

PLATED DINNERS

All of our Plated Dinners are served with seasonal vegetables and your choice of mashed potato, herb roasted potatoes, jasmine rice, or wild rice pilaf

CHICKEN - \$30 per person

Chicken w/ Wild Mushroom Cream Sauce
Chicken Parmesan
Mango Chipotle Spiced Chicken
Grilled BB Chicken

SEAFOOD - \$32 per person

Maple Glazed Salmon w/ fresh mango salsa
Salmon w/ Lemon Basil Sauce
Cajun Blackened Salmon
Teriyaki Glazed Salmon

BEEF - \$35 per person

Roast Baron of Beef w/ gravy
Braised Short Rib w/ red wine demi glaze
Alberta Beef Tenderloin (\$5 supplement)
Alberta Prime Rib (\$5 supplement)

ADD A SECOND COURSE - \$6 PER PERSON

ADD A SALAD AND DESSERT (THREE COURSES) - \$10 PER PERSON

SALAD OPTIONS

Classic Caesar, Mixed Greens w/ House Vinaigrette, Iceberg Wedge

DESSERT OPTIONS

White Chocolate Brownie, Salted Caramel Cheesecake, Key Lime Pie

DINNER BUFFETS

Buffet Dinners are served with freshly baked buns and butter

CLASSIC DINNER BUFFET - \$34 per person

Gourmet Salad (choice of two)
Seasonal Vegetable Medley
Gourmet Starch (choice of one)
Main Entree (choice of one)
Vegetable and Pickle Tray
Assorted Gourmet Desserts and squares

DELUXE DINNER BUFFET - \$39 per person

Gourmet Salad (choice of three)
Seasonal Vegetable Medley
Gourmet Starch (choice of two)
Main Entree (choice of two)
Vegetable and Pickle Tray
Assorted Gourmet Desserts and squares

EXECUTIVE DINNER BUFFET - \$45 per person

Gourmet Salad (choice of four)
Seasonal Vegetable Medley
Gourmet Starch (choice of two)
Main Entree (choice of three)
Vegetable and Pickle Tray
Assorted Gourmet Desserts and squares

GOURMET SALAD CHOICES

Classic Caesar Salad
Market Greens with house vinaigrette
Greek Pasta Salad
Kale & Quinoa w/ lemon vinaigrette
Creamy Southern Style Coleslaw
Country Potato Salad
Tomato, Cucumber, & Avacado Salad
Thai Noodle Salad (contains peanuts)

MAIN ENTREE CHOICES

Roast Baron of Beef w/ Rosemary Gravy
or Alberta Prime Rib of Beef (add \$6 per person)
Slow Roasted Turkey Breast w/ Stuffing & Rosemary Gravy
Chicken with Wild Mushroom Cream Sauce
Mango Chipotle Rubbed Chicken
BBQ Baby Back Ribs
Honey Mustard Glazed Ham
Lemon Herb Salmon
Baked Lasagne w/ Meat sauce

ADDITIONS

Add Main Entree - \$8
Add Starch - \$6
Add Salad - \$6
Substitute Signature Dessert Bites - \$6
Coffee & Tea Service - \$4

GOURMET STARCH CHOICES

Herb Roasted Potatoes
Jasmine Rice
Mashed Potatoes
Lemon Quinoa
Wild Rice Pilaf
Baked Potatoes w/ traditional toppings

RECEPTION MENU

SERVED BUFFET STYLE \$20 per guest Choose 5 items:

DRY RIBS - pork ribs with sea salt & cracked pepper
SPINACH & ARTICHOKE DIP - cream cheese, artichokes, spinach, and fresh tomatoes with tortilla chips
CHICKEN WINGS - assorted flavors and ranch dip
BEEF SLIDERS - aged cheddar, burger relish
VEGETARIAN SPRING ROLLS - plum sauce
TINY TUNA TACOS - diced ahi tuna, crispy wonton shells, avocado, with sesame soy dipping sauce
STEAK BITES - marinated sirloin, tangy BBQ sauce, horseradish aioli
ROASTED TOMATO & WHIPPED FETA - fresh herbs, garlic, artisan sourdough
FRESH VEGGIE AND PICKLE TRAY - served with ranch
POTSTICKERS - served with chili ponzu & fresh fruit salsa

*If you have other items in mind that are not listed, please ask our Catering Manager if they are available.
Add additional appetizers for \$4 per guest*

LATE NIGHT LUNCH

CHOOSE ONE OF THESE GREAT THEMES \$15 per guest

CLASSIC LATE NIGHT - meats, cheeses, buns, pickles, veggies, dessert squares
CHEESEBURGER BAR - buns, classic toppings, loaded baked potato salad
NACHO BAR - corn tortilla chips, cheese sauce, all the fixings
WINGS - assorted flavours, veggies, ranch

All Late Lunches are priced as an add on to a full dinner menu

THEMED DINNER BUFFETS

\$30 per person

TASTE OF ITALY - panzanella salad, caprese salad, chicken parmesan, linguini alfredo, penne bolognese, garlic toast
BACKYARD BBQ - BBQ beef or pulled pork, grilled BBQ chicken, fresh buns & condiments, creamy coleslaw, country potato salad
TASTE OF MEXICO - warm tortillas, taco beef, fajita chicken, vegan black beans, fresh toppings, nacho chips, fresh salsa & guacamole, mexican rice, caesar salad
TASTE OF ATHENS - lemon garlic chicken, beef kabobs, mediterranean rice, greek potatoes, greek salad, fresh pita & tzaziki