



BANQUET MENU

Catering to all of life's special occasions

Our management and staff are dedicated to making your event as stress free as possible. Eagle's Nest Catering strives to provide great food with excellent service. Let us handle the details, big and small. We know you will have a wonderful experience.

We can cater at a hall with or without kitchen facilities and we can accommodate groups from 50 to 500, we specialize in creating delicious buffets that are sure to please your guests. Many of our menus offer built in gluten friendly and dairy free options, Vegan menus are available upon request. Let us customize a menu to suit your needs.

Our menus include servers to clear plates, refill water glasses, and clean up the dishes after the meal. We will leave coffee, water and wine glasses on the tables until speeches/presentations are finished. We can provide setup of the hall or just the food, it's up to you. If the hall does not supply dishes, rental items are available. Our professional staff will pamper your guests!

All food pricing is on a per person basis. Guaranteed numbers are required 14 business days prior to your function. Your guarantee numbers can increase once given, but they cannot be decreased. Terms and conditions information sheet is enclosed.

We look forward to helping you plan your special occasion. Please contact one of our Catering Associates at (780) 449-6646 to discuss your event in detail.

780.449.6646

info@eaglesnestcatering.ca

www.eaglesnestcatering.ca

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Classic Dinner Buffet

Assorted Artisan Buns

Served warm with butter

Caesar Salad

Served with grated parmesan and croutons

Mango Pasta Salad

Vegetable penne with bell peppers, diced mango with creamy salad dressing

Chef's Choice Vegetables

Hot vegetable selection

Assorted Pickled Vegetables

Pickled Beets, Cucumbers, Olives

Mixed Green Salad

Dressings on the side

Marinated Vegetable Salad

Fresh vegetables tossed in a zesty vinaigrette dressing

Oven Roasted Rosemary Potatoes

or Garlic Mashed Potatoes

Select 1 hot entrée item from the selection below.

Chicken Supreme (GF, DF)

Chicken breasts in a white wine mushroom sauce

BBQ or Teriyaki Chicken (GF, DF)

Grilled Chicken breasts served with BBQ or teriyaki sauce

Chicken Caccatore (GF, DF)

Chicken thighs and breasts in marinara sauce with bell peppers

Meatballs in Mushroom Gravy

All beef meatballs in gravy with mushrooms

Vegetarian Primavera (V, GF, DF)

Gluten free penne with sautéed zucchini, bell peppers, onions in a light marinara sauce

Baked Lasagna

layers of pasta and meat sauce with mozzarella cheese

Please select 1 Item from the following

Alberta Roasted Beef (GF, DF)

Slow roasted beef sliced and served with gravy and horseradish on the side

Sliced Baked Ham (GF, DF)

Glazed ham served with Dijon mustard on the side

Sliced Roast Turkey (GF, DF)

Served with stuffing, gravy and cranberry sauce.
Gluten Friendly stuffing is available upon request
Extra Fees may apply

Spring Salmon Fillet (GF)

DF can be provided upon request
served with creamy dill sauce

Dessert:

Fresh Fruit Tray, Apple & Peach Crisp with Ice Cream

50 - 100 guests: 39.95

101 - 225 guests: 34.95

225+ guests: 31.95

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Gourmet Dinner Buffet

Assorted Artisan Buns

Served warm with butter

Caesar Salad

Served with grated parmesan and croutons

Mango Pasta Salad

Vegetable penne with bell peppers, diced mango with creamy salad dressing

Chef's Choice Vegetables

Hot Vegetable Selection

Assorted Pickled Vegetables

Pickled Beets, Cucumbers, Olives

Mixed Green Salad

Dressings on the side

Broccoli and Grape Salad

Broccoli florets, grapes, purple onion tossed in a creamy dressing garnished with sunflower seeds

Oven Roasted Rosemary Potatoes

or Red Skinned Garlic Mashed Potatoes

Select 1 hot entrée item from the selection below

Chicken Supreme (GF)

Chicken breasts in a white wine mushroom sauce

Chicken Caccatore (GF, DF)

Chicken thighs and breasts in marinara sauce with bell peppers

Vegetarian Primavera (V, GF, DF)

Gluten free penne with sautéed zucchini, bell peppers, onions in a light marinara sauce

