pesto linguini with grilled chicken breast, lemon cream, charred peppers & asiago

Includes
- Roast garlic Caesar
- Strawberry spinach & mushroom
- Garlic buttered brushed artisan bread
- Baker’s sweet square & cheesecake tart medley

**Grasslands & Fences**
$25 per person
- Rancher’s 5 oz. Striploin steak sandwich
- Sourdough garlic loaf topped with sautéed balsamic mushroom & crispy onion tangle
- Cajun potato wedges
- Pepper jus
- Broccoli & whole wheat penne salad
- Iceberg, Roma and cucumber medley
- Apple cider crisp tarts & minted strawberry

**Add Coffee & Tea** —$1.5 per person
Want to add refreshing chilled beverage to your order?
All our beverages are listed on pg.31
Lunch

Signature Lunches
Minimum of 25 people
Includes service staff, china service, artisan mini rolls with butter, freshly brewed Seattle’s Best coffee, decaf coffee & a selection of Tazo teas

Buffet Style
$23 per person
Choose two salads or choose one soup & one salad
Choose 1 entrée
Includes baker’s pride dessert selection

Add additional entrée— $6 per person
Add soup— $4 per person

Plated & Served
Two courses — $24 per person
Three courses — $26 per person
Four courses — $31 per person

Hand Crafted Soups
- Heartwarming tomato cilantro bisque
- Wicked Thai chicken
- Alberta beef & mushroom barley
- Autumn squash & sweet potato
- Broccoli & Emmental cream & pesto oil

Salads
- Mediterranean leaf, prosciutto crisp and a Greek Yogurt dressing
- Farmer’s market chopped with crisp vegetable and a buttermilk ranch
- Roasted garlic classic Caesar with asiago crostini
- Strawberry, grilled asparagus & roasted red peppers with a balsamic dressing.
- 9 grain quinoa, cashews and blueberries with a mandarin vinaigrette
- Gorgonzola, artichoke & beef steak tomato with a honey balsamic dressing

Entrees
Poached Salmon, Dill Cream & Charred Lemon
Herb basmati rice, haricot bean and teardrop tomatoes

Layered Pesto Grilled Portabello & Eggplant
9 grain quinoa, cranberry, browned walnut and buttered cauliflower

Sea Salt & Cracked Pepper Alberta Sirloin
Smashed fennel baby potato, and roasted root vegetable

Argentine Roast Pork loin, Chimichurri Glazed Apple
Maple roasted sweet potato, and a seasonal vegetable panache

Local Bison & Mushroom Stroganoff
Wild parsley buttered broad egg noodle, and oregano zucchini rounds

Lemon Chicken or Eggplant, Panko Breaded Parmesan
Citrus mushroom risotto, seasonal vegetable and kale sauté

Herb Roasted Chicken
Oven roasted legs with buttery mashed potatoes and seasonal vegetables

Poached Red snapper with Dill & tomato Concasse
Tartar sauce & lemon, rustic potato wedges, and roasted vegetable salad

Chicken Parmigiana
Herbed tomato sauce with roasted potatoes, Caesar salad, and garlic bread

Italian Style Cannelloni
Beef or spinach (vegetarian) and cheese filled, with Caesar salad and garlic bread

Lasagna
Beef or roasted vegetable (vegetarian), and Caesar salad
Lunch

Summer BBQ Packages
Minimum of 15 people
Chef attended BBQ action station will only be delivered on outside when weather permitting, Can be ordered as buffet style for indoor events year round. All choices include fresh baked rolls and breads with butter

