



# OKI • WELCOME • BIENVENUE

WE UNDERSTAND THAT WE CAN'T GATHER LIKE WE USED TO. HOPEFULLY THAT DAY WILL COME SOON AS WE TRANSITION POST-COVID. IN LIGHT OF THIS, WE HAVE DESIGNED A NEW MENU FOR CURBSIDE PICK-UP. FROM BREAKFAST TO DINNER, OFFICE TO COCKTAIL, FAMILY GATHERING TO SPECIAL OCCASION - CHEF INSPIRED FOOD THAT WILL HELP CREATE THE STORIES AND MEMORIES AS YOU SOCIALIZE AND SHARE. WE ARE EXCITED TO CREATE A MENU PACKAGE THAT MEETS YOUR VISION AND YOUR BUDGET. PLEASE CONTACT [INFO@PRIMECATERING.CA](mailto:INFO@PRIMECATERING.CA) OR CALL 403.331.6921



MICHAEL MARCOTTE • PROPRIETOR • PRIME CATERING / ITALIAN TABLE



LET US CATER YOUR NEXT EVENT. FRESH INGREDIENTS MADE IN HOUSE WITH CARE AND EXPERTISE. OUR EXPERIENCED CATERING TEAM CAN ENHANCE YOUR NEXT MEETING FOR BREAKFAST, LUNCH OR DINNER.

**TO ORDER, CONTACT OUR CATERING CONSULTANTS:**

**INFO@PRIMECATERING.CA** OR CALL **403.331.6921** OFFICE HOURS: 9 AM-5 PM

FOR NEXT DAY ORDERS (CUT OFF IS 3 PM) PLEASE CALL ITALIAN TABLE AT **403.331.6909**



- Catering orders are prepared at the Sandman Signature Lethbridge Lodge, 320 Scenic Drive South.
- Minimum 8 people for items priced per person, orders are packaged individually or share style.
- Gluten-free and vegan items available by request.
- Cancellations must be made at least 24 hours in advance or subject to 50% charge.
- Items may vary due to seasonal availability.
- Prices shown do not include applicable tax or delivery charges.
- Pre-payment for order required unless pre-approved credit.
- We accept Visa, Mastercard, and AMEX.





# BREAKFAST ENTREES



MINIMUM OF 8 PEOPLE PER ITEM

**Granola Parfait •**

In-house granola, vanilla yogurt and seasonal fruit

\$7 ½ PER PERSON

**Overnight Oatmeal •**

Almond milk, oatmeal and berries

\$8 PER PERSON

**Avocado Toast •**

Avocado, bruschetta, bocconcini, arugula and balsamic glaze

\$8 PER PERSON (1½ PIECES EACH)

**Lox and Cream Cheese •**

Tomato, cucumber, cream cheese, capers and grated egg

\$9 PER PERSON

**GOURMET BREAKFAST**

SERVED WITH SEASONAL FRUIT SALAD  
MINIMUM OF 8 PEOPLE PER ITEM

**Breakfast Burrito •**

Scrambled eggs, peppers, mozza, red onion, salsa and sour cream

\$12 PER PERSON

**Mushroom & Goat Cheese Frittata •**

Portabella, green onions, goat cheese

\$12 PER PERSON

**Ham & Cheese Frittata •**

Prosciutto cotto, cheddar

\$12 PER PERSON

**Roasted Vegetable & Herb Frittata •**

Spinach, red peppers, basil, mozzarella, mushrooms, onions

\$12 PER PERSON

**Breakfast Sandwich •**

Fried egg, provolone, prosciutto cotto

\$12 PER PERSON

**Buttermilk Pancakes & Double Smoked Bacon •**

Served with maple syrup, butter

\$12 PER PERSON

**EXECUTIVE BREAKFAST**

MINIMUM OF 8 PEOPLE PER ITEM

**OPTION #1 •**

Choice of a frittata, breakfast potatoes, seasonal fruit salad, yogurt and granola

