

M E N U



2 0 2 6 S E L E C T I O N S

B R E A K F A S T



Classic Continental Breakfast

Assorted Greek Yogurt Rolled Oat Granola Assorted Field Berries Assorted Breakfast Pastries served with Butter & Fruit Preserves Fresh Fruit Platter

Healthy Start Breakfast Buffet

Assorted Greek Yogurt Assorted Field Berries Assorted Breakfast Pastries served with Butter & Fruit Preserves Granola Bars Fresh Fruit Platter

Hot Breakfast Buffet

Omega-3 Scrambled Eggs French Toast Warm Breakfast Syrup Beef Sausages Smoked Bacon Choose one: Potato Gratin/Hash browns Freshly Baked Pastries and Fruit Preserves Seasonal Fruit Display

Plated Breakfast Menu Served with assorted pastries and butter

OPTION 1:

Prairie Style Breakfast
Choose one: Pork or Beef Sausage or Smoked Bacon,
2 Eggs (scrambled),
Homemade Hashbrowns,
Seasonal Fruits

OPTION 2:

Eggs Benedict Choose one: Smoked Salmon or Ham and
Tomato or Veg
Served with Classic Hollandaise,
Homemade Hashbrowns,
Seasonal Fruits



Add On Items

Charged based on per person consumption

Turkey sausage

Stuffed tomatoes

Assorted Muffin Platter, including Banana, Blueberry, Raisin Bran, Double Chocolate

Basket of Freshly Baked Breads and Muffins – Served with assorted jams and peanut butter

Steel Cut Oatmeal – Served with brown sugar

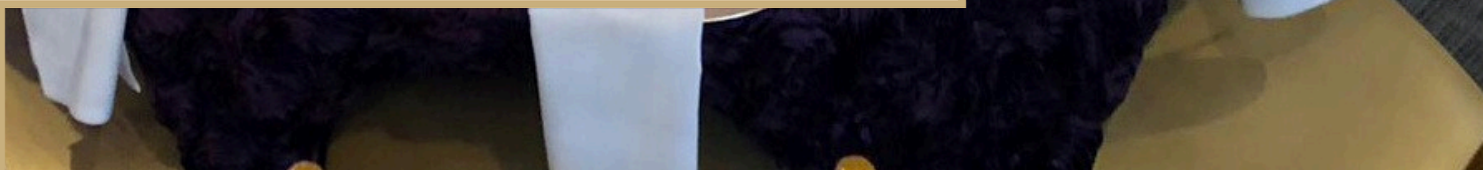




BREAK ENHANCEMENTS

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ASSORTED MUFFINS ASSORTED FRESH
VEGETABLES & DIP SEASONAL FRESH
FRUIT DISPLAY HOUSE MADE HUMMUS
& PITA (DF) HOUSE MADE POTATO
CHIPS & DIP INDIVIDUALLY BAGGED-
POTATO CHIPS ASSORTED COOKIES
ASSORTED GREEK YOGURT CUPS
ASSORTED SOFT DRINKS ASSORTED
JUICES COFFEE & TEA





[LUNCH]

SOUP, SALAD & SANDWICH

Onesoup selection TwosaladselectionsAssortedsandwich
selection made with house roasted meats

House Smoked Turkey
House Roast Beef
Grilled Chicken Breast
Platter of assorted dessert squares, dainties & seasonal fruits

Soups

CREAM OF MUSHROOM

Cremini&whitemushrooms,roasted garlic, shallots, fresh parsley, chives

TOMATO BASIL

Roasted tomatoes,fresh basil, garlic cream, cinnamon paprika oil

ITALIAN MINISTRONE

Assorted Vegetables, fresh thyme, small shell pasta

CREAM OF ROASTED PEPPER & TOMATO

Roasted bell peppers, baked tomatoes, fresh basil & aromatic herbs

Salads

CAESAR

Parsley thyme crouton, Parmesan crisp, romaine lettuce, smoked Caesar

ARTISAN

Spring Greens, strawberries, goat cheese, toasted almonds, rainbow tomatoes, orange honey dressing

GREEK

Fetacheese, cucumber, tomato, red onion, olives, Greek dressing

ARUGULA & KALE

Toasted pumpkin seeds, grape tomatoes, shredded carrots, roasted peppers, pear and mango slaw, goat cheese, balsamic honey dressing

