

PLATED BREAKFAST



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Minimum 25 persons. All plated breakfasts unless otherwise stated are served with a Selection of In-house Baked European Pastries, Muffins, Butter, and Preserves served family-style with glass of Orange or Apple Juice, Starbucks Regular or Decaffeinated Coffee and Teavana Tea.

Scrambled Eggs

\$32

2 eggs Scrambled with Cheddar Cheese and Chives | Fresh Cut Seasonal Fruits and Berries | Crispy Bacon | Breakfast Pork Sausage | Hash Brown Potatoes with Caramelized Onions | Herb Baked Tomatoes

Frittata & French Toast

\$32

Spinach, Bacon and Aged Cheddar Cheese Frittata | Cinnamon Infused French Toast Bites with Berry Compote and Maple Syrup | Fresh Cut Seasonal Fruits, Breakfast Pork Sausage | Baked Tater Tots with Scallions

Salmon & Egg

\$38

2 Eggs Poached | Wilted Spinach | Smoked Salmon Hash with Artichokes, Zucchini and Dill Hollandaise | Maple Pork or Turkey Sausage | Minted Fruit Salad | Blistered Roma Tomatoes

Healthy to the Core

\$35

Scrambled Egg whites with Spinach | Mixed Berry Almond Milk Smoothie | Chocolate and Zucchini Loaf, Gluten Free Mini-Pancakes with Maple Syrup | Chicken Apple Sausage (GF) | Heirloom Tomatoes with Kale and Foraged Mushrooms

BREAKFAST ADD-ONS

Additional \$3.00 per person

Hash Brown Potatoes with Scallions

Meuwly's Pork Sausage (2pcs)

Turkey Sausage -2pcs (GF)

Chicken Apple Sausage - 2pcs (GF)

Crispy Bacon - 2pcs (GF)

Mixed Berry Smoothie



V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

THREE COURSE PLATED LUNCH



THREE COURSE PLATED LUNCH

Minimum 25 persons. Select one soup or salad, one entrée, and one dessert.
To enhance your meal to four courses, add \$5 per person. Includes fresh bread rolls, coffee, and tea.

Price determined by selection of entrée.

SOUP

Alberta Beef and Barley

Root Vegetables, Beef Broth

Thai Chicken Noodle Soup

Green Curry Paste, Coconut Milk, Fresh Ginger (GF)

Homemade Clam Chowder

Diced Potatoes, Baby Clams, Clam Nectar

Canadian Split Pea and Ham Soup

Aromatic Vegetables, Fresh Herbs (GF)

Cream Of Prairie Mushroom Blend

Truffle Essence (V)

Roasted Butternut Squash and Apple

Toasted pumpkin seeds, Herb Chantilly (V, GF)

Roasted Red Pepper and Tomato Bisque

Basil Cream (V, GF)

Broccoli and Cheese Soup

Cheddar Biscuit, Crisp Broccoli Florets (V)

Roasted Cauliflower Velouté

Stilton and Herb Croutons, Roasted Garlic oil, Pistachio Nuts (V)

SALAD

Edible Garden

Marinated Carrots, Baby Beets, Local Farms Heirloom Tomatoes, Radish, Pickled Cucumber, Herb Quinoa, Citrus Balm (VN, GF)

Lentil and Quinoa Salad

Green Lentils, Quinoa, Grape Tomatoes, Roasted Beets, Herb Lemon Vinaigrette, Kale Crisp (V, GF)

Salad “MAISON”

Fresh Forward Young Greens, Tomatoes, Cucumber, Avocado, Toasted Almonds, Parmesan Cheese, Honey Mustard Drizzle, Crouton, Crisp Pancetta (optional)

Crunchy Salad Rolls

Seasonal Garden Vegetables, Mangoes or Pineapple, Rolled in Crisp Lettuce Blend, Beetroot Hummus, Roasted Chickpeas, Minted Tahini Dressing (V, GF)