\$17 PER PERSON

**OPTION #2 •**

Eggs Benedict, breakfast potatoes, seasonal fruit salad

\$17 PER PERSON

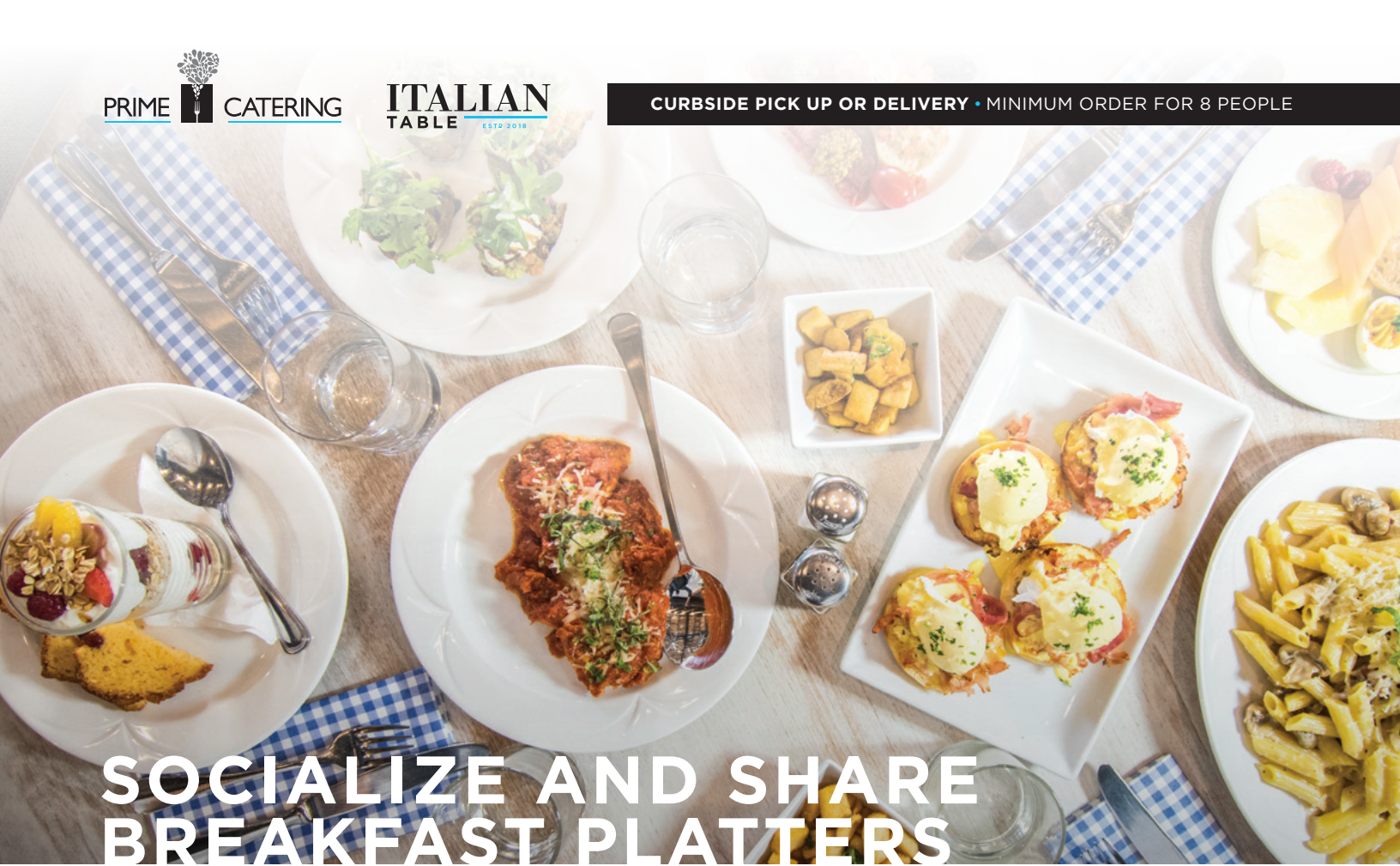
**Beverages •**

Coffee, bottled juice or bottled water

\$3 PER PERSON







# SOCIALIZE AND SHARE BREAKFAST PLATTERS

## SOCIALIZE AND SHARE BRUNCH

\$25 PER PERSON • SERVED SHARE STYLE • MINIMUM OF 8 PEOPLE

Choice of a frittata (mushroom & goat cheese, ham & cheese, or roasted vegetable & herb), buttermilk pancakes, bacon and/or sausage, avocado toast, caesar salad, penne carbonara, citrus chicken, breakfast potatoes, fruit skewers with yogurt dip, and olive oil cake



