

Banquet Menu 2013

BREAKFAST

CONTINENTAL

Assorted Breakfast Pastries
Jam, Butter and Honey
Seasonal Fruit Salad
Pitchers of Fruit Juices
Coffee, Decaffeinated, Tea and Herbal Teas

\$15.25

DELUXE CONTINENTAL

Assorted Breakfast Pastries
Jam, Butter and Honey
Platter of Fresh Sliced Fruits
Assorted Fruit Yogurts
Cold Cereals with Milk
Pitchers of Fruit Juices
Coffee, Decaffeinated, Tea and Herbal Teas

\$17.25

THE HEALTHY

Assorted Muffins
Cold Cereals with Milk
Yogurt Bar
(Muesli, dried fruits and honey)
Fresh Fruits in cubes
Pitchers of Fruit Juices
Coffee, Decaffeinated, Tea and Herbal Teas

\$18.25

CANADIEN

(Minimum of 20 people)

Assorted Breakfast Pastries
Jam, Butter and Honey
Scrambled Eggs
Bacon, sausages
Sautéed Potatoes
Seasonal Fruit Salad
Cold Cereals with Milk
Assorted Fruit Yogurts
Pitchers of Fruit Juices
Coffee, Decaffeinated, Tea and Herbal Teas

\$20.00

Price per person, taxes and service are not included.
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INDIVIDUAL BREAK ITEMS

Coffee, Decaffeinated, Tea and Herbal Teas	\$3.50/person
Tropicana® Juices (assorted flavors) 355ml	\$4.25/each
Soft Drinks and Diet Soft Drinks	\$3.75/each
S. Pellegrino 250ml	\$3.75/each
Hot Chocolat or Milk Chocolate	\$3.50/each
Bottled V8®	\$3.50/each
Assortiment of Fruit Juices (apple, orange, grapefruit, cranberry)	\$19.00/pitcher
Bottled Water	\$2.75/each
Assorted Breakfast Pastries with Jam and Butter	\$33.00/dozen
Bagel with Assorted Cream Cheeses	\$36.00/dozen
Breakfast Loaf (Banana, Carrot, Lemon/Poppy Seeds)	\$3.00/each
Assorted Fruit Yogurts	\$2.75/each
Assorted Granola Bars	\$2.75/each
Whole Fresh Fruits	\$2.25/each
Fresh Fruits (sliced or in cubes)	\$3.25/person
Assorted Cookies	\$26.00/dozen
Assorted Dessert Squares	\$26.00/dozen
Bags of Chips	\$3.75/each
Bags of Mixed Nuts or Trail Mix	\$2.75/each

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THEMED BREAKS

SUSTAINABLE BREAK

Regional Fine Cheeses
Assorted breads
Seasonal Bite-Size Fruits
Dried Fruits
San Pellegrino
Coffee, Decaffeinated, Tea and Herbal Teas

\$12.00

GOLF BREAK

Crudités and Tzatziki Dip
Bags of Mixed Nuts
Assorted Granola Bars
Soft Drinks
Coffee, Decaffeinated, Tea and Herbal Teas

\$10.00

CARNIVAL BREAK

Buttered Popcorn
Sugar and Cinnamon Donuts
Bags of Honey Roasted Nuts
Soft Drinks
Coffee, Decaffeinated, Tea and Herbal Teas

\$10.00

CUPCAKE BREAK

Assorted Signature Cupcakes
(Double Chocolate, French Vanilla, Red Velvet,
Lemon Meringue, Peanut Butter-Chocolate
and Jelly Donut)
Coffee, Decaffeinated, Tea and Herbal Teas

\$12.00

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BOXED LUNCH

OPTION 1

Muffin
Babybel® Cheese
Fruit Yogurt
Apple
Bottled Water

\$12.50

OPTION 2

Choice of one of the following sandwiches:

- ❖ Black Forest Ham with Swiss Cheese on Baguette
- ❖ Smoked Turkey with Cranberry Mayonnaise on Focaccia Bread
- ❖ Tomatoes, Brie Cheese with Aragula on Focaccia Bread

Babybel® Cheese
Miniature Brownies
Apple
Bottled Water

\$18.50

OPTION 3

Choice of one of the following sandwiches:

- ❖ Ciabatta Antipasto with Deli Meats with Tapenade
- ❖ Smoked Salmon on Baguette, Avocado, Aioli and Marinated Red Onions
- ❖ Chicken Tandoori with Mango Chutney on Naan Bread

