

ROSEWOOD BISTRO
Catering Menu

WHAT'S FOR BREAKFAST?

Classic Continental | muffins | Danish | yogurt berry parfait | butter | preserves | coffee
| Tea

\$15 per person

Omelette Sandwich | diced veggies | ham | cheese | vegetarian | English muffin

\$15 per person

Gourmet Omelette Sandwich | spinach & feta | mushroom, asparagus | roasted red
pepper, pesto & parmesan | bacon, tomato & cheddar | English muffin

\$17 per person

Rosewood Classic Breakfast | scrambled eggs | thick cut bacon | Breakfast sausage |
home fries | English muffins | butter | preserves

\$17 per person

French Toast Breakfast | cinnamon French toast | scrambled eggs | thick cut bacon |
Breakfast sausage | butter | syrup

\$19 per person

Yogurt & Berry Parfait | vanilla yogurt | crunchy granola | assorted fresh berries

\$6 per person

Fruit Cup | honey dew | cantaloupe | oranges | pineapple | grapes

\$9 per person

Fresh Fruit Platter | freshly sliced melons | tropical fruit | grapes | fresh berries

\$9 per person

ARTISAN SANDWICHES

Assorted Sandwich Platter | black forest ham & cheese | roast beef with horseradish aioli
| smoked turkey with mango chutney | tuna salad tortilla wrap | egg salad croissants |
vegetarian on whole wheat

\$15 per person

Deluxe Sandwich Platter | black forest ham with brie | roasted turkey breast with
caramelized red onions | shrimp with mango relish | grilled vegetable wrap with goat cheese
& pesto mayonnaise | Italian salami with olive relish

\$19 per person

Assorted Wraps | roast beef with horseradish aioli | grilled chicken with roasted red
peppers | oven roasted turkey with caramelized onions | salmon & capers with soya ginger
glaze | shrimp with lemon parsley butter

\$ 21 per person

SANDWICH BUFFET

Your Choice of Sandwich Platter (above)

Daily Soup or One Salad of Your Choice

Assorted Dessert Tray

Add \$7 per person to Sandwich Platter Price

*one serving = 1½ sandwiches

INNOVATIVE SALADS

Caprese | local tomatoes | fresh bocconcini cheese | basil pistou (nut free) | balsamic
glaze

\$6 per person

Artisan Tossed | greens | grilled vegetables | goat cheese | almonds | cranberries | balsamic

\$5 per person

Pistou Capellini | basil pistou (nut free) | capellini noodles | roasted red pepper | feta

\$6 per person

Tabouli | bulgur wheat | parsley | tomatoes | cucumber | lemon dressing

\$7 per person

Mediterranean Pasta | short-cut pasta | fresh herbs | Kalamata olives | sun dried tomatoes | bell peppers | red onion | feta | olive oil dressing

\$4 per person

Picnic Potato | potatoes | peppers | green onion | celery | grainy mustard & dill dressing

\$6 per person

Greek | mixed greens | cucumber | tomato | red onion | bell peppers | Kalamata olives | feta | citrus oregano dressing

\$7 per person

Shanghai | capellini pasta | sautéed vegetables | light curry & sesame dressing

\$7 per person

Chickpea Chaat | chickpeas | fresh spinach | sliced carrots | light curry dressing

\$5 per person

Traditional Caesar | romaine | parmesan | garlic croutons | asiago Caesar dressing

\$7 per person

Quinoa | quinoa | edamame | spinach | tomato | corn | black beans | onion | citrus dressing

\$7 per person

Barley | barley | fresh vegetables | fresh herbs | light vinaigrette

\$7 per person

Couscous | couscous | parsley | red pepper | caramelized onion | fresh lemon

\$7 per person

LI GHT ME ALS

Pasta Primavera | penne pasta | optional grilled chicken | roasted vegetables | tomato herb sauce | garlic bread | Caesar salad

\$22 per person

Chicken Souvlaki | marinated chicken breast | bell pepper | red onion | mushrooms | Greek salad | tzatziki | naan bread | basmati rice

\$24 per person

Traditional Lasagna | beef or roasted vegetable | tomato herb sauce | mozzarella cheese | garlic bread | Caesar salad

\$20 per person

Butter Chicken | tender chicken | cream | tomato | curry | basmati rice | naan bread

\$24 per person

Asian Stir Fry | chicken, beef or shrimp | assorted fresh vegetables | stir-fry sauce | rice

\$24 per person

BBQ Beef on a Bun | marinated BBQ beef | kaiser buns | baked beans | Caesar salad

\$22 per person

MA KE I T A FU LL ME AL

Additional Daily Soup OR Salad

Assorted Dessert Tray

Add \$7 per person.