## SOCIALIZE AND SHARE PLATTERS

MINIMUM OF 2 PLATTERS PER ORDER

**Seasonal Fruit Skewers** • served with yogurt dip (2 PER PERSON)  
\$32 PER PLATTER

**Assorted Bagels and Cream Cheese** • (1 PER PERSON)  
\$32 PER PLATTER

**Assorted Pastries** • mini danishes, breakfast loaves and croissants, butter and preserves (2 PER PERSON)  
\$32 PER PLATTER

**Assorted Muffins and Preserves** • (1 ½ PER PERSON)  
\$32 PER PLATTER

**Assorted Mini Quiche** • (3 PIECES EACH)  
\$32 PER PLATER

**Beverages** • Coffee, bottled juice or bottled water  
\$3 PER PERSON

# SANDWICH ENTREES

## GOURMET SANDWICHES

CHOOSE 1 SANDWICH AND 1 A LA CARTE SALAD  
\$16 1/2 PER PERSON • MINIMUM OF 8 PEOPLE PER ITEM

- Chicken Salad** • cranberry mayo and shredded lettuce
- Shaved Roast Beef** • horseradish aioli, cheddar, shredded lettuce
- Vegetarian Wrap** • mushrooms, carrots cucumber, red pepper shredded lettuce and olive oil mayo
- Prosciutto Cotto and Provolone** • arugula, dijon mustard aioli
- Egg Salad** • with shredded lettuce

## EXECUTIVE SANDWICHES

CHOOSE 1 SANDWICH AND 1 A LA CARTE SALAD  
\$18 1/2 PER PERSON • ADD \$1 1/2 FOR INDIVIDUAL SELECTION

- Shredded Short Rib** • horseradish aioli, shredded lettuce
- Roast Vegetable** • zucchini, mushrooms, arugula, herb cheese, garlic aioli, nut-free pesto, bruschetta
- Pesto Chicken** • nut-free pesto, roast chicken, italian ranch
- Italian Farm** • assorted cured meats, arugula, provolone, garlic aioli
- Shrimp Salad** • prawns, romesco mayo, lettuce,



## A LA CARTE SALAD CHOICES

- Panzanella** • basil, prosciutto, artisan bread, mixed greens, arugula, tomatoes, grana padano, lemon vinaigrette
- Caprese** • tomatoes, pesto, arugula, grana padano, bocconcini, balsamic glaze
- Italian Roasted Vegetable** • mixed greens, farro, roasted vegetables, baby tomatoes, cannellini beans, grana padano, balsamic dressing
- Caesar** • romaine hearts, artisan bread, fried capers, prosciutto, grana padano, roasted garlic dressing
- Italian Table** • mixed greens, tomatoes, pumpkin seeds, fennel, sundried tomatoes, grana padano, ranch

DAILY SOUP ASK FOR DETAILS

## LUNCH SOCIALIZE AND SHARE PLATTERS SERVES 8 MINIMUM OF 2 PLATTERS PER ORDER

### GOURMET SANDWICHES • \$72

- CHOOSE 2
- Chicken Salad
  - Shaved Roast Beef
  - Vegetarian Wrap
  - Prosciutto Cotto and Provolone
  - Egg Salad

### EXECUTIVE SANDWICHES • \$80

- CHOOSE 2
- Shredded Short Rib
  - Roast Vegetable
  - Pesto Chicken
  - Italian Farm
  - Shrimp Salad

### SALADS • \$32

- Panzanella
- Caprese
- Italian Roasted Vegetable
- Caesar
- Italian Table
- Asian Noodle
- Country Potato
- Orange Fennel
- Greek Pasta

