

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, parmesan cheese, and
garlic croutons and bacon bits on
the side

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.



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Choose one carved entrée:

OVERNIGHT BAKED HAM

Maple bourbon glaze 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

ROASTED PORK LOIN

Stuffed with apple, prune and caramelized onion, served with spiced rum pan jus **GF**

\$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*

ALBERTA LAMB LEG

Mint gremolata, natural pan jus **GF DF**

\$62/person

Choose one alternate entrée:

BLACKENED COD

Charred pineapple salsa

GF DF OW

BAKED STEELHEAD TROUT

Lemon caper buerre blanc sauce **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**



Plated Dinner Menu

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

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

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**

THAI COCONUT CURRY VEGETABLE BISQUE

Crispy basil **GF DF V VE**

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**

TOMATO AND BEET SALAD

Chèvre, rocket greens, artisan crisps, balsamic glaze **GF V**

BC GRILLED PEACH AND BURRATA SALAD

Arugula, frisée, toasted pistachio aged, basil oil, balsamic glaze **V**

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

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 STEELHEAD TROUT FILLET

Sweet Thai black rice, soy lime
ginger sauce **GF DF OW**

\$58/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus,
Agria potato purée **GF**

\$82/person

ALBERTA GRILLED PORK CHOP

Apple calvados jus, caramelized
apple goat cheese polenta **GF**

\$58/person

ALBERTA LAMB DUO

Pistachio crusted lamb rack,
braised shoulder, rosemary Agria
potato purée, roasted garlic cream
sauce and Shiraz wine jus **GF**

\$75/person

FREE RANGE CHICKEN SUPREME

Gratin potato, Pinot Noir
infused jus **GF**

\$58/person

SURF AND TURF

Medallion of Alberta beef
tenderloin, prawn brochette, wild
rice Agria potato purée, Cabernet
Sauvignon infused jus and lemon
garlic cream sauce

\$65/person

PAN SEARED HALIBUT FILLET

Sweet Thai black rice, Thai coconut
basil cream sauce **GF DF OW**

\$69/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**

\$68/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$46/person

CHICKPEA CURRY

Basmati rice **GF DF V VE**

\$46/person

CAULIFLOWER STEAK

Sweet Thai rice, chimichurri sauce **GF DF V VE**

\$46/person

SOUTHERN VEGAN BOWL

Mexican rice, corn and bean medley, pico de gallo, smashed
avocado, mole sauce **GF DF V VE**

\$43/person

PORCINI AND WILD MUSHROOM RAVIOLI

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

\$46/person



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Dessert Selection

Organizer's choice of one Dessert Selection per group.

**SEASONALLY INSPIRED CRÈME
BRULÉE**

Accompanied by a biscotti **v**

YUZU CLOUD TART

Vanilla tart, lime sponge, yuzu crémeux,
lime meringue cloud
Nut free **v**

SOUR CREAM CHEESECAKE

Baked cheesecake with sour chantilly
and strawberry confit
Nut free **v**

FRAISER COCONUT

Strawberry coconut whipped
ganache, oat crumble,
herb-infused seasonal fruits
Nut free **GF V VE**

