

BUFFET DINNER PACKAGES

Minimum order for 30 people

Taste of Canada 69/person

Caesar Salad | Romaine Lettuce | Garlic Croutons

Artisan Greens | Mandarin Orange | Cranberries | Pumpkin Seeds | Raspberry Vinaigrette (V, VN, GF)

Chickpea | Roasted Cauliflower | Lemon | Lime Vinaigrette (V, VN, GF)

Cheese Board

Selection Of Domestic & International Cheeses
Dried Fruits | Crackers | Crostini

'O Canada' Seafood Display

Steamed Mussels | Shrimp | Clams | Scallops |
Gravlax Salmon | Cocktail Sauce | Capers | Lemon (GF)

24-Hour Braised Beef Short Ribs (GF) | Pearl Onions | Merlot Sauce
Chicken Forestière (GF) | Prairie Mushroom Sauce
Red Miso Salmon (GF) | Sake Cream Sauce
Parsley Butter Vegetables (V)
Rice Pilaf | English Peas | Peppers (V,VN)
Creamy Garlic Mashed Potato (V)

Date Cake Pudding | Blueberry Compote | Butterscotch Sauce
Chocolate Marble Cake
Raspberry White Chocolate Mousse (GF)
Sliced Fruit Platter

Coffee | Tea

Southern Soul 54/person

Kale | Pumpkin Seeds | Cranberries | Citrus Vinaigrette (V, VN, GF) 
Southern Style Potato Salad
Black Bean | Rice Salad (V, VN)

Southern Buttermilk Fried Chicken | Country Gravy
Jambalaya Shrimp | Sausage | Chicken
Blackened Catch Of The Day
Cajun Roasted Potatoes (V, VN)
Spicy Creole Bean Cassoulet (V)
Corn Bread Muffins | Browned Honey Butter

Passion Mousse Slices
Red Velvet Cake
Beignets
Chocolate Cream Puff

Coffee | Tea



Little Italy 54/person

Focaccia | Baguette | Garlic Bread | Paesano

Arancini Di Riso

Pasta Salad | Pesto Cream (V)

Fire Roasted Mediterranean Vegetables (V, GF)

Arugula | Spinach Salad (V, VN, GF) 

Chicken Saltimbocca (GF) | Lemon Caper Jus

Slow Cooked Beef (GF) | Chianti Balsamic Demi

House-Made Vegetable Cannelloni (V) | Two Sauces

Grilled Vegetables (V)

Eggplant Parmigiana (V) | Mozzarella Cheese | Smoked

Tomato Sauce (V)

Lemon | Garlic Broccoli | Zucchini (V)

Tiramisu

White Chocolate Pistachio Slice

Cannoli

Sliced Fruits 

Coffee | Tea

Far East 56/person

Asian Noodle Salad (V) 

Tofu Salad | Asian Slaw | Soy Vinaigrette (V) 

Field Greens Salad (V, VN, GF) 

Pan Fried Dumplings

Chicken | Cashew Nut

Beef | Broccoli

Black Pepper Pork | Gai Lan

Jasmine Rice (V, VN)

Vegetable Chow Mein (V)

Vegetable Stir Fry (V, VN)

Fortune Cookies

Coconut Cream Buns

Green Tea Profiteroles

Mango Pudding

Coffee | Tea

Taste Of India 56/person

Kachumber Salad (V, VN) 

Tandoori Cauliflower (V, VN) 

Curried Chickpea Salad (V, VN) 

Vegetable Pakora (V, VN)

Aloo Tikki (V, VN)

Butter Chicken

Lamb Rogan Josh (GF)

Palak Paneer (V)

Jeera Aloo (V, VN)

Dal Tadka (V, VN)

Vegetable Biryani | Cucumber Raita (V)

Naan (V)

Kheer

Gajar Halwa

Ras Malai

Gulab Jamun

Coffee | Tea | Masala Chai



V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

Middle Eastern 58/person

Hummus (V, VN, GF) 

Tabbouleh (V, VN, GF) 

Fattoush (V, VN, GF) 

Moutabel (V, VN, GF) 

Spanakopita (V)

Samosas (Assorted)

Lamb Ouzi (GF) – Chef Carved

Shish Taouk (GF) | Beef Kebab (GF)

Samak Harra (GF) | Harrah Sauce (GF)

Vegetable Tagine (GF, V, VN)

Penne Pasta | Cream Sauce (V)

Baklava Cake

Rice Pudding | Crushed Pistachios

Date Cake

Um Ali

Coffee | Tea

Add A Carved Feature Station

Minimum order 50 persons per selection

Alberta Prime Rib 11

Yorkshire Pudding | Beef Essence

Alberta Beef Striploin 9

Horseradish Jus | Grainy Mustard (GF)

Porchetta 7

Sour Cherry Sugo | Apple Sauce | Grainy Mustard | Marsala Jus (GF)

Sage Rubbed Turkey Breast 7

Trimblings | Turkey Gravy (GF)

Honey Mustard Glazed Salmon 9

Lemon Butter Sauce (GF)





THREE COURSE PLATED DINNER

Minimum 20 persons. Please select one soup or salad, one entrée and one dessert. To enhance your meal to four courses, add \$6 per person. Includes fresh bread rolls, coffee and tea. Price determined by entrée.