DI NNER M E NUS

Grilled Chicken Breast with White Wine & Parmesan Cream Sauce \$35

Slow Roasted Alberta Beef \$40

Oven Roasted Atlantic Salmon nutty Caper Herb Sauce \$40

AAA Roast Prime Rib with Au Jus & Yorkshire Puddings \$59

AAA Roast Alberta Beef Tenderloin with Au Jus \$65

Traditional Turkey Dinner with Stuffing & Cranberry Compote \$37

Stuffed Roasted Pork Loin \$30

Premium Buffet – Choose 2 of the above entrees and add \$10 to the highest meal price.

All Dinner Buffets Include:

Creamy Mashed Potatoes or Roasted Red Potatoes or Rice Pilaf

Fresh Seasonal Vegetables

Caesar Salad or Tossed Mixed Greens

Chef's Choice Salad

Dinner Rolls

Cheesecake with Berry Coulis

Or

Sticky Toffee Pudding

Or

Assorted Dessert Squares

PLATTERS

(EA CH PLATTER SERVES 8-10)

Smoked Salmon Platter | smoked salmon | cream cheese | capers | red onions | bagels
\$75

Canadian Cheese Plate | cheddar | Gouda | marble cheese | brie | crackers | fruit garnish
\$75

Imported Cheese Plate | fine European hard & soft cheeses | assorted crackers, bread sticks & crisps | fresh fruit garnish
\$98

Charcuterie Board | fine European cheese | local specialty meats & sausage | olives | preserves | grainy mustard | crackers
\$98

Deli Meat Tray | black forest ham | smoked turkey | salami | roast beef | sliced cheddar | Swiss cheese | fresh rolls | mustard | butter | assorted pickles
\$75

Mediterranean Platter | falafel balls | spiced Kalamata olives | hummus | tabouli | babaganoush | chicken skewers | tzatziki | pita bread
\$120

Grilled Vegetables | assorted grilled seasonal vegetables | olive oil | balsamic | fresh herbs
\$55

Grilled Salmon & Shrimp | salmon | shrimp skewers | teriyaki | lemon herb marinade | served cold
\$145

Grilled Chicken Platter | chicken breasts | teriyaki | Cajun | mustard | mediterranean | grilled vegetable garnish | hummus | pita | served cold
\$115

Pickles & Olives | dills, baby gherkins, Kalamata & assorted spiced olives

\$25

Assorted Crudités | raw fresh vegetables | ranch dip

\$30

Breads & Spreads | assorted dinner rolls | flatbreads | flavoured & natural butters

\$30

Cheese & Chocolate | Fine European cheeses | chocolates | fresh & dried fruit | mixed nuts

\$88

HO RS D' OE UVRES

Price per dozen

Crispy vegetable spring rolls with sweet chili sauce \$19

Crab cakes with roasted red pepper aioli \$72

Assorted cold canapés – vegetarian and savoury meat varieties \$36

Spanakopita \$24

Grilled chicken satay with spicy peanut & sweet soya dip \$35

Teriyaki shrimp skewers \$48

Wild mushroom & leek tartlets \$44

Gourmet Deli Sliders \$48

Mini vegetarian samosas with mango chutney \$24

Pinwheels of smoked salmon & roasted red pepper \$34

German sausage & caramelized onions in puff pastry \$48

Creamy seafood tartlets \$48

Feta & olive tartlets \$36

Mini beef wellingtons \$48

Leek & goat cheese quiche \$48

Asparagus & mushroom vol au vents \$48

Curried potato & leek turnovers \$48

Cocktail meatballs with honey garlic or madras curry sauce \$36

Boneless chicken wings – salt & pepper, mild, medium, hot, or teriyaki \$19

Beef Tenderloin Crostini with watercress, garlic aioli, parmesan & fried capers \$58

DESSERTS

(EACH PLATTER SERVES 8-10)

Assorted Dessert Tray | assorted squares | tarts | pastries | gourmet cookies \$49

French Pastries | mini-French pastries | petit fours | eclairs \$55

Cheese & Chocolate | fine cheeses | assorted chocolates | fresh & dried fruit | nuts \$88

Fresh Fruit Platter | freshly sliced melon | tropical fruit | grapes | fresh berries \$90

Custom Dessert | ask about our chef's dessert specialties.