APPLE BROCCOLI SLAW

Julienne apples, apple cider vinegar, tomatoes, raisins, fresh mint

RICE NOODLE

Rice vermicelli, sesame seeds, seared tofu, green onion, carrot sticks, red cabbage, toasted peanut and Thai dressing

QUINOA CHICKPEA

Wild quinoa, garbanzo peas, rainbow tomatoes, green onions, lemon herb dressing

Sandwiches

HOUSE SMOKED TURKEY

Smokedturkey,garlicaioli,herbMonterey jack cheese, pears and ar ugula

HOUSE ROAST BEEF

RoastBeef,leaflettuce,tomato, Dijon mustard and horseradish mayo

GRILLED CHICKEN BREAST

Rotisserie Chicken

TUNA

EGG SALAD

Ciabatta bun, boiled egg, chives, pickle, mayonnaise

ROASTED VEGETABLE

Artisan bread, roasted farmers market vegetables, herb aioli



[LUNCH]

ITALIAN LUNCH

One soup selection Two salad selections Two protein selections Two vegetable selections Two starch selections Assorted desserts



SOUPS

Italian Minestrone

Assorted vegetables, fresh thyme, small shell pasta

Sicilian

Roasted Bell Peppers, sundried tomatoes, fresh rosemary, garlic cream

SALADS

Quinoa & Arugula

Wild Quinoa, fresh arugula, tomatoes, mint and lime cider vinaigrette

Tuscan Greens

Spring mix, strawberry, goat cheese, toasted almonds, rainbow tomatoes, zesty Italian dressing

PROTEIN

Italian Crusted Chicken Breast

Lemon & Saffron cream sauce, fresh thyme, sundried tomatoes, seared lemon

Pesto Penne

Al Dente penne pasta, basil and roasted tomato pesto, Parmesan Cheese, roasted red and green bell peppers, fresh parsley, olive tapenade

Milano Salmon

BC Salmon Filet, dill and lemon cream, roasted bell peppers, fresh tarragon rub

Mac'n'Wow

Macaroni Pasta, assorted vegetables, corn, roasted garlic cheese sauce, charred lemon, truffle oil, crispy basil

VEGETABLES

Grilled Zucchini

Crushed pepper, olive oil

Glazed Carrots

Honey, dehydrated thyme

Broccoli

Cinnamon powder, sea salt

STARCH

Italian Roasted Potatoes

Italian Seasoning, Olive Oil, dehydrated lemon, Kennebec potatoes

Pea Pilar

Roasted Cumin, basmati rice, green peas, bay leaf, ground cinnamon

Mashed Potato

Scallion Garnish

[LUNCH]

BUFFET

One soup selection Two salad selections One protein selections Three vegetable selections One starch selections Assorted desserts

SOUPS

CREAM OF MUSHROOM

Cremini & white mushrooms, roasted garlic, shallots, fresh parsley, chives

TOMATO BASIL

Roasted tomatoes, fresh basil, garlic cream, cinnamon paprika oil

PROTEIN

ENGLISH BEEF STEW

Alberta beef, Yukon gold potatoes, carrots, mixed herbs

BAKED CHICKEN BREAST

Roasted garlic and herb rub, basil and thyme cream sauce, fresh parsley

BEEF SHEPHERD'S PIE

Alberta Beef, assorted vegetables, cheese mashed potatoes

BAKED SALMON

BC Salmon fillet, truffle oil, fresh tarragon rub, garlic and basil cream sauce, charred lemon

BUTTER CHICKEN

Tandoori baked chicken breast, tomato cream sauce, fenugreek leaves, aromatic curry blend, fresh cilantro

BEEF BRISKET

Slow braised Alberta beef, mustard honey sauce, rosemary and garlic rub

THAI COCONUT CHICKEN

Chicken Breast, coconut milk, lemongrass, carrots, beans, green peas, zucchini

VEGETABLES

GRILLED ZUCCHINI

Crushed pepper, Olive Oil

GLAZED CARROTS

Honey, dehydrated thyme

BROCCOLI

Cinnamon powder, Sea Salt

ROASTED BEETS

Olive oil

ITALIAN MINISTRONE

Assorted Vegetables, fresh thyme, small shell pasta

CREAM OF ROASTED PEPPER & TOMATO

Roasted bell peppers, baked tomatoes, fresh basil & aromatic herbs

SALADS

CAESAR

Parsley thyme crouton, Parmesan crisp, romaine lettuce, smoked Caesar

ARTISAN

Spring Greens, strawberries, goat cheese, toasted almonds, rainbow tomatoes, orange honey dressing