### DESSERT • \$24

- Seasonal Fresh Fruit
- Assorted Cookies
- Assorted Squares
- Seasonal Pie

### BEVERAGES • \$3 PER PERSON

Coffee, bottled juice or bottled water





# THEMED LUNCH AND DINNER

LUNCH \$21 PER PERSON OR DINNER \$25 PER PERSON  
MINIMUM OF 20 PEOPLE

## EASTERN BUFFET

- Asian Noodle Salad
- Asian Broccoli Slaw
- Ginger Beef
- Stir Fry (Vegetarian)
- Jasmine Rice
- Chef's Themed Dessert
- Coffee and Tea

## BENTO BOX

- Edamame Bean
- Asian Noodle Salad
- Tempura Prawn
- Jasmine Rice
- Maki
- Chef's Themed Dessert
- Coffee and Tea

## THE ITALIAN TABLE

- Garlic Bread
- Traditional Caesar Salad
- Italian Table Salad
- Table Carbonara Penne
- Baked Lasagna
- Chef's Themed Dessert
- Coffee and Tea

## NORTHERN EUROPEAN BUFFET

- Artisan Buns
- Braised Purple Cabbage and Bacon
- Potato Salad
- Smokies
- Cabbage Rolls
- Perogies
- Chef's Themed Dessert
- Coffee and Tea

## BACKYARD BBQ

- Artisan Buns
- Creamy Coleslaw
- Pulled BBQ Pork or Beef (Sliders)
- Honey Roasted Glazed Chicken
- Oven Roasted Rosemary Potatoes
- Chef's Themed Dessert
- Coffee and Tea





# ENTREES

ALL ENTREES SERVED WITH ROASTED VEGETABLES, CHOICE OF MASHED POTATO OR WILD RICE  
SERVED INDIVIDUALLY OR SHARE STYLE • MINIMUM OF 8 PEOPLE PER ITEM

<b>CHICKEN</b>	5OZ	7.5OZ
<b>Chicken Parmesan</b> • red sauce, provolone, parmesan, panko	\$18	\$21
<b>Chicken Marsala</b> • marsala wine and cream	\$18	\$21
<b>Teriyaki Chicken</b> • teriyaki glaze	\$18	\$21
<b>BBQ Chicken</b> • grilled, inhouse bbq sauce	\$18	\$21
<b>Chicken and Mushroom Sauce</b> • cream, portabello	\$18	\$21
<b>Chicken with Lemon Pan Sauce</b> • lemon vinaigrette, cream	\$18	\$21
<b>SEAFOOD</b>	5OZ	7OZ
<b>Teriyaki Salmon</b> • teriyaki glaze	\$19	\$23
<b>Salmon with Lemon Pan sauce</b> • arugula, gremolata	\$19	\$23
<b>Garlic Prawns</b> • lemon and garlic	\$21	\$25
<b>BEEF</b>	5OZ	7OZ
<b>Short Rib Ragu</b> • red sauce, shallots, wine	\$19	\$23
<b>Roast Beef</b> • with demi glace or peppercorn gravy	\$18	\$21
<b>VEGETARIAN</b>		7OZ
<b>Zucchini Parmesan</b> • red sauce, provolone		\$18
<b>Vegetarian Lasagna</b> • red sauce, ricotta, zucchini, mozza		\$18
<b>Teriyaki Tofu Stir Fry</b> • tofu, teriyaki glaze, mixed vegetables		\$18



**PASTA** • SERVED INDIVIDUALLY OR SHARE STYLE • MINIMUM OF 8 PEOPLE PER ITEM • \$18 PER PERSON

- Lasagna** • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
- Penne Carbonara** • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Arrabiata** • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
- Penne Primavera** • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
- Penne Rose** • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Bolognese** • piedmontese beef, pork, red sauce, white wine, shallots, garlic, basil, grana padano

ADD A COURSE (2 COURSE MEAL) \$5 PER PERSON • ADD A SALAD AND DESSERT (3 COURSES) \$8 PER PERSON  
SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS

**SALAD**

- Panzanella
- Caesar
- Orange Fennel
- Caprese
- Italian Table
- Greek Pasta
- Italian Roasted Vegetable
- Country Potato
- Asian Noodle

