

MOXIES

MEDICINE HAT

CATERING PACKAGES

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 | *\$34 per person*

Chicken w/Wild Mushroom Cream Sauce

Chickern Parmesan

Mango Chipotle Spiced Chicken

Grilled BBQ Chicken

SEAFOOD | *\$36 per person*

Maple Glazed Salmon w/fresh mango salsa

Salmon w/Lemon Basil Sauce

Cajun Blackened Salmon

Teriyaki Glazed Salmon

BEEF | *\$38 per person*

Roast Baron of Beef w/ gravy

Braised Short Rib w/red wine demi glaze

Alberta Beef Tenderloin (\$10 supplement)

Alberta Prime Rib (\$10 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, Key Lime Pie, Seasonal Feature Dessert

DINNER BUFFETS

Buffet Dinners are served with freshly baked buns and butter

CLASSIC DINNER BUFFET

\$38 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

\$43 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

\$50 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
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 \$10 per person)
Braised Beef Short Rib (add \$5 per person)
Slow Roasted Turkey Breast w/
Stuffing & Rosemary Gravy
Chicken with Wild Mushroom Cream Sauce
Mango Chipotle Rubbed Chicken
Butter Chicken
BBQ Baby Back Ribs
Honey Mustard Glazed Ham
Lemon Herb Salmon
Baked Lasagna w/Meat Sauce

ADDITIONS

Add Main Entree - \$10 | Add Starch - \$6 | Add Salad - \$6 | Substitute Signature Dessert Bites - \$6 | Coffee & Tea Service - \$4

Pricing does not include applicable taxes and 15% service charge. Minimum 30 guests. Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak to our Catering Manager.

THEMED DINNER BUFFETS

\$35 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 & tzatziki

RECEPTION MENU

Served buffet style - \$22 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 flavours 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 chili ponzu & fresh fruit salsa

FRUIT PLATTER - seasonal

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

3090 Dunmore Road SE
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Parties Perfectly Catered

MOXIES

MEDICINE HAT



MEDALTA
in the Historic Clay District

Proud partner and preferred vendor