

Working Lunch Buffets

Minimum 15 guests

Soup & Sandwich

(minimum 6 - maximum 14 guests)

Deli Style Sandwiches, Smoked Meats, Turkey, Ham,
Egg Salad, Tuna Salad, Chicken Salad, Cheese & Vegetarian
Vegetable Crudités with Ranch Dip, Pickle Tray

(Choose Two From: Chef 's Soup of the Day,
Fresh Garden Salad, Caesar Salad or Creamy Coleslaw)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares

\$16.99 per person

Red Deerian or Beef Dip

(Choose One From: Beef Burger or Beef Dip)

6oz Prime Rib Patties or Sliced Prime Rib on Toasted Ciabatta
served with Oven Baked Potato Wedges & all Condiments
Vegetable Crudités with Ranch Dip, Pickle Tray

(Choose Two From: Chef 's Soup of the Day,
Fresh Garden Salad or Creamy Coleslaw)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares

\$16.99 per person

Mexican Taco Bar

Taco Shells, Soft Flour Tortillas, Sour Cream, Black Olives, Onions,
Diced Tomato, Lettuce, Shredded Cheddar, Jalapenos with Spicy Beef or Chicken
Vegetable Crudités with Ranch Dip, Pickle Tray

(Choose Two From: Chef 's Soup of the Day, Bean Salad,
House Tossed Greens with Dressing or Creamy Coleslaw)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares

\$17.99 per person

Sandwiches, Wraps & Subs

Deli Style Sandwiches, Wraps, Subs and Baguettes
Smoked Meats, Turkey, Ham, Egg Salad, Tuna Salad, Chicken Salad, Cheese & Vegetarian
Vegetable Crudités with Ranch Dip, Relish & Pickle Tray

(Choose Two From: Chef 's Soup of the Day,
Fresh Garden Salad, Caesar Salad or Creamy Coleslaw)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares

\$17.99 per person

Served until 3 p.m. | Less than 15 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Working Lunch Buffets (continued)

Minimum 15 guests

Chicken Quesadilla or Fajitas

Choose Chicken Quesadilla or Chicken Fajitas
Sautéed Veggies & Onions, Shredded Cheese, Sour Cream
(Choose Two From: Chef 's Soup of the Day,
Fresh Garden Salad, Caesar Salad or Creamy Coleslaw)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$18.99 per person

Chinese Restaurant

Chicken Satays with Red Sauce,
Sweet Chilli Marinated Chicken, Beef Stir Fry, or Butter Chicken
Vegetable Fried Rice
Vegetable Crudités with Ranch Dip
(Choose Two From: Asian Crispy Noodle Salad,
Vegetable Spring Rolls, Chef's Soup of the Day)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$18.99 per person

The Ukrainian

Stuffed Cabbage Rolls, Perogies and Ukrainian Sausage with sautéed onion rings
Vegetable Crudités with Ranch Dip, Pickle Tray
(Choose Two From: Chef 's Soup of the Day,
Fresh Garden Salad, Caesar Salad or Creamy Coleslaw)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$18.99 per person

The Sicilian

Italian dough covered with
a slow simmered Parmadora Pizza Sauce
Pepperoni & Mushroom, Hawaiian, Vegetarian Pizzas,
Served with Oven Baked Cheese Bread
Vegetable Crudités with Ranch Dip, Pickle Tray
(Choose Two From: Chef's Soup of the Day,
Traditional Caesar Salad, Creamy Coleslaw, Tossed House Greens)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$18.99 per person

Served until 3 p.m. | Less than 15 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Working Lunch Buffets (continued)

Minimum 15 guests

Café d'Paris

Chicken Breast Simmered in Morel Mushroom Sauce
Fresh Bread Rolls with Whipped Butter
Vegetable Crudités with Ranch Dip, Relish & Pickle Tray
(**Choose Two From:** Chef's Soup of the Day, Tossed House Greens,
Waldorf Salad or Traditional Caesar Salad)
Steamed Assorted Vegetables, Herb Roasted Potatoes
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares

\$18.99 per person

The Albertan

Roast Beef or Pork Chops with Mushroom Pan Gravy
(**Choose One From:** Herb Roasted Potatoes, Garlic Mashed Potatoes, Kernel Corn)
Fresh Dinner Rolls & Butter
(**Choose Two From:** Chef's Soup of the Day, Tossed House Greens,
Mixed Vegetable Salad, Tomato & Onion Vinaigrette, Pickles Tray)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares

\$19.99 per person

The Italian

(**Choose Two From:** Chef's Soup of the Day, Traditional Caesar Salad,
Tomato Onion Vinaigrette, or Garden Salad)
Oven Baked Garlic Bread
Choose One of the Following:
Chefs Homemade Beef or Vegetarian Lasagna,
Traditional Chicken Tortellini,
or Spinach and Ricotta Stuffed Cannelloni with Creamy Tomato Pesto Sauce
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares

\$19.99 per person

Served until 3 p.m. | Less than 15 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Served Lunches

3 Course Meal, Minimum 10 guests

Beef Dip

Fresh Greens with House Dressing
Shaved Alberta Beef served on toasted Ciabatta Bread
accompanied with Hot Au Jus and French Fries
Freshly Brewed Regular & Decaffeinated Coffee
Chef Special Dessert

\$17.99 per person

Chicken Kiev or Chicken Cordon Bleu

Fresh Greens with House Dressing
4 oz Chicken Breast stuffed with Parsley Butter or Ham & Cheese,
Buttered Asparagus,
(**Choose One From:** Herb Roasted Potatoes, French Fries or Rice Pilaf)
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
Chef Special Dessert

\$17.99 per person

Cannelloni

Fresh Greens with House Dressing
Spinach and Cheese or Chicken Cannelloni, Fresh Tomato Sauce, served with Garlic Bread
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
Chef Special Dessert

\$17.99 per person

Chicken Supreme

Fresh Greens with House Dressing
Sautéed Vegetables
6 oz Grilled, Free Range Chicken Breast served with Mushroom Sauce
(**Choose One From:** Herb Roasted Potatoes, Yam Wedges or Rice Pilaf)
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
Chef Special Dessert

\$18.99 per person

Served until 3 p.m. | Less than 10 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Served Lunches (continued)

3 Course Meal, Minimum 10 guests

Pan Seared Salmon or Crunchy Fish & Chips

Fresh Greens with House Dressing
Buttered Asparagus

Choose One From: 6oz Atlantic Salmon Fillet or Crunchy Breaded Whitefish

Choose One From: Herb Roasted Potatoes, French Fries or Rice Pilaf

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
Chef Special Dessert

\$18.99 per person

New York, New York

8oz Alberta AAA New York Steak, topped with sautéed Mushrooms & Onions,
Herb Roasted Potatoes & Garlic Bread

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
Chef Special Dessert

\$18.99 per person

Alberta Prime Rib

Fresh Greens with House Dressing
Sautéed Vegetables

Slowly Cooked 8oz Alberta AAA Prime Rib Thinly Sliced, served in a Red Wine Sauce

Garlic Vegetables, Mashed Potatoes, topped with Pan Gravy
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
Chef Special Dessert

\$19.99 per person

Lambtastic

Mediterranean Tomato Salad,
6oz Grilled Lamb Chops in Red Wine Sauce,
Roasted Garlic Mashed Potatoes, Grilled Vegetable

Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares

\$24.99 per person

Served until 3 p.m. | Less than 10 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable

