

Banquet Package



Dinner Buffet Options

Prices are per guest and are quoted for 50 or more guests

Children 12 & Under are 50% of the cost

Bronze | \$28.95

1 Salad
1 Entrée
1 Vegetable
1 Starch

Silver | \$33.95

2 Salads
2 Entrees
1 Vegetable
2 Starch

Gold | \$39.95

3 Salads
3 Entrees
2 Vegetables
2 Starch

All buffets come with fresh baked buns & butter, assorted mini desserts. Coffee & tea included.

Salads

Artisan Spring Mixed Greens (GF)

Spring mix salad with choice of two: ranch, balsamic, thousand island, house Italian & blue cheese

Classic Greek Salad (GF)

Bell peppers, red onions, cherry tomatoes, oregano, feta & Greek dressing

Caprice Salad (GF)

Cherry tomatoes, bocconcini cheese, fresh basil, balsamic reduction & pesto

Classic Caesar Salad

Romaine lettuce, bacon, parmesan cheese, herbed croutons with home style Caesar dressing

Potato Salad (GF)

Red skin potatoes, bacon bits, chives & boiled eggs with creamy honey Dijon dressing

Spinach & Strawberry Salad (GF)

Fresh baby spinach, sliced strawberries, almonds, red onion with strawberry vinaigrette

Entrée Options

Poultry

Bacon Wrapped Stuffed Chicken (GF)

Chicken breast stuffed with cream cheese, green onion & peppadew wrapped with maple bacon

Chicken a la King (GF)

Slow cooked chicken in a cream sauce with mixed peppers and mushrooms

Country Style Chicken Breast (GF)

Herb marinated chicken breast with a creamy mushroom or lemon and garlic sauce

Chicken Coq Au Vin

French chicken braised in red wine, mushrooms, carrots and bacon

Chicken Bruschetta (GF)

Grilled chicken topped with homemade bruschetta and a red wine balsamic reduction

Beef

Beef Bourguignon (GF)

Beef slowly braised with red wine and beef broth flavoured with carrots, onions & garlic.

Lasagna

Oven baked Italian style lasagna with layered pasta and béchamel sauce

Beef Stroganoff

Sautéed beef served with a mushroom sauce and sour cream

Pork

Pot Roast Style Pork (GF)

Slow cooked seasoned pork with a creamy mushroom sauce

BBQ Pork Rib Ends (GF)

Slow oven roasted pork rib ends with a Crown Royal whiskey glaze

Braised Pork Shoulder (GF)

Slow braised shoulder, diced vegetables, rosemary, and thyme with brandy truffle sauce

Pork Tenderloin (GF)

Roasted herb tenderloin served with an apple sage sauce

Seafood

Baked Salmon (GF)

Salmon on a bed of leeks with white wine sauce

Picatta Milanese

Herb buttered cod fish cutlet with a lemony Milanese sauce and capers

Creamy Seafood Pasta

Linguini and lemon pepper sauce with shrimp and clams

Vegetarian

Pasta

1. *Choice of penne, fettuccini, four cheese ravioli, cheese tortellini*
2. *Choice of mushroom alfredo, rose sauce, el Pomodoro, creamy pesto & vegetable primavera*

Vegetable Lasagna

Baked ratatouille vegetables with traditional tomato sauce and layered noodles with cheese

Mediterranean Stuffed Pepper (GF)

Greek style cous cous with olives, tomatoes and red onions & topped with feta cheese

Sundried Tomato Risotto (GF)

Traditional risotto with a creamy vegetable stock and sundried tomatoes

Vegetable Options

Marinated Roasted Vegetables (GF)

Herb roasted seasonal vegetables

Maple Glazed Carrots (GF)

Boiled carrots, maple butter

Steamed Vegetables (GF)

Steamed broccoli & cauliflower

Roasted Root Vegetables (GF)

Roasted sweet potatoes, parsnips, red onion and carrots

Braised Green Beans (GF)

Buttered green beans & bacon with classic herbs

Starch Options

Herb Baby Potatoes (GF)

Herb baked baby potatoes with garlic and smoked paprika

Traditional Baked Potatoes (GF)

With bacon bits, chives, sour cream & butter

Horseradish Mashed Potatoes (GF)

Mashed potatoes with horseradish, cream & butter

Scalloped Potatoes (GF)

Thinly sliced potatoes with cheese and a creamy garlic sauce

White & Wild Rice (GF)

White & wild rice with a blend of carrots, celery & onion

Carvings

+ \$4/ Guest

AAA Sirloin of Beef (GF)

Sirloin of beef rubbed with Dijon, fresh herbs & garlic seasoning. Served with a brandy gravy.

Sage Stuffed Roast Pork (GF)

Pork tenderloin stuffed with goat cheese, apricots & fresh sage served with succulent apple sauce.

Atlantic Baked Salmon (GF)

Cedar plank salmon baked with honey mustard and served with creamy dill sauce.



Western Buffet

Fresh baked buns with butter balls

Sliced AAA Alberta sirloin of beef with au jus

Country style herb baked chicken breast with lemon garlic sauce

Mixed California greens

Caesar salad

Chef's choice of (1) salad

(1) Seasonal vegetables

Chef's choice of (1) vegetable

Choice of mashed or roasted baby potatoes

Seasonal fruit skewers

Assorted mini cheesecake

Coffee & Tea

\$30/ Guest

**Upgrades to Prime Rib & Tenderloin are available at Market Cost*

Plated Dinner Options

Bronze | \$39.95

1 Starter
1 Entrée
1 Dessert

Silver | \$43.95

2 Starters
1 Entrees
1 Dessert

Gold | \$45.95

2 Starters
2 Entrees
1 Dessert

Starters Salads

Artisan Spring Mixed Greens (GF)

Mixed artisan greens, dried berries, cherry tomatoes, carrots & cucumbers with balsamic vinaigrette

Classic Caesar Salad (GF)

Romaine lettuce, bacon, parmesan cheese, herbed croutons, home style caesar dressing

Caprice Salad (GF)

Cherry tomatoes, bocconcini cheese, fresh basil, balsamic reduction & pesto

Wild Mushroom Tependade (GF)

Finely chopped wild mushrooms, Kalamata & green olives served on a bed of mixed greens with balsamic reduction

Asian Mango Salad (GF)

Almonds, sliced mango, herbed croutons on romaine with tangy Asian dressing

Soups

Shrimp Bisque (GF)

Smooth & creamy soup made from a brandy, shrimp stock finished with truffle foam

Pumpkin Soup (GF)

Delicious roasted pumpkin soup with roasted almonds and finished with heavy cream

Potato Leek Soup

Creamy leek and potato soup topped with homemade focaccia croutons

Tomato Bisque (GF)

Slow simmered tomatoes seasoned with a hint of fresh basil



Main Courses

Butternut Squash Ravioli

Squash stuffed ravioli in a creamy basil pesto sauce served with garlic bread

Stuffed Cannelloni

Cannelloni stuffed with spinach and ricotta cheese in a creamy tomato and red pepper sauce served with focaccia bread

Stuffed Chicken (GF)

Spinach, mushroom and feta stuffed chicken in a white wine sauce served with Chef's choice of seasonal vegetables & steamed rice

Beef Pot Roast (GF)

Beef slowly cooked with a variety of vegetables served with au jus and mashed potatoes

Norwegian Salmon (GF)

Pan seared salmon with lemon and orange beurre blanc sauce served with scalloped potato

Premium Main Courses

+ \$4/ Guest

6oz AAA Alberta filet & lobster tail in a port wine reduction served with garlic parmesan smashed potatoes

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Herb crusted halibut & grape tomato confit served with creamy pesto risotto

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Braised lamb shank on a bed of mirepoix vegetables with a savory red wine sauce served with creamy polenta

Dessert

Chai Melt Away Cake

White chocolate cake sprinkled with powdered cocoa and served with fresh strawberries

Tiramisu (GF)

Espresso soaked lady fingers layered with mascarpone topped with a dusting of cocoa powder

Classic European Cheesecake

Served with berry compote and fresh strawberries

Apple Crisp

Traditional apple crisp topped with Bailey's cream sauce served with sweet coconut

Bar and Beverage Service

Host Bar

The host pays for bar consumption on a per drink basis

Cash Bar

Guests purchase drinks from the bar at full cash value

Subsidized Bar

*Guests purchase drinks from bar for at a price set by the host,
the remainder of the balance to be paid by the host or hostess of the event*

Beverage Pricing

<i>Highballs</i>	<i>1oz</i>	<i>\$5.75</i>
<i>Premium Highballs</i>	<i>1oz</i>	<i>\$6.25</i>
<i>Top Shelf</i>	<i>1oz</i>	<i>\$7.75 & Up</i>
<i>Cocktails</i>	<i>1oz</i>	<i>\$6.50</i>
<i>Liqueurs/ Shooters</i>	<i>1oz</i>	<i>\$6.50</i>
<i>Glass House Wine</i>	<i>5oz</i>	<i>\$6.75</i>
<i>Bottle of House Wine</i>		<i>\$29.00</i>
<i>Corkage Fee</i>		<i>\$15.00 per opened bottle</i>
<i>Domestic Beer</i>		<i>\$6.50</i>
<i>Premium Beer</i>		<i>\$7.00</i>
<i>Import beer</i>		<i>\$8.75</i>
<i>Coolers</i>		<i>\$7.00</i>
<i>Fountain Soft Drinks</i>		<i>\$2.50</i>
<i>Non- Alcoholic Beer</i>		<i>\$4.50</i>
<i>Beverage Fountain</i>		<i>\$120/4 Gallons (refills \$15)</i>

Current wine list is available upon request. Price range is between \$35 and up per bottle.

*Please inquire about pricing and availability of wines not offered on our list and we will be
happy to provide you with a price.*