Smoked Salmon **add \$2**

Cold Smoked Salmon, Shaved Fennel, Avocado Cream, Micro Herbs, Crème Fraiche, Salmon Roe, Lemon Dill Dressing (GF)

Tomato and Bocconcini

Four whistle Farms Tomatoes, Kale Crunch and Arugula, Bocconcini, White Balsamic Vinaigrette, Balsamic Pearls (V, GF)

Textures of Beetroot

Red and Golden Beets, Petite Greens, Chevre| Candied Sunflower Seeds, 50yr old Sherry Vinaigrette (V, GF)

THREE COURSE PLATED LUNCH

ENTRÉE

Grilled Alberta Beef Tenderloin (6oz) \$68

Olive Oil Poached Tomatoes, Sauteed Mushrooms, Parmesan-Leek Gratin Potatoes, Madeira Jus (GF)

Chicken Forestiere \$54

Marinated Chicken Breast, Parmesan Polenta, Charred Leeks and Tomatoes, Prairie Mushroom Blend Sauce (GF)

Prosciutto Wrapped Chicken \$56

Chicken Breast, Prosciutto, Fresh Sage, Navy Bean Cassoulet, Sundried Tomatoes, Seasonal Vegetables (GF)

Creamy Butter Chicken \$50

Basmati Rice with Green Peas, Pappadum (GF)

Braised Alberta Beef Short Ribs \$55

Horseradish Mashed Potatoes, Maple Root Vegetables, Corn Niblets, Merlot Jus (GF)

Grilled AAA Beef Striploin (6oz) \$60

Creamy Whipped Potatoes, Broccoli Florets, Charred Baby Carrots, Merlot Jus (GF)

Classic Beef Meatloaf \$48

Potato Mousseline, Seasonal Vegetables, Confit Tomatoes, Mushroom Sauce

Maple and Soy Glazed Salmon \$54

Grilled Pineapple and Pepper Relish, Basmati Rice Pilaf, Seasonal Vegetables (GF)

Savarin of Quinoa and Cous Cous \$42

Grilled Zucchini, Portobello Mushroom, Fire Kissed Seasonal Vegetables, Roasted Red Pepper and Tomato Fondue, (V, VN)

Pasta Ravioli Cheese \$40

Sauteed Mushrooms and Asparagus, Shaved Parmesan, Olive Oil Poached Cherry Tomatoes, Pesto Cream, Toasted Pine Nuts (V)

DESSERT

Raspberry Chocolate Mousse Slice with Dark Chocolate Glaze

Raspberry Gel, Vanilla Chantilly with Fresh Berries (V, GF)

Bitter Chocolate Tart, Passionfruit Center

Caramel Passionfruit Sauce, Berry Compote (V, GF)

New York Cheesecake

Strawberry Compote and Gel, Fresh Seasonal Berries (V, GF)

Classic Vanilla Pot de Crème

Lemon Curd, Crispy Meringue (V, GF)

White Chocolate Layered Cake Slice

Macerated Strawberry, Pistachio Meringue, Strawberry Gel (V, GF)



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THREE COURSE PLATED DINNER



THREE COURSE PLATED DINNER

Minimum 25 persons. Please select one soup or salad, one entrée and one dessert. To enhance your meal to four courses, add \$8 per person. Includes fresh bread rolls, coffee, and tea. Price determined by entrée.

