

Wedding 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, baby
kale, garlic croutons, and bacon
bits on the side

Chef selection of fresh
seasonal salads **v**

Artisan antipasto platter **GF**

Little Potato Company fingerling
roasted potato **GF DF V VE**

Organizer's choice of
carved entrée

Organizer's choice of
alternate entrée

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

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

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

CAFFÈ MONTE 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**

\$60/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**

\$65/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**

\$70/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**

\$75/person *Upgrade to whole roast beef tenderloin: add \$16/person*

ALBERTA LAMB LEG

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

\$70/person

Choose one alternate entrée:

BLACKENED COD

Charred pineapple salsa

GF DF OW

BAKED STEELHEAD TROUT

Creamy citrus and saffron sauce **GF OW**

FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

WILD MUSHROOM RAVIOLI

Garlic cream sauce, roasted bell pepper, baby arugula, cherry tomato **v**

TANDOORI STYLE LAMB KABAB

Mint and cilantro yogurt and cucumber and chickpea salsa **GF**



Wedding 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:

HEIRLOOM TOMATO BISQUE

Basil pesto and parmesan **GF V**

WILD MUSHROOM AND BLACK GARLIC VELOUTÉ

Sautéed mushrooms, black garlic purée, crispy shallots, micro herbs **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:

THE GARDEN COLLECTION

Baby Tuscan greens, cucumber ribbon, carrot curls, cherry tomato, pea purée, champagne shallot vinaigrette **GF DF V VE**

BABY GEM AND PARMESAN SALAD

Baby gem lettuce, shaved parmesan, crispy shallots, garlic crostini, pomegranate, lemon-garlic dressing, chive oil **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 Wedding Plated Dinners include CAFFÈ MONTE coffee, assorted teas, fresh-baked artisan breads and butter as well as a Late Night Snack of assorted cheeses, crackers and fresh seasonal fruit. 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. Cauliflower Steak is the standard entree selection for both V and VE dietary requirements.

OVEN BAKED STEELHEAD TROUT FILLET

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

\$62/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

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

\$85/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, Agria potato purée, roasted garlic cream sauce and Shiraz wine jus **GF**

\$85/person

FREE RANGE CHICKEN SUPREME

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

\$62/person

SURF AND TURF

Roasted striploin, prawn brochette, roasted garlic *Poplar Bluff* mashed potatoes, Cabernet Sauvignon infused jus and lemon garlic cream sauce **GF**

\$70/person

PAN-ROASTED HALIBUT

Saffron cream, herb smashed potatoes, basil oil. **GF OW**

\$80/person (available Apr to Sep)

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

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

\$75/person

KIDS MEAL (CHILDREN 3-12)

Chicken fingers and fries (5 pieces)

Ice cream with gummy worms & cookie dirt

\$30/child

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

CAULIFLOWER STEAK

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

\$52/person

CHICKPEA CURRY

Basmati rice **DF GF V VE**

\$52/person

SOUTHERN VEGAN BOWL

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

\$52/person

RICOTTA CHEESE TORTELLINI

Creamy brown butter sage sauce, arugula, walnut, sundried tomato **V**

\$52/person

WILD MUSHROOM RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$52/person



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Dessert Selection

Organizer's choice of one Dessert Selection per group.

TROPICAL

Honey glazed grilled
pineapple, marscarpone
coconut Chantilly, coconut
moist cake
Nut-free **v**

MANGO PASSION FRUIT PANNA COTTA

Passion fruit crèmeux,
mango compôte and
vanilla panna cotta
Nut free **GF V**

CHOCOLATE INAYA

Inaya chocolate custard,
caramel crèmeux,
chocolate fudge
Nut free **v**

COCONUT CREAM BRÛLÉE

Coconut custard
caramelized with sygar
and serve along with grilled
spiced peach
Nut free

ZOO GROWN PEAR

Pouched herb and maple
pear, vegan chocolate
crèmeux and fresh berries
GF DF V VE

WEDDING CAKE CUTTING AND PLATING

\$3/person

With whipping cream,
berries and coulis

\$6/person