Bag of Chips
Miniature Brownies
Bottle of Juice or Soft Drinks or San Pellegrino

\$24.50

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WORKING LUNCH

COLD BUFFET

OPTION 1

Green Salad with a variety of dressings
Tomato and Grilled Feta Salad

Assorted Gourmet Sandwiches on Artisan Breads
❖ Smoked Turkey with Cranberry Mayonnaise
 ❖ Deli Meats with Tapenade
❖ Tomatoes, Brie Cheese with Aragula Salad
 and Aioli Mayonnaise

Selection of the Pastry Chef

Coffee, Decaffeinated Coffee and Tea
20.00\$

OPTION 2

Green Salad with a variety of dressings
Greek Pasta Salad

Assorted Wraps
 ❖ Grilled Chicken Caesar
❖ Shanghai Noodles and Teriyaki Vegetables
❖ Roast Beef with Garlic Horseradish Aioli

Selection of the Pastry Chef

Coffee, Decaffeinated Coffee and Tea
19.00\$

Add a the Soup of the day for \$2.75 per person

OPTION 3

Soup of the Day
Green Salad with a variety of dressings
Caprese Salad

Assorted Deluxe Sandwiches
❖ Prosciutto on Baguette, Gruyère Cheese with Melon with Dijonaise Mustard
 ❖ Brioche Roll stuffed with Lobster and Saffron Aioli
❖ Grilled Vegetables on Baguette with Goat Cheese and Caramelized Pecans

Selection of Mignardises

Coffee, Decaffeinated Coffee and Tea

24.50\$

Minimum of 15 persons - Additional cost of \$5 per person if the total number of people is under 15

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WORKING LUNCH

HOT BUFFET

Green Salad with a variety of dressings
Tomato and Grilled Feta Salad
Complementary Starch

Choice of one of the following main dish:

Grilled Chicken with Wild Mushrooms
Caramelized Onions, Bacon, Aged Cheddar Cheese Quiche
Beef Bourguignon
Thai Beef and Broccoli
Butter Chicken
Spinach Manicotti, Creamy Pesto Sauce
Penne with Grilled Vegetables, Smoked Tomato Tuscan Sauce
Roasted Mushrooms Ravioli, Leek and Cambozola Sauce

Seasonal Vegetables, Starch and Artisan Breads

Sweet Table
Coffee, Decaffeinated Coffee and Tea

\$28.00

2 choices of main dish: \$32.00

3 choices of main dish: \$36.00

Add a the Soup of the day for \$2.75 per person

Minimum of 15 persons - Additional cost of \$5 per person if the total number of people is under 15

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BRUNCH

(Minimum 40 people)

Assorted Breakfast Pastries
Jam and Butter
Scrambled Eggs
Bacon and Sausages
Roasted Potatoes
Platter or Fresh Sliced Fruits

Green Salad with a variety of dressings
Tomato and Grilled Feta Salad

MAIN COURSE

Choice of two main dish:

Roasted Chicken with Wild Mushrooms
Caramelized Onions, Bacon, Aged Cheddar Cheese Quiche
Beef Bourguignon
Thai Beef and Broccoli
Buttered Chicken
Spinach Manicotti, Creamy Pesto Sauce
Penne with Grilled Vegetables, Smoked Tomato Toscana Sauce
Roasted Mushrooms Ravioli, Leek and Cambozola Sauce

Seasonal Vegetables, Starch and Artisan Breads

DESSERTS

Sweet Table
Pitchers of Assorted Juices
Coffee, Decaffeinated Coffee and Tea

\$40.00

Minimum of 40 persons - Additional cost of \$5 per person if the total number of people is under 40

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RECEPTIONS / COCKTAILS

Assorted Regional Cheeses with Artisan Breads	\$4.00/person
Assorted Regional and International Cheeses with Artisan Breads avec pains artisanaux	\$4.75/person
Shrimp Cocktail with Garnishes	\$5.25/person
Delicatessen Cured Meats with Mustards and Artisan Breads	\$4.00/person
Smoked Salmon with Caper Berries, Tarragon Sour Cream	\$5.50/person
Gravlax with Caper Berries, Tarragon Sour Cream	\$5.50/person
Terrine of Wild Game and Rillettes of Duck with Red Onion Confit with Port	\$5.50/person
Crudités with Tzazikis Dip	\$3.00/person
Sushi Station including Nigiri and Futomaki 3 pieces per person	\$12.00/person
Selection of Cold Hors d'Oeuvres	\$28.00/dozen
Selection of Hot Hors d'Oeuvres	\$32.00/dozen
Selection of Deluxe Hot and Cold Hors d'Oeuvres	\$40.00/dozen
Assortment of Mignardises including : ❖ Small French Macarons ❖ Petits Four	\$34.00/dozen