SOUP

Potato and Leek

Crispy Bacon, Shredded Cheddar, Clipped Chives (GF)

Wild Mushroom Velouté

Porcini and Truffle Cream, Herb Twist (V)

Parsnip and Apple

Spiced Puree of Roasted Parsnips, Apples, Smoked Paprika Crème Fraiche (V, GF)

Roasted Butternut Squash

Caramelized Apple, Toasted Pepita, Maple Cream (V, GF)

Local Farms Tomato and Tarragon Soup

Garlic Croutons | Tarragon Crema Drizzle (V)

Classic Chicken Noodle Soup

Chicken Broth, Diced Vegetables, Egg Noodles and Herbs

Creamy Corn and Seafood Chowder

Clam Nectar, Smoke Paprika Oil, Fresh Parsley

SALAD

Edible Garden

Marinated Carrots, Baby Beets, Local Farms Heirloom Tomatoes, Radish, Pickled Cucumber, Herb Quinoa, Citrus Balm (VN, GF)

Fennel and Cucumber

Shaved Fennel, Cucumber, Torched Mandarin Segments, Raspberries, Heirloom Tomatoes, White Balsamic Dressing (V, GF)

Four Whistle Farms Tomato and Burrata

Tomato Confit, Pickled and Marinated Cherry Tomatoes, Balsamic Pearls | Micro Greens, Italian Burrata, Pignoli (V, GF)

Roasted Beets, Goat Cheese Pannacotta

Salt Roasted Beet Varieties, Balsamic Pearls, Baby Arugula, Candied Walnut (V, GF)

Deconstructed Waldorf

Green and Red Apple, Celery, Compressed Grapes, Blue Cheese, Honey Yogurt, Cajun Walnut, Micro Salad Greens (V, GF)

Caesar Salad with Quail Eggs

Anchovies, Sour Dough Croutons, Parmesan, Radish, Fresh Grilled Lemon, Caper Berry, Smoked Bacon, Creamy Caesar Dressing

Foie Gras Torchon - Add 4

Brioche Toast, Sour Cherry Gel, Apple and Quince Chutney

Tuna and Avocado - Add 2

Searched Sesame Crusted Ahi Tuna, Avocado Wasabi Mousse, Mustard Potato Salad, Frilly Frisée, Radish, Lime Honey Pearls, Ponzu Dressing

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THREE COURSE PLATED DINNER

ENTRÉE

Grilled Alberta Beef Tenderloin (6oz) \$68

Olive Oil Poached Tomatoes, Sautéed Mushrooms, Parmesan-Leek Gratin Potatoes, Madeira Jus (GF)

Slow Roasted AAA Prime Rib (7oz) \$66

Horseradish Mashed Potato, Buttered Vegetables, Rosemary Jus Supplement with Yorkshire Pudding (Add \$2)

Herb Roasted Sterling Beef Striploin (7oz) \$64

Creamy Whipped Potatoes, Charred Carrots, Asparagus, Café de Paris Butter, Merlot Jus

Land and Sea \$68

Broiled Tellichery Pepper Seasoned New York Steak (6oz), Garlic Prawns, Market Vegetables, Organic Potato Pave, Brandy Peppercorn Sauce (GF)

Beef Short Ribs \$62

Korean BBQ Glazed Ribs, Creamy Yukon Gold Potatoes, Root Vegetables

Mustard and Herb Crusted Rack of Lamb \$66

Dauphinoise Potatoes, Spinach, Vegetable Bundle, Lamb Essence

Chicken Breast \$58

Pan Seared Chicken Breast, Wilted Spinach, Fingerling Potatoes, Braised Cipollini Onions, Confit Cherry Tomatoes, Sage Jus (GF)

Chicken Supreme \$58

Montreal Spiced Chicken Supreme, Navy Bean Cassoulet, Market Vegetables, Tomato Fondue (GF)

Cornish Half Chicken \$60

Mushroom Fricassee, Sundried Tomatoes, Pommes Mousseline, Pearl Onions, Chicken Jus (GF)

Baked Salmon \$58

Garlic and Herb Baked Salmon, Char Grilled Asparagus, Grainy Mustard Potatoes, Preserved Lemon Velouté

Pan Seared Sable Fish \$58

Braised Fennel, Creamy Cauliflower Grits, Brussel Sprouts

Kale and Ricotta Ravioli \$44

Wild Mushroom Medley, French Beans, Saffron Sauce (V)

