

# 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:

### 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**

### 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*

### ROASTED PORK LOIN

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

**\$60/person**

## Choose one alternate entrée:

### BAKED COD

Thai inspired coconut sauce

**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.

## 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**

### COMPRESSED WATERMELON POKE SALAD

Mesclun greens, rainbow radish, pickled  
vegetable, mango, Togarashi dressing **GF DF V VE**

### CAESAR SALAD

Double smoked bacon, lemon scented croutons  
and grated parmigiana

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

## Salad enhancements:

### PAN SEARED HOKKAIDO SCALLOP

+\$12/person (pc)

### 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.*



# Plated Dinner Menu

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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, Café de Paris herb whipped butter, Yam and Agria potato purée **GF**

\$82/person

### MEDALLIONS OF ALBERTA PORK TENDERLOIN

Port wine fig jus, yam and Agria potato purée **GF**

\$56/person

### ALBERTA LAMB DUO

Pistachio crusted lamb rack, braised shoulder, roasted yam and 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

### VEGAN BOWL

Basmati rice, vegetable pakora, pickled vegetable, coconut vindaloo 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

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

**GF DF V VE**

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