GREEK

Feta cheese, cucumber, tomato, red onion, olives, Greek dressing

ARUGULA & KALE

Toasted pumpkin seeds, grape tomatoes, shredded carrots, roasted peppers, pear and mango slaw, goat cheese, balsamic honey dressing

APPLE BROCCOLI SLAW

Julienne apples, apple cider vinegar, tomatoes, raisins, fresh mint

RICE NOODLE

Rice vermicelli, sesame seeds, seared tofu, green onion, carrot sticks, red cabbage, toasted peanut and Thai dressing

QUINOA CHICKPEA

Wild quinoa, garbanzo peas, rainbow tomatoes, green onions, lemon herb dressing

STARCH

YUKON GOLD POTATOES

Roasted potatoes, sea salt, olive oil, dehydrated rosemary and thyme

PEA PILAF

Roasted cumin, basmati rice, green peas, bay leaf, ground cinnamon

MASHED POTATOES

Scallions, parmesan cheese



CANAPÉS

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COLD CANAPÉS

Cocktail shrimp
Prosciutto melon wrap
Tuna and Watermelon Skewers
Tuna Tartare with mustard on a spoon
Salmon with artisan crackers and cream cheese
Beef Tartare, pickled onions on a phyllo pastry cup
Tuna and cucumber skewers with soy dressing and Furikake seasoning

COLD VEGETARIAN CANAPÉS

Bruschetta
Gazpacho Shots
Caprese Skewers
Endive and Quinoa
Fresh Rice Paper Rolls
Watermelon and Feta on Spoons
Beet and Feta on a Savory Waffle Cone
Baguette with Corn, Beet and Goat Cheese
Artisan Crackers, Brie Cheese and Wild Berry Compote
Rice Crackers, Cucumber, Cream Cheese and Pepper Juliennes
Mini Flatbread with Pesto Sauce, Mozzarella, Cherry Tomatoes and Roasted Squash

HOT CANAPÉS

Beef Sliders
Fish Fritters
Beef Skewers
Prawn Fresca
Chicken Chili
Bison Confit Roll
Beef Spanakopita
Pulled Pork Sliders
Potato and Crab Cake
Pulled Pork Quesadilla
Saffron Chicken Skewers
Spring Roll (Non-Vegetarian)
Prosciutto Wrapped Asparagus
Soy and Maple Glazed Chicken Skewers
Wontons with Green Onions, Ginger and Radish Slaw
Apricots Wrapped in Prosciutto and Filled with Blue Cheese
Chorizo Mini Flatbread with Arugula, Confit Tomato, and Mozzarella

HOT VEGETARIAN CANAPÉS

Arancini
Quesadilla
Spring Rolls
Potato Croquets
Vegetable Samosa
Mushroom Quiche
Risotto on a Spoon
Fried Polenta Squares
Vegetable Spanakopita
Spinach and Cheese Quiche
Vegetable Skewers with Cottage Cheese
Stuffed Mushroom with Sundried Tomato and Cheese

36 piece minimum. Orders made in dozens.

PLATTERS

Cheese Boards and Artisan Crackers
Crudité and Dip /pp Charcuterie Board
and Artisan Crackers
Hummus and Cracker

DINNER

BUFFET

Served with dinner rolls and butter.

CLASSIC

Two salad selections One protein main One vegetarian main Two vegetable selections Two starch selections Served with Assorted Desserts

GRAND

Two salad selections Two main selections Three vegetable selections Two starch selections Served with Assorted Desserts

DIAMOND

Two Canapés (One Veg + One Meat)

*Two salad selections
One main selection
One live carving station
One pasta station
Three vegetable selections
Two starch selections
Served with Premium Desserts, and
Fresh Seasonal Fruit*

SALAD

CAESAR

Parsley thyme crouton, parmesan crisp, romaine lettuce, smoked Caesar dressing

CAPRESE

Watermelon, bocconcini cheese, grape tomatoes, fresh basil, balsamic glaze

SPINACH MANGO

Baby spinach, fresh mango, balsamic vinaigrette, sunflower seeds, shaved parmesan, rainbow tomatoes, shaved carrots

ARTISAN MIXED GREEN

Spring Mix, strawberries, goat cheese, toasted almonds, rainbow tomatoes, orange honey dressing

ARUGULA & KALE

Toasted Pumpkin seeds, grape tomatoes, shredded carrots, roasted peppers, pears and mango slaw, goat cheese, balsamic honey dressing