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CHEF STATIONS

Alberta Hip of Beef with Green Pepper Sauce and Horseradish (Serves 100 people)	\$950.00
Slow Cooked Prime Rib with a Pepper Sauce (Serves 22 people)	\$350.00
Slow Roasted Ham on the Bone, Maple Juice and Grained Mustard (Serves 25 people)	\$165.00
Lamb Shank, Rosemary Sauce (Serves 25 people)	\$195.00

**The items mentioned above are served in stations and cut by a Chef.
The Chef fees are \$45/hour/station with a minimum of 3 hours.**

MIDNIGHT BUFFET

Sweet

Assorted Signature Cupcakes, Sugar and Cinnamon Donuts,
Fresh Bite-Size Fruits, Coffee and Tea

\$12.00

Salty

Assorted Flatbread Pizzas, Miniature Sliders, Coffee and Tea

\$13.00

Sweet & Salty

Assorted Signature Cupcakes, Assorted Flatbread Pizzas,
Miniature Sliders, Coffee and Tea.

\$16.00

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DÎNER BUFFET

Green Salad with a variety of dressings
Tomato and Grilled Feta Salad
Pasta Salad with Grilled Vegetables
Platter of Crudités with Tzazikis Dip
Platter of Local Cheeses
Fine cured meats with assorted mustards

Choice of two main dish:

Roasted Chicken Breast, Wild Mushrooms Sauce
Tandoori Chicken with Mango Chutney
Morrocan Style Braised Lamb
Pork Loin, Pear and Rosemary Sauce
Roasted Beef Sirloin AAA, Pepper Sauce
Poached Salmon with Green Tea, "Beurre Blanc" with Fennel
Sole Stuffed with Vegetables, Caper Berries and Lemon Sauce
Blackened Cajun Cod served with Pineapple and Papaya Salsa

Choice of one pasta dish:

Spinach Manicotti, Creamy Pesto Sauce
Penne with Grilled Vegetables, Smoked Tomato Tuscan Sauce
Roasted Mushrooms Ravioli, Leek and Cambozola Sauce

Seasonal Vegetables, Chef Selection of Starch and Artisan Breads

Sweet Table
Coffee, Decaffeinated Coffee and Tea

\$42.00

Add a the Soup of the day (served) for \$2.75 per person

Minimum of 25 people - Additional cost of \$5 per person if the total number of people is under 50

\$5 surcharge per person will be applied for every additional choice selected.

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PLATED DINNER

Soups

Butternut Squash with Smoked Gouda	\$5.50
Sweet Peas and Brie Soup	\$5.50
Leek and Cambozola	\$5.50
Red Beet with Maple	\$5.50
Tomato and Fennel	\$5.50

Salads

Mixed Greens Salad with Poppy Seed Dressing	\$6.50
Classic Ceasar Salad	\$6.75
Aragula with Wild Mushrooms and Balsamic and Maple Dressing	\$6.50

Hot Appetizers

Feuilletée of Chanterelles, Chardonnay Cream Sauce	\$7.00
Trilogy of Beef Ravioli, Wild Mushrooms Sauce	\$7.00
Trilogy of Atlantic Lobster Ravioli, Fennel White Butter	\$9.50

Main Course

Chicken Supreme stuffed with Roasted Leeks, Port Sauce	\$24.00
Chicken Supreme stuffed with Brie and Asparagus, Tarragon Sauce	\$25.00
Grilled Salmon, Green Tea and Lemon Sauce	\$28.00
Roasted Beef Sirloin, Pepper Sauce	\$26.00
Alberta Prime Rib with Green Peppercorn and Horseradish Sauce	\$38.00
Duck Magret, Fig and Shiraz Sauce	\$36.00
Ossobucco (pork), Wild Mushrooms and Cabernet Sauce	\$28.00
Moroccan Style Braised Lamb Shank	\$32.00

**All dishes are served with seasonal vegetables
and the Chef selection of starch to compliment the meal.**

Dessert

Chocolate Hazlenut Pyramid	\$7.00
Crème brûlée Heart	\$7.00
Sicilian Lemon Tart	\$6.00
Crème brûlée – Classic	\$5.50
Crème brûlée – Green Tea and White Chocolate	\$5.50
Crème brûlée – Maple	\$5.50
Crème brûlée – Cardamon and Earl Grey	\$5.50

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