

MOXIES

Medicine Hat

CATERING

Your Event, *elevated*

403-528-8628 | catering@moxiesmh.ca

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 BBQ 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, Seasonal Feature Dessert

DINNER BUFFETS

Buffet Dinners are served with freshly baked buns and butter

CLASSIC DINNER BUFFET - \$35 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 - \$40 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
Mixed Greens with house vinaigrette
Greek Salad
Kale & Quinoa w/ lemon vinaigrette
Creamy Southern Style Coleslaw
Country Potato Salad
Thai Chopped Salad

GOURMET STARCH CHOICES

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

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 Lasagna w/ Meat sauce

ADDITIONS

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

THEMED DINNER BUFFETS

\$32 per person

TASTE OF ITALY

Panzanella salad, caprese salad, chicken Parmesan,
linguine 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

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

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