**DESSERT**

- Olive Oil Cake
- Tiramisu
- Gelato
- Seasonal Pie





# FAMILY DINNER MENU

HASSLE-FREE GATHERINGS TO ALLOW MORE TIME WITH LOVED ONES  
SERVES 8 ADULTS • SERVED SHARE STYLE

## WHOLE TURKEY WITH FIXINGS

Turkey gravy, homemade stuffing, cranberry sauce, roasted vegetables, mashed potato, choice of 2 salads, artisan bread, dessert  
\$215

## PRIME RIB AU JUS

Yorkshire pudding, au jus, horseradish, roasted vegetables, mashed potatoes, choice of 2 salads, artisan bread, dessert  
\$275

## BEEF TENDERLOIN (FULL LOIN)

Horseradish, roasted vegetables, dauphinoise potatoes choice of 2 salads, artisan bread, dessert  
\$325

## BEER CAN BBQ CHICKEN

BBQ sauce, roasted vegetables, mashed potatoes choice of 2 salads, artisan bread, dessert  
\$200

## BACON WRAPPED ROASTED PORK LOIN

Mushroom gravy, roasted vegetables, mashed potatoes choice of 2 salads, artisan bread, dessert  
\$215



### SALAD • CHOOSE 2

- Panzanella
- Caprese
- Italian Roasted Vegetable
- Caesar
- Italian Table
- Country Potato
- Orange Fennel
- Greek Pasta
- Asian Noodle