<table>
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<tr>
<th>Salads</th>
<th>Entrees</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Choose two)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>• Chopped garden salad</td>
<td>Peppercorn New York Steak (6oz)</td>
</tr>
<tr>
<td>• Country cilantro coleslaw</td>
<td>$27 per person</td>
</tr>
<tr>
<td>• Roasted garlic Caesar</td>
<td>Grilled Spolumbo Sausage</td>
</tr>
<tr>
<td>• Roasted vegetables with a balsamic marinade</td>
<td>$23 per person</td>
</tr>
<tr>
<td>• Peppercorn-chive macaroni cheddar</td>
<td>Sour dough loaf topped with sautéed pepper &amp; onion medley</td>
</tr>
<tr>
<td>• Jalapeno monterey jack and red potato salad</td>
<td>Honey BBQ Roast Quarter Chicken</td>
</tr>
<tr>
<td>• Sweet tomato with an onion vinaigrette</td>
<td>$23 per person</td>
</tr>
<tr>
<td>• Baby red potato salad</td>
<td>Cajun Dry Rubbed Chicken Breast Burger</td>
</tr>
<tr>
<td>• Fresh Greek salad</td>
<td>$21 per person</td>
</tr>
<tr>
<td>• Pesto pasta salad</td>
<td>Served with an artisan ciabatta and topping bar</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hot Sides</th>
<th>BBQ CAB 7oz Sirloin Chuck Burgers &amp; Grilled Veggie Burgers</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Choose one of the combos)</td>
<td>$21 per person</td>
</tr>
<tr>
<td></td>
<td>Served with an onion bun Kaiser and topping bar</td>
</tr>
<tr>
<td>• Corn on the cob &amp; Cajun style red potato wedges</td>
<td>Marinated BBQ chicken legs</td>
</tr>
<tr>
<td>• Stuffed chive &amp; sour cream potato, and Tuscan charred vegetable medley</td>
<td>$25 per person</td>
</tr>
<tr>
<td>• Whiskey baked beans, dilled baby carrots, and cheddar corn bread biscuits</td>
<td>Herb rubbed strip loin 6oz.</td>
</tr>
<tr>
<td>• Potato wedges and chipotle sour cream</td>
<td>$30 per person</td>
</tr>
<tr>
<td>• BBQ CAB 7oz Sirloin Chuck Burgers &amp; Grilled Veggie Burgers</td>
<td>Mango Chipotle center cut pork loin</td>
</tr>
<tr>
<td>• Marinated BBQ chicken legs</td>
<td>$30 per person</td>
</tr>
<tr>
<td>• Herb rubbed strip loin 6oz.</td>
<td>Add Second Entrée Choice — $5 per person</td>
</tr>
<tr>
<td>• Mango Chipotle center cut pork loin</td>
<td>Add Coffee &amp; Tea — $1.5 per person</td>
</tr>
</tbody>
</table>

Want to add refreshing chilled beverage to you order? All our beverages are listed on pg.31
Dessert

Baker’s Pride-Bakery & Sweets Platter
Suggested serving 10-12 people

Baker’s Pride Sweet Squares & Cakes (36 pieces)
$54 full tray, $27 half tray
Our baker’s favourites, including brownies, chocolate & fruit cakes, and sweet drizzled squares

Mama’s Cookie Jar
$15 per dozen
Assorted flavours of freshly baked cookies
2oz cookies

Baker’s Pride Taster (30 pieces)
$55 full tray, $28 half tray
A classical assortment of favourites, which includes cookies, sweet squares, fruit tarts & moist cakes

Cheesecake Lover’s Delight (15 pieces)
$42 full tray, $22 half tray
Mini wedges of assorted cheesecake served with fruit coulis & hazelnut chocolate sauce

Ode to the Cocoa Bean (30 pieces)
$65 full tray, $34 half tray
A true representation of our favourite chocolate creations including: chocolate cheesecake tarts, cocoa dusted chocolate truffles, chocolate dipped strawberries, chocolate pastries and chocolate drizzled triple chocolate cookies

Coffee Time in Tuscany (30 pieces)
$56 full tray, 28 half tray
Tuscan nougat and chocolate, mini horns filled with assorted cream & mousse, and flavoured biscotti

Petit Fours (24 pieces)
$59 full tray, $32 half tray
Delightful to the eyes and palate, a stunning assortment of mini petit fours and Chocolate dipped strawberries

Baker’s Pride- A la Carte
Minimum of 2 dozen per order

White & Dark Chocolate Dipped Strawberries
$19 per dozen

Mini Cheesecakes
$29 per dozen
Assorted mini squares of decorated cheesecake bites

Delicate French Pastries
$24 per dozen
Assorted cream filled pastries and flans
Platters

Chef Inspired Platters

Suggested serving 10-12 people per platter

Seasonal Fresh Sliced Fruit
$48 full platter, $26 half platter
Tasteful selection of melons, pineapple, strawberries, berries and grapes

Wedged & Fresh Whole Fruit Display
$55 full platter, $27 half platter
Sun ripened selection of whole and sliced fruit

Greek Yogurt (16oz)
$9 full bowl, $5 half bowl

Bistro Cheese Tray
$55 full platter, $28 half platter
Chef’s selection of local and imported cheese served with soft artisan baguette rounds and crisps

Chef’s Signature Cheddar Sampler
$70 full platter, $36 half platter
Flavour infused cheddar, including, horseradish, Applewood smoked, Irish Guinness. Served with baguette rounds and crisps

Fruit & Cheese Showcase
$58 full platter, $29 half platter
Enjoy individual slices of seasonal fruit surrounded by a delicate sample of local and imported cheese. Served with honey Greek yogurt and grain crackers

Soft Ripened Cheese & Grape Tray
$60 full platter $31 half platter
Delicate Brie and Camembert, fresh grapes, candied almonds and walnuts served with baguette rounds and rye crisps

Chef’s Seasonal Crudités
$45 full platter, $23 half platter
A fresh assortment of crisp garden vegetables served with classic roasted onion dip
Platter

Chef Inspired Platters
Suggested serving 10-12 people per platter

Bruschetta Tray
$48 full platter, $25 half platter
Freshly made bruschetta topped with chopped basil and served with toasted baguette rounds

Zebra Skewers
$60 full platter, $32 half platter
Fruit skewers with cantaloupe, honeydew, pineapple and strawberries, drizzled with white and dark Lindt chocolate.

Smoked Salmon Platter
$96 full platter, $50 half platter
Tantalizing array of sliced smoked salmon with fresh Spanish onion rings, crispy fried capers, horseradish cream, lemon segments and melba toast

Tortilla Trio Taster
$32 full platter, $18 half platter
Spicy guacamole, tomato Fresca, black bean & corn salsa, accompanied by crisp whole tri color tortilla chips

New York Deli
$45 full platter, $25 half platter
Assorted deli meats including black forest ham, smoked turkey, genoa salami and cured roast beef. Served with sliced Swiss, provolone, sour pickles, Kalamata olives, bold spicy mustard & artisan rolls

Signature Dip Duo & Artisan Breads
$58 full platter, $30 half platter
Crusted soft artisan bread served with your choice of two dips:
- Creamy blue cheese artichoke
- Classic bruschetta
- Greek tzatziki
- Hummus
- Cream cheese spinach
- Black bean tomato Fresca
- Cilantro shrimp & avocado
- Smoked salmon & herbs

Rustic Crostini’s & Wheels
$65 full platter, $35 half platter
Chef’s assortment of New York style meats, Tuscan inspired roasted vegetables, classic egg, tuna and salmon salad blends- all with appropriate spreads & toppings

Do not forget to add refreshing chilled beverage to your order. All our beverages are listed on pg.31
Receptions

Warmed Appetizers
Minimum order of 3 dozen per selection

**Smokey BBQ Meatballs**
$17 per dozen
Smokey tomato BBQ sauce

**Chimichurri Glazed Beef Skewers**
$24 per dozen
Tossed in chimichurri butter

**Seared Bacon Wrapped Scallop**
$21 per dozen
Cracked pepper & sea salt

**Classic Feta & Spinach Spanakopita**
$18 per dozen
Cooling tzatziki sauce

**Marinated Citrus Chicken Skewer**
$20 per dozen
Choose either spicy Jamaican jerk or classic butter chicken

**Sautéed Gulf Prawns**
$26 per dozen
In tomato chive cream

**Vegetable Samosa**
$24 per dozen
Buttermilk cream and grainy mustard mayo

**Classical Quiche Minis**
$18 per dozen
Assorted vegetarian and traditional ham prepared quiche

**Pub Style Chicken Wings**
$18 per dozen
Cracked pepper & sea salt

**Garden Spring Rolls**
$18 per dozen
Sweet chili sauce

**Alberta Striploin Steak Skewers**
$24 per dozen
Parsley horseradish remoulade

**Crispy Papered Prawns**
$20 per dozen
Sweet chili sauce

**Red Thai Meatballs**
$17 per dozen
In spicy red Thai curry sauce

**Spiced fillet of Salmon Haida**
$95 per side
Marinated in a sugary dry rub and baked, serves up to 25 persons
Reception

Chilled Appetizers
Minimum order of 3 dozen per selection

Parisian Lobster Salad Cups
$33 per dozen
Succulent Atlantic lobster with brandy cream in a cucumber cup

Stuffed Crimini Mushroom Caps
$22 per dozen
Stuffed with herb roasted red pepper cream cheese

Smoked Salmon & Dill Tartar Cone
$24 per dozen
Micro greens, lemon, crisp caper

Poached Pacific Sockeye Salmon Skewers
$22 per dozen
Marinated in lime, and served with a herb lime aioli

Caprese Skewers
$22 per dozen
Roma grape tomato’s & mini bocconcini cheese with basil and balsamic reduction

Caramelized Apple & Gorgonzola
$22 per dozen
Savory tart with walnut & honeyed Greek yogurt

Seared New York Striploin Darne
$24 per dozen
Cracked pepper & fresh herb Dijon aioli

Savory Bruschetta Tarts
$22 per dozen
Tomato basil tart with asiago

Italian Marinated Mozza Skewers
$20 per dozen
Prosciutto, fresh basil & truffle oil

Grilled Asparagus spears Wrapped in Prosciutto
$24 per dozen
Marinated in olive oil and herbs

Brandy Marinated Snow Crab in Savory Waffle Cones
$24 per dozen
Snow crab claw meat mixed with brandy cream and fresh herbs

Chef’s Canapés
$24 per dozen
Assorted selection of delicate and tasteful samples of seafood, vegetables and meats.
Served on artisan crostini, cones and wafers

Ice Chilled Prawn Tails
$24 per dozen
Jumbo white wine poached prawns with a zesty Marie Rose cocktail sauce and lemon wedges

Stationary Platters

Signature Seafood Sampler
$77 full platter, $41 half platter
Tasteful delights served with blinis & naan pita crisps.
Includes smoked salmon, citrus marinated shrimp, scallop ceviche & artichoke snow crab dip

Alberta Rocky Mountain Game Taster
$89 full platter, $47 half platter
Local cured and flavour infused samples served with spicy deli mustard and vodka fig onion jam, served with artisan rye and sourdough olive loaf. Includes game sausage samples of blueberry bison and farmers elk, terrines of game and fruit

Peppered Smoked Salmon Mini Bagel Bites
$58 full platter, $30 half platter
Cracked peppered BC smoked salmon, herb cream cheese, crisp capers, onion tangle and micro greens

Complete your reception with bar service. Details are listed on pg. 33
Reception

Themed Reception Package
Minimum order of 25 people

**Tavern Tapas** *(6-8 pieces per person)*
$15 per person

- Pub style chicken wings—cracked pepper & sea salt
- Crispy papered prawns with wasabi remoulade
- Chef’s seasonal crudités—a fresh assortment of crisp garden vegetables served with classic roast onion dip
- Tortilla trio taster—guacamole, tomato Fresca, black bean & corn salsa, accompanied by crisp whole wheat tortilla chips
- Cheesecake bits, and assorted tarts

**Senator Burns** *(14-16 pieces per person)*
$30 per person

- Alberta striploin steak skewers with parsley horseradish remoulade
- Chimichurri glazed beef skewers
- Marinated citrus chicken skewer choose spicy Jamaican or butter chicken
- Classic feta & spinach spanakopita’s
- Assorted mini quiche
- Grilled Asparagus spears wrapped in prosciutto
- Stuffed crimini mushroom caps with roasted red pepper and cream cheese
- Soft ripened cheese & grape display—delicate brie & boursin, fresh grapes, candied almond & walnut served with dried cranberry baguette rounds
- Alberta Rocky Mountain smoked meat taster (stationary platters)

**Stan Grad** *(10-12 pieces per person)*
$20 per person

- Garden spring rolls with sweet chili sauce
- Asian beef skewers with sesame soy marinade
- Smokey BBQ meatballs
- Stuffed mushroom caps with red pepper and cream cheese.
- Bacon wrapped scallops
- Cheddar cheese tray and baguette rounds

**Johnson Cobbe** *(10-12 pieces per person)*
$26 per person

- Chimichurri glazed beef tossed in chimichurri butter
- Vegetable samosas with buttermilk cream and grainy mustard mayo
- Classic feta and spinach spanakopita’s served with cooling tzatziki sauce
- Savory bruschetta tarts—tomato basil tart with asiago
- Coffee time in Tuscany desserts—Chocolate dipped tarts, mini horns with assorted cream & mousse fillings

**Add Coffee & Tea** —$1.5 per person

Want to add refreshing chilled beverage to your order? All our beverages are listed on pg. 31
**Chef Encounter-Reception Station**

Minimum order of 25 people

- **Peppered Crusted Prime Rib**
  - $14 per person
  - Carved thin & served in an artisan pretzel roll served with spicy horseradish aioli, grilled Portobello mushroom, grainy Dijon & garlic mayo, & peppercorn jus

- **Italian Impressions**
  - $12 per person
  - Sautéed & plated to order
  - Four cheese stuffed agnolotti with grana padano, Roma tomato chutney & fresh basil served on a bed of warmed kale & butter poached scallops

- **Rocky Mountain Duo**
  - $14 per person
  - Carved Alberta sirloin over smashed fingerling potato with cabernet jus topped with garlic butter prawn skewer & asparagus tips

- **Slider Central**
  - $12 per person
  - Made to order sliders accompanied with side cones of mesquite seasoned kettle yam strings, with a chipotle dip
  - Alberta bison medallion slider sourdough bun with sundried tomato aioli & sour pickle relish
  - Poblano lime BBQ pulled pork- artisan ciabatta with blueberry compote

- **Roast Turkey Baguettes**
  - $10 per person
  - Wild parsley and grainy mustard rubbed roast turkey breast, thin sliced and layered on a cranberry baguette, red wine poached cherry and fig compote

- **Jumbo Gulf Prawn Sauté**
  - $12 per person
  - Warmed garlic prawns, fresh lemon squeeze, tossed with charred Anaheim pepper, nestled on a bed of pesto orzo

- **Taco Station**
  - $8 per person
  - Chef assembled tacos of your choice with an array of gourmet filling including: spicy chicken, refried beans, bacon, beef, diced red and green peppers, Monterey jack cheese

- **Pan Seared Petite Fillet**
  - $14 per person
  - Marinated Alberta beef tenderloin pan seared finished with Sambuca flambé

**Add an Enhancement to Your Reception**

Minimum order: 100 people—$12 per person
Or order of 200 people—$1850 per hip

- Wagyu Kobe ponderosa hip of beef—this unique cut serves up to 200 people accompanied with condiments, sauces, fresh rolls and buns.

**Add Coffee & Tea —$1.5 per person**

Want to add refreshing chilled beverage to your order?
All our beverages are listed on pg. 31
Dinner

Chef’s Buffet Dinner
Minimum of 25 people
Includes service staff, China service, artisan mini rolls with butter balls, freshly brewed Seattle’s Best coffee, decaf coffee & a selection of international teas

Salads
(Choose two)
- Mediterranean green leaf and balsamic roasted vegetables with Greek yogurt
- Farmer’s market chopped with crisp vegetables and buttermilk ranch
- Roasted garlic classic Caesar with Parmesan croutons
- Strawberry, grilled asparagus and Lolla Rossa with balsamic
- 9 grain quinoa, cashew, blueberry with mandarin vinaigrette
- Feta, artichoke, Roma tomato, cucumber and Kalamata with honey balsamic
- Red potato salad
- Mandarin and spinach salad
- Roasted corn and bowtie pasta salad

Hot Starches
(Choose one)
- Mashed Potatoes with nutmeg butter and cream
- Herb roasted baby potatoes
- Basmati Mediterranean herbed rice pilaf
- Hungarian butter braised potatoes
- Mushroom Couscous cooked in a vegetable broth

Hot Vegetables
(Choose one)
- Seasonal vegetables
- Honey glazed carrot
- Ratatouille
- Cauliflower polonaise

Dessert
(Choose two)
- Assorted cakes and squares
- Roasted apple crisp with whip cream
- Assorted cheesecake bites
- Chocolate decadence platter
- Chocolate mousse

To be continued on the next page
Dinner

Chef’s Buffet Dinner
Minimum of 25 people
Includes service staff, China service, artisan mini rolls with butter balls, freshly brewed Seattle’s Best coffee, decaf coffee & a selection of international teas

Regular Entrees

- Asiago & Almond Crusted Chicken, Roma Tomato Fresca $25 per person
- Poached Salmon, Dill Cream & Charred Anaheim Pepper $26 per person
- Layered Pesto Grilled Portabello & Eggplant $24 per person
- Sea Salt & Cracked Pepper Alberta Sirloin $26 per person
- Braised Alberta Sirloin, Roasted Shallots & Portobello $26 per person
- Lemon Chicken or Eggplant, Panko Breaded Parmesan Style $25 per person
- Asado Beef Kabobs, Chimichurri Glazed $26 per person
- Roast Alberta Beef Striploin $40 per person
- Grilled Fillet of Atlantic Salmon $40 per person
- Beer Roasted Pork Loin $36 per person
- Classic Roasted Herb Chicken Breast $34 per person

Chef Carved Entrees

- Alberta Roast Striploin, Horseradish Aioli & Crimini Mushroom Sauce $42 per person
- Cracked Pepper Turkey Breast, Artisan Stuffing, Pan Gravy and Orange Cranberry Sauce $38 per person
- Alberta Prime Rib, Grainy Mustard Crust, Yorkshire Thimbles, Cognac Jus $48 per person
- Alberta Pork loin, Blueberry & Apple Stuffed, Cabernet Sauvignon Cream $36 per person
- Beer Roasted Pork Loin with Traditional Glazed Apple $43 per person
- Seared 6oz Mignon Rossini Wrapped in Bacon with Mushroom Sauce $47 per person

Complementary Secondary Entrée
(Choose one)
- Chicken breast with roasted red pepper sauce
- Portobello mushroom stack
- Spinach and cheese cannelloni
Dinner

Chef’s Seated Dinner

Minimum of 25 people
Includes service staff, China service, artisan mini rolls with butter balls, freshly brewed Seattle’s Best coffee, decaf coffee & a selection of international teas. Soup &/or salad as priced. Entrée price includes side vegetables, starch and choice of dessert.

Hand Crafted Soup
$6 per person
- Heart warming tomato bisque
- Classical French onion with asiago crouton
- Wicked Thai chicken
- Autumn squash & sweet potato
- Broccoli & Emmental cream with pesto oil

Salads
$7 per person
- Asian poached pear with candied walnuts, butter leaf & honey Greek yogurt
- New York chopped with crisp iceberg wedge, blue cheese crumble, radish & buttermilk ranch
- Strawberry, grilled asparagus & Lolla Rossa with balsamic
- 9 grain quinoa with cashew, blueberry, asiago & mandarin vinaigrette
- Marinated bocconcini, artichoke, tomato & honey balsamic
- Roasted garlic classic Caesar with Parmesan croutons
- Cucumber wrap
- Strawberry Spinach salad with raspberry vinaigrette
- Caprese thinly cut san marzano tomatoes, layered with fresh mozzarella and basil, topped with balsamic glaze.

Hot Vegetables (Included)
- Broccoli & cauliflower au Gratin
- Roasted Green & yellow zucchini
- Honey glazed carrots

Starch (Included)
(Choose one)
- Roasted new potato
- Roasted garlic mashed
- Basmati rice pilaf

Alberta Prime Rib, Grainy Mustard Crust & Cognac jus
$41 per person

Walnut Crusted Chicken, Brie & Pear Salsa
$25 per person

Poached Salmon, Dill Cream & Charred Lemon
$30 per person

Layered Pesto Grilled Portobello & Eggplant
$27 per person

Sea Salt & Cracked Pepper Alberta Tenderloin
$36 per person

Roast Pork loin, Chimichurri Glazed Apple
$28 per person

Bison Tenderloin, Citrus Poached Crimini Mushroom
$44 per person

Alberta New York Steak, Peppercorn & Blackberry Demi
$37 per person

Almond & Grainy Mustard Rack of Lamb, Mint Jelly
$36 per person

Alberta Striploin Steak (6oz) with Wild Mushroom Sauce
$40 per person

Cedar Plank Salmon with Lemon Butter
$38 per person

Stuffed Chicken Breast: Cordon Bleu or Kiev
$36 per person

Desserts (Included)
(Choose one)
- Tiramisu with candied almond slivers
- Classic crème caramel with almond tuile
- Mocha white chocolate mousse with chocolate tulip and berries
- New York cheesecake wedge with cumin buttered banana or berry compote
- Roast deep apple cup
Beverage

Hot Beverage

Seattle’s Best Coffee
Freshly brewed regular or decaf
10 cup pot—$18.5 per pot
50 cup urn—$87.5 per urn
100 cup urn—$175 per urn

Tazo Tea
$2 each
Selection of individual tea bags served with hot water

Hot Chocolate
$2 each
Individual packages served with hot water

Milk
$2 each
250mL cartons of skim, 2% & chocolate

Bottled Water
$2 each

Starbucks Iced Coffee
$4 each
Frappuccino mocha & Frappuccino vanilla

Naked Juice
$5 each
Available in mango, berry & kiwi broccoli

Cold Beverage

Individual beverage

Soft Drinks
$2 each
Assortment of canned Pepsi products

Juice
$2 each
Assortment of canned Dole fruit juices including orange, apple & strawberry kiwi

V8 Juice
$4 each

Rock Star Energy Drink (473 ml)
$5 each

Perrier Water (330 ml)
$3 each
Beverage

Bulk Beverage

Pitchers contain 8 servings & gallons contain 22 servings

Premium Fruit Juice
$14 per pitcher
Orange, apple, cranberry or pink grapefruit

Premium Fruit Punch
$18 per pitcher, $35 per gallon

Pitches of Ice Water
Complimentary with any food and beverage order for up to 20 people

Ice Water Station (50 servings)
$20
Served complimentary at staffed events in our banquet and meeting rooms. Available for delivery at the stated price

Flavoured Water Dispenser (50 servings)
$25
Infused with fresh fruit, choose cranberry or lemon

White Wine

Chardonnay—Canyon Road
California
$30 per bottle

Pinot Grigio—Canyon Road
California
$30 per bottle

Reserva Chardonnay—Vina Chocolan
Chile
$32 per bottle

Chardonnay—Seven Peaks
California
$34 per bottle

Pinot Grigio—Mirassou
California
$37 per bottle

Riesling, Bird Label—Lingenfelder Estate
Pfalz Germany
$38 per bottle

Sauvignon Blanc—Starborough
New Zealand
$42 per bottle

Chardonnay—William Hill
Napa Valley
$42 per bottle

Sauvignon Blanc, Map Makers—Staete Landt
Australia
$47 per bottle

Chenin Blanc—Quails Gate
Okanagan Valley
$50 per bottle
**Beverage**

**Red Wine**

- **Merlot**– Canyon Road
  California
  $30 per bottle

- **Cabernet Sauvignon**– Canyon Road
  California
  $30 per bottle

- **Merlot**– Echeverria
  Chile
  $30 per bottle

- **Cabernet Sauvignon**– Seven Peaks
  California
  $35 per bottle

- **Merlot**– Seven Peaks
  California
  $35 per bottle

- **Pinot Noir**– Mirassou
  California
  $36 per bottle

- **Malbec #1**– Alamos Ridge
  $36 per bottle

- **Chianti Classico, DOCG**– DaVinci
  Tuscany
  $40 per bottle

- **Shiraz, Red Knot**– Shingleback
  Australia
  $40 per bottle

- **Cabernet Sauvignon – William Hill**
  Napa Valley
  $42 per bottle

- **Cabernet Sauvignon – Louis Martini**
  Sonoma
  $45 per bottle

- **Zinfandel – Cline**
  Sonoma
  $46 per bottle

**Bar Service**

- **Domestic Beer**
  $6.50 each
  Kokanee, Traditional & Coors Light

- **Premium & Imported Beer**
  $7.50 each
  Keith’s, Stella & Corona

- **Coolers**
  $7.50 each
  Mike’s Hard Cranberry & Lemonade

- **House Wine**
  $6.00 per glass
  Canyon Road Cabernet Sauvignon, Merlot, Pinot Grigio & Chardonnay

- **Brand Liquor**
  $6 per ounce
  Gin, Dark Rum, White Rum, Spiced Rum, Rye Whiskey, Vodka & Scotch

- **Premium Liquor**
  $7 per ounce
  Johnny Walker Red Label Scotch, Mount Gay Extra Old Rum, Crown Royal Rye, Ketel One Vodka, Tanqueray Gin

- **Liqueurs**
  $7 per ounce
  Baileys, Grand Marnier, Disaronno Amaretto & Kahlua

- **O’Douls**
  $6.50 each
  Premium non-alcoholic beer

**Sparking Wine**

- **Emeri Pink Moscato**– De Bortoli
  Australia
  $37 per bottle

- **Cava– Freixenet– Cordon Negro Brut**
  Spain
  $40 per bottle

- **Prosecco– Luna Argenta**
  Italy
  $45 per bottle
Beverage

Non-Alcoholic Bar Service

**Italian Soda Bar**
$5 each
Sparkling water served with an assortment of flavoured syrups. Off-site groups will be subject to labor charge for service staff.

**Mocktail Bar**

**Hibiscus & White Cranberry Spritzer**
$5 each
Wild hibiscus flower with a dash of syrup resting in a bubbly blend of white cranberry juice & soda water.

**Berry & Pomegranate Mojito**
$5 each
Mixed berries, Pom Wonderful juice, fresh mint, simple syrup & soda water garnished with a fresh lime wheel.

**Arnold Palmer**
$5 each
Refreshing blend of iced tea & lemonade garnished with a fresh lemon wheel.