



BANQUET MENU

Comes with hand rolls, coffee, tea, and soft drinks

\$28 per guest includes:

CHOICE OF 1 ENTREE - PLUS:

- Choice of 2 salads or chilled sides
- Choice of 2 warm sides
- Assorted dessert bars

SALADS & CHILLED SIDES:

- Mixed Spring Greens with lemon herb vinaigrette
- Classic Caesar Salad with homemade garlic croutons
- Macaroni Salad with fresh dill
- Caprese Salad Skewers with balsamic glaze
- Spinach & Strawberry Salad with balsamic ranch dressing
- Roasted Corn & Potato Salad

WARM SIDES:

- Scalloped Potatoes baked with cheddar cheese
- Roasted Garlic & Herb Potatoes with gravy
- Garlic Mashed Potatoes
- Baked Mac & Cheese
- Fettuccini Alfredo
- Rice Pilaf with peas & corn
- Grilled Local Seasonal Vegetables
- Corn on the Cob
- Steamed Broccoli Florets with cheddar & parmesan cheese sauce

ENTREES:

- Garlic & Herb Grilled Chicken Breast
- Apricot-Glazed Chicken Breast
- Grilled Salmon Fillet with lemon dill crema
- Blackened Whitefish with herb & garlic goat cheese

additional \$2 add on for beef:

- Grilled 6oz Sirloin Steak
- Slow-Roasted AAA Certified Angus Beef with au jus
- Alberta Prime Rib with horseradish sauce & jus (Add \$15)
- Bacon-Wrapped Filet Mignon (Add \$20)

*****GST not included. Gratuity of 18% will be added pre-tax**



BANQUET MENU

Platters & Grab 'n' Go

\$18 per guest includes:

BURGER BAR

- Angus Beef Burgers
- Toppings (lettuce, tomato, onion, jalapenos, crispy onions, mayo, mustard, ketchup, and more)
- Choice of side of fries or caesar salad

TACO BAR

- Crispy Chicken, Spicy Beef, and Tempura Shrimp tacos
- Toppings (shells, lettuce, tomato, onion, jalapeno, tomato, beans, slaw, sour cream, salsa, and more)
- Choice of side of fries or caesar salad

POUTINE BAR

- Choice of fries or tots
- Toppings (chicken, beef, pulled pork, tomato, onion, jalapeno, corn, beans, bbq sauce, ranch, and more)

*Vegetarian options available upon request
"Chef's Choice" Menu available upon request

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