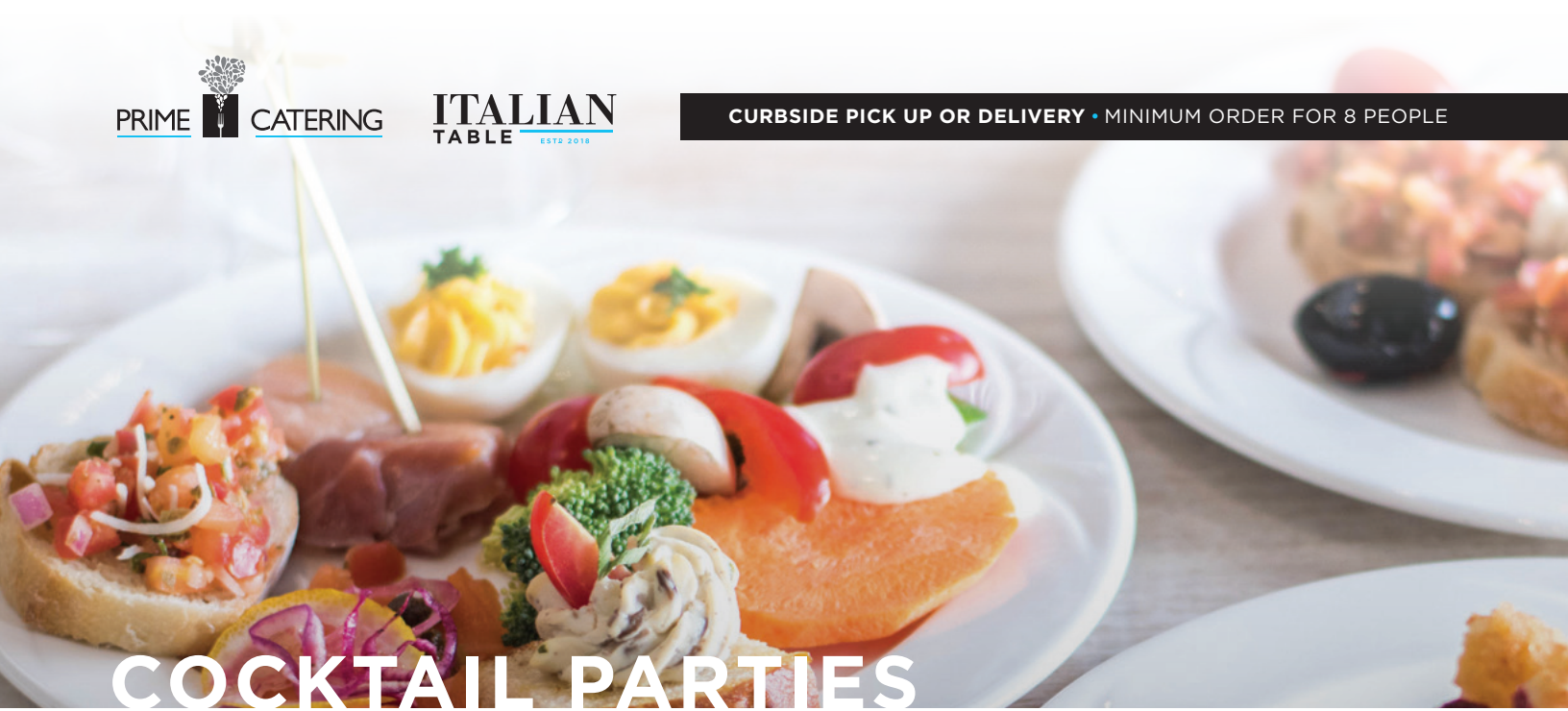
### DESSERT • CHOOSE 1

- Olive Oil Cake
- Gelato
- Tiramisu
- Seasonal Pie

### BEVERAGES • \$3 PER PERSON

Coffee, bottled juice, pop or bottled water





# COCKTAIL PARTIES

**GRAZING TABLES** MINIMUM OF 24 PEOPLE  
 YOU CHOOSE 8 ITEMS **\$25 PER PERSON** • WE CHOOSE 8 ITEMS **\$22 PER PERSON**

**COLD SECTION • CHOOSE 3**

- Roast Beef Sliders
- Shrimp Salad Sliders
- Chicken Salad Sliders
- Vegetarian Sliders
- Mediterranean Skewers
- Bruschetta
- Prosciutto and Melon
- Fruit Skewer and Yogurt Dip
- Smoked Salmon Canapes
- Tuna Carpaccio
- Deviled Eggs
- Assorted Squares
- Caprese Skewers
- Mosaic Canapes
- Pesto Hummus
- Pasta Chips and Dips
- Antojito

**HOT SECTION • CHOOSE 3**

- Mini Crab Cakes
- Gourmet Grilled Cheese
- Roasted Olives and Bread
- Lobster & Crab Raviolo Bites
- Sweet Chili Pork Bites
- Spring Rolls
- Tempura Shrimp
- Flat Breads
- Vegetable Pakora
- Teriyaki Chicken Skewer
- Sirloin Bites
- Arancini
- Meatballs
- Pot Sticker
- Sliders

**CHARCUTERIE • CHOOSE 2**

- Canadian Cheese Board
- Cured Meat Board
- European Cheese Board
- Relish Tray
- Charcuterie Board

**ADD** • ANY ITEM OF THE FOLLOWING TO THE GRAZING TABLE FOR \$5 PER PERSON

- Oyster Bar
- Selection of Maki
- Prawn Cocktail
- Sambuca Prawns



## SOCIALIZE AND SHARE COCKTAIL PLATTERS

**COLD SECTION • \$19 • SERVES 8**

- Roast Beef Sliders
- Shrimp Salad Sliders
- Chicken Salad Sliders
- Vegetarian Sliders
- Mediterranean Skewers
- Bruschetta
- Prosciutto and Melon
- Fruit Skewer and Yogurt Dip
- Smoked Salmon Canapes
- Tuna Carpaccio
- Deviled Eggs
- Assorted Squares
- Caprese Skewers
- Mosaic Canapes
- Pesto Hummus
- Pasta Chips and Dips
- Antojito