BEVERAGES

Hot Beverages | coffee | assorted black & herbal teas | cream | sugar

\$3 per person

Cold Beverages | bottled water | assorted juices | soft drinks

\$3.00 each

LICENSED BEVERAGE SERVICE

All prices include professional bartender service, and can be set up as either host or cash bar, or a combination. Rosewood Bistro must provide all liquor served in public function rooms, as licensed by the AGLC.

Customers may bring in their own wine to the rosewood bistro and/or remove partially consumed bottles. A Corkage fee of \$15.00 plus gst & gratuity per bottle will be charged to BYOW. Homemade wine is not allowed, nor is hard liquor - only commercially manufactured wines as per AGLC regulations.

EVENT PROCEDURES & POLICIES

DEPOSIT, PAYMENT AND INVOICING

The room rental fee of either \$150 or \$300 is required to hold your event date. This is due within 30 days of booking the event. Charges will be invoiced to the organizer within 3 days after the event. Payment is due upon receipt of the invoice, payable to 2306870 Alberta Ltd.

All contracts must be signed and returned to Rosewood Bistro at rosewoodbistro2021@gmail.com, within 30 days of reserving an event date.

CANCELLATION POLICY

Full rental deposits will be refunded if the cancellation is received 120 days or more prior to the event. Cancellations received within 30 days of the event date may result in loss of the deposit unless the date can be rebooked.

Catered events cancelled within 2 days of the event date will be charged the entire invoice amount, based on the latest confirmed numbers.

NUMBER OF GUESTS

An estimated head count is required at the time of booking, and will be reviewed 30 days prior to the event. Your meal selection should be made at least 2 weeks in advance so that staffing and preparations can be planned. Final numbers for catering are due a minimum of 3 days prior to the event date. This will be your minimum final billing amount. If additional meals are required after the final numbers are submitted; they will be subject to availability.

ROOM RENTAL HOURS

Music and Dances must end at 1:00 AM, and the room must be vacated by 2:00 AM.

FOOD AND BEVERAGE

o All food and beverages consumed during your event must be purchased through rosewood bistro. Any special items such as cakes may be approved by the Food & Beverage Manager. The customer is to indemnify and hold harmless the rosewood bistro, their employees and agents.

o Health Regulations prohibit the removal of any food products from the premises. Buffet products will be displayed for a maximum of 2 hour at any function to ensure the quality and integrity of the product. A 1-hour time period is allowed for the service of all plated meals. If your function is delayed, an additional charge may be applied.

o the service of alcohol beverages is subject to the inclusion of food. Rosewood bistro is licensed to serve alcohol for special events from 10:00 AM to 1:00 AM. rosewood bistro staff must serve all alcohol.

o We serve alcohol in a reasonable and professional manner. We adhere to applicable laws and regulations outlined by the AGLC. Groups or individuals who choose to disregard the laws and regulations will be asked to leave the premises.

GENERAL FACILITY POLICIES

- o The Events Manager will be happy to offer guidance for your decorating needs. Tacks, pins, nails or staples may not be used in the facility, but painters' tape (not scotch tape) can be provided. In addition, the use of helium balloons, confetti, sparkles, rice, or sand is not permitted.
- o Only battery-operated candles are permitted.
- o Access to the room for decorating will depend upon other facility bookings. Decorations must be removed upon conclusion of the function unless other arrangements have been made with Rosewood Bistro. Rosewood Bistro will be happy to assist with setup or the removal of decorations, at an additional cost of \$50/hr.
- o Event hosts are responsible for the actions of their guests. Damage to the facility or property, including undue cleanup required will be billed to the event.
- o Rosewood Bistro is not responsible for injuries to guests or lost/stolen items.

Rosewood Bistro

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(587) 253-8712**

WWW. ROSEWOODBISTRO.CA

17% Gratuities and 5% GST applicable on all Items.