RICE NOODLE

Rice Vermicelli, sesame seeds, seared tofu, green onion, carrot sticks, red cabbage, toasted peanut and Thai dressing

QUINOA & CHICKPEA

Wild Quinoa, garbanzo peas, rainbow tomatoes, green onions, lemon herb dressing

APPLE BROCCOLI SLAW

Apple Juliennes, apple cider vinaigrette, raisins, fresh mint

MAIN

BRAISED BEEFBRISKET

Maple Mustard glaze, shallots, rosemary garlic oil

TUSCAN CHICKEN

Baked chicken breast, roasted pepper sauce, smoked garlic, micro greens

BAKED SALMON

Herb crusted Atlantic salmon, parsley cream, fresh dill, charred lemon

BUTTER CHICKEN

Tandoori rub chicken breast, tomato cream sauce, fenugreek leaves, homemade curry blend

SMOKED HAM

Mustard maple sauce, rosemary and thyme rub, 8-hour braised ham

ITALIAN CRUSTED CHICKEN BREAST

Lemon & saffron cream sauce, fresh thyme, sundried tomatoes, seared lemon

VEGETABLE THAI CURRY (V / GF / DF)

Lime Leaves, carrots, broccoli, eggplant, zucchini, peas, cauliflower, zucchini, yellow Thai curry, lemongrass

GARDEN AU GRATIN

Assorted seasonal vegetables, tomato ratatouille, mozzarella cheese

VEGETABLE

GRILLED ZUCCHINI

Crushed pepper, Olive Oil

GLAZED CARROTS

Honey, dehydrated thyme

BROCCOLI

Cinnamon powder, Sea Salt

ROASTED BEETS

Olive oil

ROASTED BUTTERNUT SQUASH

Olive oil

STARCH

SWEET POTATO MASH

With butter, crushed pepper, and parsley

CHEESE MASHED POTATO

With cheddar cheese, parmesan crisp, and scallions

ROASTED POTATOES

Yukon gold potatoes, oregano, thyme, basil, smoked paprika, and olive oil

RICE PILAF

With long grain rice, carrots, corn, French beans, green peas, bay leaf, and cinnamon

TOMATOES RICE

Long grain rice with onion and seasoning

LIVE CARVING STATION

Accompanied with freshly baked biscuits, butter, griny mustard & horseradish

ROAST BEEF

4 Hour slow roasted beef, served with beef au jus

ROAST LAMB

Slow Roasted Lamb Shoulder, Mustard Mint Sauce, Rosemary and Thyme Rub

BEEF TENDERLOIN \$8

AAA Alberta Beef, Steak Spice, Red Wine Beef Au Jus

LIVE PASTA STATION

CHOICE OF ONE PASTA

Penne, Farfalle, Spaghetti or Shell Pasta

CHOICE OF THREE SAUCES

Bolognese Sauce

Ground beef, tomatoes, shallots, fresh parsley

Rose Sauce

Roasted tomatoes, cream, fresh basil, thyme

Roasted Garlic Crème

Lemon cream, dehydrated tarragon, oregano, olive oil

Arrabbiata Sauce

Spicy tomato sauce, made with garlic and tomatoes

ASSORTED TOPPINGS

Bell peppers, Onions, Spinach, Broccoli, Mushroom, Cherry Tomatoes

ADDITIONAL

Choose from roast beef, grilled chicken, shrimp, or sausage



DINNER

THREE COURSE PLATED DINNER

Served with dinner rolls and butter. One soup or salad selection One main selection One starch selection One dessert selection

SOUP

BUTTERNUT SQUASH BISQUE

Roasted butternut, cinnamon, rosemary cream

CREAM OF MUSHROOM

Wild mushrooms, cream, crushed pepper

SUMMER GAZPACHO – COLD SOUP

Cucumber, green tomatoes, mint, lemon juice

CREAM OF SEARED TOMATO

Thyme, tarragon, basil, cream

SALAD

CAPRESE

Bocconcini cheese, heirloom tomatoes, balsamic glaze, basil

GREENS AND GOAT CHEESE

Mixed greens, strawberry, toasted almonds, balsamic glaze, goat cheese.