Swedish Meatballs

Beef meatballs with fresh dill & sour cream gravy

Roast Turkey (GF) with Stuffing

served with gravy and cranberry sauce

BBQ or Teriyaki Chicken (GF, DF)

Grilled Chicken breasts served with BBQ or teriyaki sauce

Meatballs in Mushroom Gravy

All beef meatballs in gravy with mushrooms

Spring Salmon Fillet (GF)

served with creamy dill sauce

Baked Lasagna

layers of pasta and meat sauce with mozzarella cheese

Carved Item – Select 1 Item from the following

Includes our professionally attired Chef's to carve your entrée

Carved Peppercorn Herb Crusted Roast Beef

served with pan gravy and horseradish

Carved Baked Ham

served with mustard

Dessert:

Seasonal Fresh Fruit

Assorted Gourmet Pastries, Tortes & Tarts

50 - 100 guests: 42.95

101- 225 guests: 38.95

226 + guests: 35.95

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Add any of the following to your buffet – all prices per person

Chocolate Skor Trifle	3.75
Fruit Crisp with Ice Cream	3.75
Assorted Tortes and Cheesecakes	4.75
Rice Pilaf	1.25
Second Hot Vegetable	1.99
Yorkshire Pudding	1.49
House Made Perogies with sour cream	3.50
House Made Cabbage Rolls	4.19
Extra Meat Entrée from first selection	5.99
Carved Prime Rib	subject to market price
Coffee/Tea Station	2.25
Children’s Pricing 5 – 12-year-old	22.95
4 & under free	

Vegetarian, Gluten Friendly and Dietary Concerns:

We strive to make dining out for your guests with dietary concerns as easy as possible.

For your guests requiring gluten friendly options, we always make our oven roasted potatoes, carved roast beef, and steamed vegetables are made without spices that contain gluten. We can substitute the pasta dish on any buffet for a gluten friendly option. Gluten friendly desserts are available as well. There may be a price increase on the buffet or a flat fee depending on how many gluten friendly dishes you require. Please keep in mind we are not a gluten facility, if your guest has questions, they should contact us directly. Nut, lactose and any other dietary concerns should be addressed when you book your function. We would be happy to discuss all the options available to you.





Late Lunch

Late Lunch is served between 10:30 and 11:00 p.m. as required and is only available with purchase of a dinner buffet. Due to changes in Alberta Food Regulations you cannot take leftover food home. We provide paper plates, napkins and disposable utensils for your guests.

LL Menu 1

- Buns & Butter
 - Assorted Meat Tray
 - Assorted Pickles
 - Vegetable Tray
 - Cheese Tray & Assorted Crackers
- 9.99 per guest**



Buffet Set Up Only	15% Gratuity
Chafing dish 25.00 per unit Tablecloths for buffet 35.00 each	Our staff will arrive early to set up the buffet, all cutlery and dishes supplied by client/hall. The client is responsible for placing cutlery and glassware on the guest tables. ENC staff will clear plates, scrape, and wash dishes if required, and tidy kitchen area prior to leaving <p style="text-align: center;">DOES NOT INCLUDE ANY SETUP OF GUEST TABLES</p>



Service Packages

Service packages include the staff to set the cutlery and glassware on the guest tables. Table cloths, and linen napkins will be provided by the client or ENC can rent for the client. Our staff will refill the buffet, fill water glasses, clear plates, and cutlery. Once speeches start, clearing will cease. After the speeches we will clear all water, wine, plates, and cutlery. Rental plates will be scraped and stacked in crates, hall dishes will be run through the dishwasher if required by the hall. Service packages are billed based on the **number of place setting required to set your tables, not on the guest count**. We include extra dinner plates for second trips to the buffet.

