



CORPORATE MENU



CORPORATE PACKAGE

Includes your choice of two hot entrée items (one selection from Group I and one selection from Group II), one potato and two vegetables and three salads. Also includes assorted pickle tray, dinner rolls with butter, cream cake or chocolate ganache cake, tea and coffee.

Hot Entrée Group I

- Carved Roast Alberta AAA Beef with Pan Gravy
- Baked Smoked Ham Basted with Maple Syrup
- Carved Rosemary Crusted Leg of Lamb
- Slow Oven Roasted Turkey with Stuffing and Gravy

Hot Entrée Group II

- Baked Pacific Salmon with Maple Whiskey Glaze
- Seared Chicken Breast with Forest Mushroom Sauce
- Spanish Seafood Paella - Rice, Shrimp, Mussels, Chicken and Sausage
- Cheese Tortellini with Fresh Basil Pesto
- Spinach and Ricotta Lasagna

UPGRADES

Platinum Entrée Choices

- Carved AAA Alberta Prime Rib with Yorkshire Pudding
- Cranberry Thyme Duck Confit
- Slow Roast Baron of Bison with Three Peppercorn Sauce
- Roast Cornish Game Hen with Sage Stuffing



Potato and Vegetable Accompaniments

- Choose One

- Steamed Buttery Baby Potatoes
- Roasted Red Potatoes with Rosemary
- Mashed Potatoes with Roasted Garlic
- Herb Rice Pilaf with White and Wild Rice
- Scallop Potatoes au Gratin
- Penne Pasta with Fresh Basil Pesto

- Choose Two

- Green and Yellow Beans and Baby Carrots
- Lemon Butter Broccoflower
- Medley of Baby Squash with Fresh Herbs
- Steamed Finger Carrots with Honey
- Asparagus with Sweet Red Onion
- Fresh Cauliflower with Asiago

Salad Choices

- Choose Three

- Mixed Spring Greens
- Classic Caesar Salad
- Spinach Leaves with Mandarin Oranges and Roast Candied Almonds
- Asian Noodle Salad with Vegetables
- Tuscan Tortellini Salad - three cheese
- Red Potato Salad with Creamy Mustard Dressing
- Mediterranean Vegetable and Pasta Salad with Feta
- Marinated Vegetable Salad



Pricing

Dinner Buffet - Two Entrées
Dinner Buffet with Platinum Choice
Single Entrée Choice from Group I or II

Optional Vegetarian Selections

- Julienne Vegetables in a Light Cream Sauce Wrapped in Pastry
- Mushroom and Peppers in a Cream Sauce Wrapped in Pastry
- Cheese Tortellini with Fresh Basil Pesto
- Curried Vegetables with Coconut Rice

Choose one of the above entrees and we can prepare the specific amount for your vegetarian guests.

Children's selections - 10 Years of Age and Under

- Burger and French Fries
- ¼ lb Hot Dog and French Fries
- Chicken Fingers with French Fries and Dipping Sauce
- Spaghetti with Light Tomato Sauce

Choose one of the above entrees and we can prepare the specific amount for the children at your event.

Dessert Upgrades

- Baked Alaska
- New York Cheese Cake
Choose a Topping: Saskatoon Berries, Strawberries or
Swiss Almond Chocolate Sauce
- Cappuccino Éclair Cake
- Triple Chocolate Fudge Cake
- Mixed Berry Crumble
- Hedgehog Mousse Cake
- Tiramisu
- Chocolate Mocha Obsession
- Classic Carrot Cake



Cocktail Reception Additions

Salad Martini Bar

You and your guests fill a martini glass with a variety of salad toppings: baby corn, grated cheese, sunflower seeds, mushrooms, etc. The martini glass is then passed to the attendant and he/she will place your toppings into a shaker with salad greens and your choice of dressing and shake vigorously. The shaken contents are then poured back into the martini glass and given back to you and your guests with a fork to enjoy.

Cold Hors' D'Oeuvres

per Dozen

- Asparagus and Black Forest Ham Rolls
- Spinach Artichoke Dip
- Cheese Stuffed Mushroom Caps
- Fiesta Seven Layer Dip
- Bruschetta Garlic Tomato and Rusks
- Jumbo Prawn Cocktail with Cocktail Sauce and Lemon
- Smoked Salmon and Cream Cheese on Rye Toasts
- Devilled Eggs
- Southwestern Style Snow or Dungeness Crab (seasonal) Cream Cheese Wrap

Hot Hors' D'Oeuvres

per Dozen

- Bacon Wrapped Prawns and Scallops
- Asian Style Prawn Skewers
- Djakarta Chicken Satays - Skewers with Peanut Dip
- Escargot Filo - Tender Plump Snails, Mushroom Caps with Garlic Enveloped in Pastry
- Beef Kabobs Southwestern - Spice Rubbed Fajita Style
- Seafood Stuffed Mushrooms
- Petite Coulibac - Salmon and Asparagus in Pastry
- Buffalo Style Chicken Wings

Mashed Potato Martini Bar

You and your guests help yourselves to a large martini glass and create your own mashed potato martini with Creamy Yukon Gold Potatoes and your choice of toppings: gravy, grated cheese, bacon bits, sour cream, etc.



Finger Foods

Small

Large

- Pickle Tray
- Assorted Potato Chip Bowl
- Vegetable Tray with Dip
- Pretzel Bowl
- Domestic and Import Cheese Tray with Assorted Crackers
- Assorted Cold Cuts Tray with Rolls and Butter
- Assorted Sandwich Tray
- Fresh Fruit Tray

You may also create your own late night snack selections for your guests (applicable charges will apply).



COMPLETE SERVICES

To enhance your special function, we have the below items available for you to choose from. Pricing is tailored based on the needs of your event. Set up, take down, delivery and pick up charges will apply.

- Tables
- Chairs
- Tents
- Canopies
- Heaters
- Flooring
- Dance Floor
- Lighting
- Staging
- Podium
- Audio Visual Equipment (projectors, projector screens, flipcharts, Karaoke machine with music CDs)
- Piping Drape
- Back Drops
- Pillars
- Archways
- Floral & Greenery
- Centrepieces
- Mirrors
- Lobster Cookers
- Linen: overlays (organza), chair covers, chair ties. Assorted sizes, colours and fabrics
- Slush Machine (20 flavours)
- Chocolate Fountain