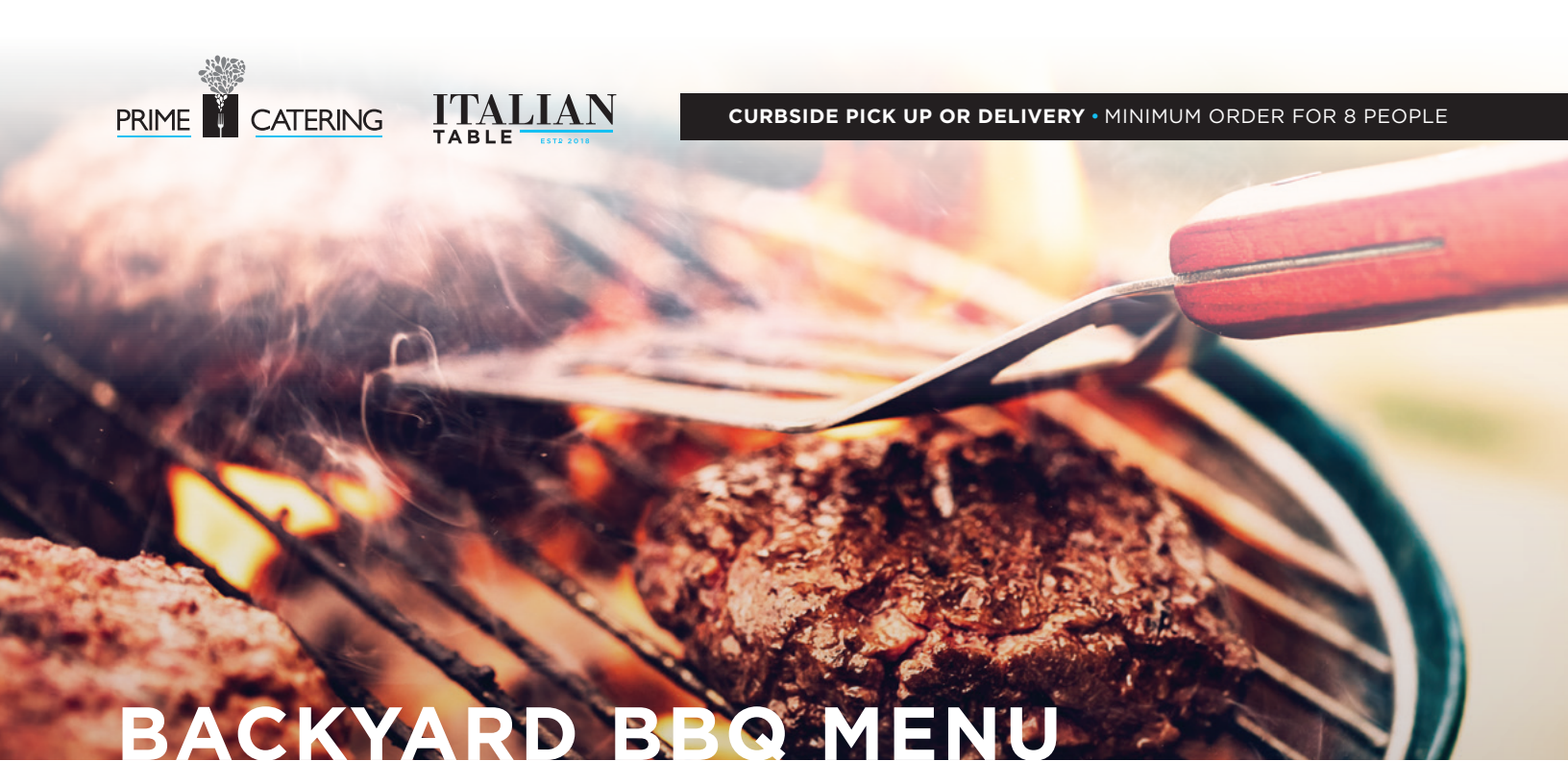
**HOT SECTION • \$24 • SERVES 8**

- Mini Crab Cakes
- Gourmet Grilled Cheese
- Roasted Olives and Bread
- Lobster & Crab Raviolo Bites
- Sweet Chili Pork Bites
- Spring Rolls
- Tempura Shrimp
- Flat Breads
- Vegetable Pakora
- Teriyaki Chicken Skewer
- Sirloin Bites
- Arancini
- Meatballs
- Pot Sticker
- Sliders

**CHARCUTERIE • \$64 • SERVES 8**

- Canadian Cheese Board
- Cured Meat Board
- European Cheese Board
- Relish Tray
- Charcuterie Board