Napoleon of Grilled Vegetables and Goat Cheese \$46

Polenta Pont Neuf, Herb Pistou, Charred Tomato Fondue (V)

Vegetarian Meatballs Marinara \$42

Beyond Beef Meatballs, Spaghetti, Shredded Parmesan, Basil Marinara Sauce (V)



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DESSERT

Cherry Chocolate Pate and Tart

Cherry Macaron, Citrus Chocolate Ganache

French Vanilla Crème Brûlée

Passionfruit Curd, Torched French Meringue, Vanilla-pineapple Compote

Raspberry Chocolate Mousse

Raspberry Coulis and Gel Center, Vanilla Chantilly

Vanilla Glazed Caramel Apple Cheesecake

Strawberry Compote, Oreo Crumbs

White Chocolate Pistachio Dome

Confit Strawberry Centre, Chocolate Ganache Truffle

GLUTEN FREE AND VEGAN DESSERT OPTIONS:

Mango Coconut Panna Cotta

Vanilla Pineapple Compote, Fresh Berries

Berry Compote Coconut Pudding

Chocolate Streusel Lemon Sorbet

Chocolate Brownies with Raspberry Chocolate Diplomat Cake

Raspberry Gel and Berries



PALETTE CLEANSERS

Additional \$3.50 per person

Orange and Cranberry Granite (VN, GF)

Lemon Sorbet (VN, GF)

Champagne Sorbet (VN, GF)

Ginger Lime and Mint Granite with Tequila (VN, GF)

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POWER BOWLS

Minimum order for 25 people – Build your own inspired, stations.
A surcharge of \$225 will be added for groups below the minimum.

Southwest

\$32

Tossed Greens with Corn, Avocado, Black beans, Tomatoes, Red Onion, Tortilla Strips, Creamy Lime and Sour Cream Dressing | Grilled Carne Asada (marinated grilled flank steak) | Tinga De Pollo (shredded chicken in tomato and chipotle sauce) | Grilled Tofu | Pinto Beans | Cilantro Lime Rice | Charred Corn | Pico de Gallo | Shredded Cheese | Grilled Vegetables | Soft Shell Tortilla | Crema | Guacamole | Lime Wedges | Fresh Cilantro

Asian Inspired

\$34

Crunchy Carrot and Local Farms Chopped Vegetable Salad with Roasted Cashew, Ginger Soy and Sweet Sesame Dressing | Five-Spice Grilled Chicken basted with Tare Sauce | Beef Strip with Ginger Sauce | Seared Tofu | Stir fry Vegetables | Jasmine Rice | Teriyaki Sauce | Sweet Chili Sauce | Sriracha | Crushed Peanuts | Thai Basil | Bean Sprouts | Clipped Green Onions | Toasted Sesame Seeds

Mediterranean

\$35

Chickpea Fattoush Salad with Sumac, Mint, Lemon-Olive Oil Dressing | Shawarma Spiced Chicken | Cretan Style Beef Brisket | Sumac Grilled Tofu | Grilled Vegetables | Middle Eastern Spiced Basmati Rice | Pita Bread | Hummus | Tzatziki | Donair Sauce | Shredded Iceberg Lettuce | Sliced Cucumbers, Tomatoes, Onions | Lemon Wedges | Pickled Vegetables | Shredded Cheese | Fresh Parsley



Buddha Bowl

\$25

Roasted Sweet Potatoes | Beetroots | Charred Cauliflower | Carrots | Broccoli | Cherry Tomatoes | Edamame Beans | Beetroot Radish | Kale | Spinach | Avocado | Red Cabbage | Chickpeas | Crispy Tofu | Pickled Vegetables | Quinoa or Brown Rice | Curcuma Tahini Sauce and Carrot Ginger Dressing | Toasted Sesame and Sunflower Seeds | Edith Farms Microgreens (VN, GF)

Enhancements to your Buddha Bowl

5oz Seared Chicken Breast or Grilled Garlic Shrimps (4pcs) **\$7**