SOUP

Potato | Leek

Truffle Oil | Crispy Bacon (GF)

Cream of Prairie Mushroom Blend

Porcini Veloute | Truffle Cream (V, GF)

Alberta Beef Barley

Root Vegetables | Beef Broth

Apple | Parsnip

Spiced Puree of Roasted Apples | Parsnips | Smoked Paprika
Crème Fraiche (V, GF)

Seafood Chowder

Crispy Leeks

Roasted Butternut Squash | Apple

Maple Dijon Cream (V, GF)

Tomato Basil With Plum Tomatoes

Garlic | Onion Confit | Fresh Basil (V, GF)

Mulligatawny

Chicken | Rice | Curry | Nutmeg | Coconut Milk (GF)

SALAD

Quinoa Salad

Pickled Carrot| Oven Dried Tomato| Pickled Shallots| Beets|
Kale Crisp (V, VN, GF)

Radicchio & Local Greens Salad

Mandarin Orange | Pickled Shallots | Peach | Feta Cheese |
Roof Top Honey Vinaigrette (V, GF)

Caprese Salad

Tomato Confit | Pickled Cherry Tomato | Bocconcini| Balsamic
Pearls | Micro Greens (V,GF)





SALAD (cont'd)

Roasted Beetroot Carpaccio

Red Beets | Pickled Golden Beets | Arugula | Orange Mustard Vinaigrette | Goat Cheese Cream (V, GF)

Smoked Duck Salad (Add 3)

Frisee | Truffle Vinaigrette | Pickled Shimeji Mushroom | Mandarin Orange

Gruyere Panna Cotta

Bacon Jam | Chives | Parmesan Crisp (GF)

Foie Gras Parfait (Add 4)

Toast | Sour Cherry Gel | Caramelized Apple

Citrus Cured Salmon (Add 2)

Wasabi Aioli | Compressed Cucumber | Parsley & Dill Oil Tapioca Crisp

ENTRÉE

Beef Tenderloin 63

Smoked Tomatoes | Shallot Relish | Parmesan-Leek Gratin Potatoes | Rosemary Jus (GF)

Slow Roasted Prime Rib 59

Horseradish Mashed Potato | Butter Vegetables | Rosemary Jus | Supplement With Yorkshire Pudding (Add \$2)

Miso & Sake Marinated Sable Fish 58

Braised Fennel | Curried Cauliflower Puree | Ginger Coconut Cream | Brussel Sprouts

Steak | Prawn 59

Broiled New York Steak | Tiger Prawn Chive Risotto | Market Vegetables | Brandy Peppercorn Sauce (GF)

ENTRÉE (cont'd)

Pan Seared Chicken 54

Spinach | Sundried Tomato | Borsini Cheese | Maple Roasted Root Vegetables | Pommes Puree | Sage Jus (GF)

Sous Vide Chicken Roulade 56

Spinach | Sundried Tomato | Maple Roasted Root Vegetables | Pommes Puree | Sage Jus (GF)

Red Miso Salmon 56

Roasted Cauliflower | Oven Dried Tomato | Quinoa | Sake Butter (GF)

Kale Ricotta Ravioli 42

Wild Mushroom | French Beans Medley | Saffron Sauce (V)

Squash Linguini 39

Red Pepper | Coconut Pesto Sauce | Almonds (V, VN, GF)

DESSERT

Flourless Chocolate Sin Cake

Raspberry Coulis (GF)

Vanilla Crème Brûlée

Fresh Berries (GF)

Raspberry Taster

Raspberry Chocolate Mousse | Raspberry Gel
Raspberry Ganache

Key Lime Pie

Candied Lime Meringue

Caramel Apple Cheesecake

Green Apple Gel | Gluten Free Crumble (GF)

Chocolate Truffle Mousse Cake

Oreo Crumbs | Strawberry Coulis

Peach Cheesecake

Peach Gel | Ginger Snip

PALETTE CLEANSERS

Additional \$3.50 per person

Orange | Cranberry Granite (VN, GF)

Lemon Sorbet (VN, GF)

Champagne Sorbet (VN, GF)

Ginger | Mint Granite (VN, GF)

Frozen Grapes | Maple Sugar | Calvados (VN, GF)



V = Vegetarian

VN = Vegan

GF = Gluten Free

🌿 = Healthy Choice