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



# BACKYARD BBQ MENU

ALL MEALS SERVED WITH BAKED BEANS, POTATO SALAD, CAESAR SALAD, SEASONAL FRUIT  
MINIMUM OF 8 PEOPLE PER ITEM

OPTION #1 • CHOOSE 1 • \$18 PER PERSON

- **Burgers** • Cheese, tomato, lettuce, onion, pickle, & condiments and buns
- **Smokies** • Ketchup, dijon mustard, red relish, red onions, jalapenos and sauerkraut and buns
- **Pulled Pork/Chicken/Beef** • Buns and BBQ sauce

OPTION #2 • CHOOSE 1 • \$26 PER PERSON

- **BBQ Chicken Breast** (2 PER PERSON)
- **Salmon**
- **5 oz Sirloin**

OPTION #3 • CHOOSE 1 • \$35 PER PERSON

- **7oz Sirloin Steak**
- **5oz Tenderloin**
- **Full Rack of BBQ Baby Back Ribs**



## SOCIALIZE AND SHARE ENTREES • MINIMUM OF 8 PEOPLE PER ITEM

YOU MAKE THE SIDES WE BRING THE PROTEINS

### CHICKEN • \$13 PER PERSON

- Teriyaki Chicken
- BBQ Chicken

### SEAFOOD • \$14 PER PERSON

- Teriyaki Salmon
- Garlic Prawns

### BEEF

- 5oz Sirloin \$13
- 7oz Sirloin \$15
- 5oz Tenderloin \$22
- 7 oz Tenderloin \$30
- 8 oz Prime Rib \$22
- Baby Back Ribs \$22

IF YOU LOVE BBQING WE CAN SEND  
YOUR PROTEIN UNPREPARED SO YOU  
CAN SHOW YOURS SKILLS (PIT MASTER)!

## YOU MAKE THE PROTEINS WE BRING THE SIDES • SERVES 8 • MINIMUM OF 2 SIDES PER ORDER

### SALAD • \$32

- Panzanella
- Caesar
- Orange Fennel
- Caprese
- Italian Table
- Greek Pasta

### DESSERT • \$24

- Seasonal Pie
- Watermelon
- Assorted Cookies
- Assorted Fresh Fruit
- Italian Roasted Vegetable
- Country Potato
- Asian Noodle

### STARCHES/VEGETABLES • \$32

- Mashed Potatoes
- Baked Potatoes
- Beans
- Roasted Vegetables
- Corn
- Garlic Toast

### BEVERAGES

- Coffee, bottled juice, pop or bottled water
- \$3 PER PERSON



# BEVERAGES & BAR SERVICE MENU

## HOUSE BOTTLES OF WINE • \$30

### WHITE

Frico Bianco  
Cavit Chardonnay  
Aia Vecchia Vermentino  
Seven Terraces Sauv Blanc  
Santa Cristina Zenato Chardonnay  
Julliette Rose

### RED

Frico Rosso  
Lagaria Merlot  
La Posta Malbec  
Monte Antico Sangiovese  
William Hill Cabernet Sauvignon  
Luccarelli Negro Amaro

## PREMIUM BOTTLES OF WINE • \$40

### WHITE

Scarpetta Pinot Grigio  
Piper Heidsieck Champagne

### RED

Scarpetta Barbera  
Einaudi Dolcetto

## 6 PACKS OF BEER

### PREMIUM • \$25

Corona  
Coors Banquet  
Peroni

### CRAFTED • \$35

Ask for seasonal  
craft beer

## NON ALCOHOLIC

Bud Prohibition • \$3  
San Pellegrino Sodas • \$3  
Cans of Pop • \$2  
San Pellegrino Sparkling or Still water (500ml) • \$7

## CRAFTED VINTAGE COCKTAIL SERVICE • \$750 • UP TO 50 PEOPLE

Enjoy vintage classics with our twist, simple syrups, muddled herbs, fruit cassis, ginger beer, ice, mix and everything else required for superior bar service with a smile. (Alcohol not included)

Includes 2 bartenders (for 6 hours), all mixes, garnishes and equipment. Price does not include 15% service fee - host liability insurance required.