GREEK

Feta cheese, cucumbers, Greek dressing tomatoes, olives, bell peppers, onions

CAESAR

Smoked Caesar dressing, garlic croutons, parmesan crisp, romaine lettuce

STARCH

RICE PILAF**TRUFFLE RISOTTO****BABY ROASTED POTATOES****SAFFRON PEA PILAF**

MAIN Includes chef's medley of vegetables

CHICKEN SUPREME

6oz. Chicken breast, basil tomato sauce

TENDERLOIN 5OZ

4oz. Alberta Beef, red wine au jus, steak spice

SEARED SALMON 6OZ

Pacific Salmon, coconut sauce

THREE CHEESE RAVIOLI

Saffron cream sauce, parmesan cheese

DESSERT

SEASONAL CHEESECAKE

Graham cookie, cream cheese & fresh fruit glaze

BLUEBERRY LEMON TART

Lemon custards with fresh blueberries





DINNER

FOUR COURSE PLATED DINNER

Served with dinner rolls and butter. One soup or salad selection One started selection One main selection One starch selection One dessert selection

SOUPS

Butternut Squash Bisque

Roasted Butternut, garlic cream, fresh basil, cinnamon

Cream of Roasted Pepper and Tomato

Roasted bell peppers, baked tomatoes, fresh basil and aromatic herbs

Cream of Mushroom

Cremini and white mushrooms, roasted garlic, shallots, fresh parsley, chives

STARTER

Beef Spanakopita

Braised beef, caramelized onions, phyllo pastry, Greek spices, spinach sauce

Grilled Prawns

Wild mushrooms, garlic prawns, mango salsa, blueberry compote

Vegetarian Cakes

Assorted vegetables, grated potatoes, mozzarella cheese, mustard cream sauce

PROTEIN

Chicken Breast

Chicken breast, basil tomato sauce

Tenderloin

5oz. Alberta Beef, red wine au jus, steak spice

Seared Salmon

6oz. Pacific Salmon, coconut sauce

Three Cheese Ravioli

Saffron cream sauce, parmesan cheese

SALADS

Farmers Salad

Avocados, rainbow tomatoes, arugula, beets, sundried tomato dressing, bocconcini cheese, watermelon, beet soufflé, parmesan crisp

Caprese Salad

Watermelon, bocconcini cheese, grape tomatoes, fresh basil, balsamic glaze

Greek Salad

Feta cheese, cucumbers, Greek dressing, Tomatoes, olives, bell peppers, onions

STARCH

Rice Pilaf

Truffle Risotto

Baby Roasted Potatoes

Saffron Pea Pilaf

DESSERT

Seasonal Cheesecake

Graham cookie, cream cheese and fresh fruit glaze

Blueberry Lemon Tart

Lemon custards with fresh blueberries





L A T E N I G H T S N A C K S



MINIMUM ORDER OF 75 GUESTS

BEEF SLIDERS

Assorted toppings, homemade beef patties, slider brioche buns

PULLED PORK POUTINE

12-hour braised pork, cheese curds, fries and beef gravy Add Toppings additional

TACO STATION

Soft Taco shells, topped with either beef, pork or chicken and assorted toppings

HOT DOG STATION

Pork sausages, hot dog buns, and a variety of toppings

DONUT STATION

Mini donuts, assorted glazes and a variety of toppings

LATE NIGHT BURGER BAR

Served with assorted desserts.



Beef Burger

Alberta beef and brioche bun

Vegetarian Burger

Seasoned portobello mushroom and brioche bun

TOPPING OPTIONS

Tomato	Aioli
Lettuce	Smoked Ketchup
Dill Pickles	Herbed Havarti
Jalapeño	Provolone
Caramelized Onions	

SALAD

CAESAR

Romaine lettuce, shaved parmesan, smoked caesar dressing

GREEK

Bell peppers, tomatoes, red onion, feta cheese, black olives, greek dressing

POTATO

Kennebec potatoes, mayo, green onion, celery, carrots

SIDE

KETTLE CHIPS

Thin sliced potato chips tossed in lemon pepper salt

FRENCH FRIES

House-cut kennebec potatoes, tossed in salt and pepper

KIDS MENU



EACH OPTION IS SERVED WITH ICE CREAM DESSERT

CHICKEN FINGERS AND FRIES

SERVED WITH VEGETABLES & RANCH

MINI CHEESEBURGERS AND FRIES

SERVED WITH VEGETABLES & RANCH

PENNE PASTA

CHOOSE FROM A ROASTED GARLIC CREAM OR TOMATO SAUCE

SERVED WITH GARLIC TOAST

MAC AND CHEESE

SERVED WITH GARLIC TOAST

PERSONALIZED PIZZA

SERVED WITH FRIES