Bronze	Silver	Gold
White China Dinner Plate Dinner Fork, Knife, Paper Napkin Salt N Pepper Shakers	White China Dinner Plate Dinner Fork, Knife White paper napkin Salt N Pepper Shakers	White China Dinner Plate Dinner Fork, Knife, Dessert Fork Teaspoon Salt N Pepper Shakers
Self-serve water station set by the coffee station Includes disposable glasses	Water Glass Water Carafes on guest tables Wine Glass	Water Glass Water Carafes on guest tables Wine Glass
Dessert Plates Dessert Forks	Dessert Plate Dessert Fork	Dessert Plate Dessert Fork
Disposable coffee cups at coffee station	China coffee mugs at coffee station teaspoons	China coffee mug set at the guest table; coffee poured at tables Creamers and sugar
Chafing Dishes for Hot Food with serving utensils	Chafing Dishes for Hot Food with serving utensils	Chafing Dishes for Hot Food with serving utensils
Black tablecloths for buffet table, dessert table	Black tablecloths for the buffet table, dessert table	Black tablecloths and skirts for buffet table, dessert table
18% gratuity on food and beverage	18% gratuity on food and beverage	21% gratuity on food and beverage
2.00 per person	8.45 per person	10.75 per person

Damage Waiver

There is a 10% damage waiver charged on all rental items, to cover breakage and loss



Venue Set Up/Clean Up

It is the client's responsibility to arrange table and chair set up and clean up with the venue. Please ensure tables and chairs are set up by the predetermined time for ENC staff to set linens and smallwares. Any delay may result in extra fees being charged to the client. Should you require ENC to set up tables and chairs please call for a quote.

Staffing

All professional serving staff required for the event and an on-site event manager are provided for full-service events. Staff hours and schedules are approximate and will be billed based on actual hours, with a four-hour minimum per staff member. Some staff are billed portal to portal, including loading and unloading of vehicles and travel time. If your event runs behind schedule and staff are required to stay longer than was originally budgeted, we will adjust the invoice after the event.

Linen Rentals

We would be happy to recommend one of our preferred vendors to assist you with your linen rentals.

Head Table Service

ENC staff will serve dinner family style to the head table max 12 guests. Fee: \$125.00

Cake Cutting

ENC staff will cut cake and place on disposable plates \$100.00 when late lunch is ordered, 175.00 if staff must stay past the pre-determined cleanup time.

Menu Selections: Consuming raw or under-cooked meat, seafood, or eggs may increase your guests' and your risk of food borne illness. You agree to indemnify us against any liability related to any food borne illness if you elect to serve any such raw or undercooked items, or if you serve any food or beverages that are not furnished by Eagle's Nest Catering Ltd.

Your menu selection must be finalized no later than 1 month prior to your event.

Dietary Restrictions

We can accommodate allergy or dietary restrictions. Please confirm at least 10 days prior to your event, late requests may not be accommodated.

Guest Count: Please guarantee your guest count by 4:00 p.m. 14 business days before the function.

Once guaranteed number is given it cannot be reduced, but you can increase the guest count up to 48 hours prior to the event. Our pricing is based on the estimated guest count; we may adjust prices if the guaranteed count differs significantly from the initial estimate.

Gratuity

Gratuity will be added to your final bill, gst is calculated on total amount including gratuity. Gratuity is based on the type of service package you ordered for your event.



Deposits & Payments: To hold your date on our calendar a non-refundable deposit is required, based on the total of your estimate. **This is non-refundable and will be applied toward your final balance.**

Under 5000	\$1000.00 deposit
+ 5000, less than 10,000	\$3000.00 deposit
Over 10,000	30% of estimate

A second deposit equal to 30% of the remaining balance is due 120 days prior to the event. The final estimated balance is due 7 days prior to your event, with any adjustments to be settled following the event. We require a credit card authorization for this final settlement. Any balance unpaid after 30 days is subject to a 1.5% per month carrying charge, and you are responsible for any collection costs we incur, including attorney fees.

Payments can be made by e-transfer. Payments made by Visa or MasterCard are subject to a 3% service fee added to the invoice.

CANCELLATION:

If you cancel for any reason within 120 days of the event date, you agree to pay us 60% of the total contract value.

Events canceled within one week of the event - including cancellations due to severe weather- will be charged at the full contract value.

Events cancelled due to AHS, Federal or Provincially mandated health restrictions due to a health emergency or natural disaster will be allowed to reschedule 1 time to a new date. Any food, labor and staff charges will be deducted from the initial retainers paid and the balance will be credited to the new date. All retainers will be forfeited if the event is cancelled after the second date is secured.

