

# Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

## Included with this menu:

Artisan dinner rolls with  
seasonal whipped butter **v**

*Gluten free buns available: \$3/bun*

Artisan greens with assorted  
vinaigrettes **GF V**

Hearts of romaine salad with  
lemon garlic croutons, parmesan  
cheese and bacon bits

Chef selection of fresh  
seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of  
carved entrée

Organizer's choice of  
alternate entrée

Chef selection of fresh  
seasonal vegetables **GF V**

Variety of mousses,  
cakes and pastries **v**

Seasonal fresh fruit  
arrangement **GF DF V VE**

*Starbucks* shade grown  
coffee and assorted teas

*See next page for entrée selections.*

**v** = Vegetarian    **VE** = Vegan    **GF** = Gluten-Friendly    **DF** = Dairy-Friendly    **OW** = Ocean Wise™

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## Choose one carved entrée:

### MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

\$58/person

### SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$60/person

### WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$64/person

### AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$69/person *Upgrade to whole roast beef tenderloin: add \$16/person*

### SLOW ROASTED ALBERTA LEG OF LAMB

*Okanagan* red wine jus, garlic, lemon and oregano **GF DF**

\$65/person

## Choose one alternate entrée:

### ICELANDIC COD WITH PERNOD

Dill and lemon beurre blanc, paysanne of braised fennel, *Zoo Grown* microgreens **GF OW**

### LETHBRIDGE FAMILY FARMS PORK LOIN

Pan jus, cinnamon scented crabapple sauce, vegetable medley **GF DF**

### BEEF BOURGUIGNONNE

Double smoked bacon, pearl onions and mushrooms **GF DF**

### LOIS LAKE STEELHEAD TROUT

Soy, lime, ginger, broccolini and grilled mandarin **GF OW**

### FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

### FRESH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

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# Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

## Soup selections:

### ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

### CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls,  
Zoo Grown microgreens **GF V**

*Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person*

## Salad selections:

### ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish,  
grape tomatoes, fig and sherry maple  
vinaigrette **GF DF V VE**

### COMPRESSED WATERMELON SALAD

Charred jalapeño, *Brassica* honey  
citrus vinaigrette, baby greens mesclun,  
olive oil snow, kalamata olive dust **V GF DF**

### CAESAR SALAD

Double smoked bacon, lemon scented croutons  
and grated parmigiana

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## Salad enhancements:

### ALBERTA-RAISED BEEF CARPACCIO

with horseradish emulsion **GF**  
+\$10/person

### GRILLED PRAWN BROCHETTE

with lemon garlic butter **GF OW**  
+\$10/person (3pc)

*All Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum three courses required.*

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## Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

### OVEN BAKED LOIS LAKE STEELHEAD TROUT FILLET

Lemon herb beurre blanc and wild rice sauté **GF OW**

\$56/person

### ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus, Café de Paris herb whipped butter, Yam and agria mashed potatoes **GF**

\$80/person

### MEDALLIONS OF ALBERTA PORK TENDERLOIN

Double smoked bacon and herb cream sauce, ricotta gnocchi and sundried tomato julienne

\$54/person

### ALBERTA LAMB DUO

Pistachio crusted rack, braised shoulder, roasted garlic and herb cream, shiraz wine, yam and Poplar Bluff potato purée **GF**

\$72/person

### FREE RANGE CHICKEN SUPREME

Port wine infused jus with yam and Poplar Bluff mashed potatoes **GF**

\$56/person

### SURF AND TURF

Medallion of Alberta beef tenderloin with 2 giant tiger prawns, cabernet sauvignon infused jus and lemon garlic and herb cream sauce, wild rice Agria potato purée, medley of summer vegetables

\$63/person

### PAN-SEARED HALIBUT FILLET

Golden beet, vodka and dill beurre blanc, red beet risotto **GF OW**

\$65/person (available Apr to Sep)

### ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic Poplar Bluff mashed potatoes, rosemary demi-glace **GF**

\$66/person

### MEDALLIONS OF ALBERTA BEEF TENDERLOIN

Yam and Agria mashed potatoes, Cabernet Sauvignon infused jus and sauce bernaise **GF**

\$70/person

## Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

### SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$43/person

### CHICKPEA PANISSE

With squash puree, garden vegetables, basil pistou **DF GF V VE**

\$43/person

### CAULIFLOWER STEAK

Chimichurri sauce, quinoa pilaf **GF DF V VE**

\$43/person

### SPINACH LENTIL DAHL

Saffron scented basmati rice and grilled market vegetables

**GF DF V VE**

\$43/person

### PORCINI AND WILD MUSHROOM AGNOLOTTI

Wilted arugula, tomato, pepper, saffron and kalamata olives **V**

\$43/person

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## Dessert Selection

Organizers choice of one Dessert Selection per group.

### CHOCOLATE OLIVE OIL PYRAMID CAKE

Chocolate, olive oil, and almond meal cake with raspberry coulis, fresh berries and chocolate garnish (contains nuts)

**GF V**

### SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti

**V**

### CITRUS MERINGUE TART

Fresh seasonal berries and coulis

**V**

*Gluten friendly tarts available to substitute for additional: \$3/pc*

### DARK CHOCOLATE SOY MOUSSE

With fresh berries

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