

# Wrangler Buffet

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls  
A Selection of Fresh Greens with House Dressings  
Mixed Vegetable Salad & Potato Salad

Platter of Fresh Vegetables with Ranch Dip  
Assorted Smoked Deli Meats Platter

## Carving Station

**Choose One of the Following:**

Roast Alberta Baron of Beef  
Baked Ham with Honey Mustard Glaze  
AAA Alberta Prime Rib (add \$4.99 per person)

**Chef in attendance \$39.99**

## Chef's Sides

**Choose One of the Following:**

Oven Roast Potatoes, Baked Potato or Rice Pilaf

## Vegetable

Medley of Fresh Vegetables

## Dessert

Chef's Selection of Fruit Pies, Dainty Squares & Assorted Cheesecakes  
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

**\$27.99 per person**

Additional Hot Dish, please add \$3 per person | Less than 40 guests, please add \$3 per person  
Prices subject to change without notice | 16% service charge and 5% GST applicable



# Deluxe Buffet Dinner

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls  
A Selection of Fresh Greens with House Dressings  
Mixed Vegetable Salad, Potato Salad, Greek Salad & Olive Pasta Salad

Platter of Fresh Vegetables with Ranch Dip  
Assorted Smoked Deli Meats Platter  
Selection of Mixed Pickles & Olives  
Devilled Eggs

## Hot Dishes

### Choose Two of the Following:

Sliced Angus Roast Beef with Jus Lie  
Oven Roasted Herb Chicken  
Pork Chop with Peppercorn Sauce  
Roasted Turkey with Sage Stuffing  
Grilled Basa Fillet in Barbellia Sauce  
Cheddar & Potato Perogies with Cabbage Rolls in Marinara  
Baked Ham with Honey Mustard Glaze  
BBQ Baby Back Ribs

## Chef's Sides

### Choose One of the Following:

Oven Roast Potatoes, Baked Potato, Whipped Potatoes, or Rice Pilaf

## Vegetable

Medley of Fresh Vegetables

## Dessert

Chef's Selection of Tortes, Cheesecakes, Dainty Squares & Assorted Cakes  
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

**\$31.99 per person**

Additional Hot Dish, please add \$3 per person | Less than 40 guests, please add \$3 per person  
Prices subject to change without notice | 16% service charge and 5% GST applicable



# Royal Buffet Dinner

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls  
Mixed Greens with House Dressing  
Potato Salad, Mixed Vegetable Marinade, Greek Salad & Olive Pasta Salad

Platter of Fresh Vegetables with Ranch Dip  
Assorted Smoked Deli Meats Platter  
Selection of Mixed Pickles & Olives  
Fresh Seasonal Fruit & Domestic Cheeses  
Devilled Eggs

## Hot Dishes

### Choose Two of the Following:

Oven Roast Herb Chicken  
Roasted Turkey with Sage Stuffing  
BBQ Baby Back Ribs  
Seared Salmon in Lemon Mustard Sauce  
Grilled Basa Fillet in Barbellia Sauce  
Cheddar & Potato Perogies with Cabbage Rolls in Marinara  
Three Cheese Baked Lasagna Marinara  
Baked Ravioli in Tomato Sauce with Mozzarella Cheese

## Carving Station (Chef in Attendance)

### Choose One of the Following:

Roasted Albertan AAA Inside Round  
Baron of Beef with Pan Gravy  
Roasted Turkey with Natural Jus & Cranberry Sauce  
Roast Loin of Pork with Calvados Sauce  
Clove Stuffed Honey Glazed Ham Leg served with Apple Honey Sauce  
**Upgrade to Prime Rib, add \$4.99 per person**

## Chef's Sides

### Choose One of the Following:

Oven Roast Potatoes, Baked Potato, Whipped Potatoes, Rice Pilaf

## Vegetable

Medley of Fresh Vegetables

## Dessert

Chef's Selection of Tortes, Cheesecakes, Dainty Squares & Assorted Cakes  
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

**\$34.99 per person**

Additional Hot Dish, please add \$3 per person | Less than 40 guests, please add \$3 per person  
Prices subject to change without notice | 16% service charge and 5% GST applicable



# Wild Rose Buffet Dinner

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls  
Mixed Greens with House Dressings, Greek Salad,  
Mixed Vegetable Marinade, Tomato Salad, Potato Salad & Olive Pasta Salad

Platter of Fresh Vegetables with Ranch Dip  
Sliced, Seasonal Fresh Fruit & Domestic Cheeses  
Assorted Smoked Deli Meats Platter, Selection of Mixed Pickles & Olives  
Peeled Jumbo Tiger Prawns with Cocktail Sauce  
Devilled Eggs

## Hot Dishes

### Choose Two of the Following:

Oven Roasted Herb Chicken  
Sliced Baked Ham with Honey Mustard Glaze  
Pork Drummies  
Cheddar & Potato Perogies with Cabbage Rolls in Marinara  
Three Cheese Baked Lasagna Marinara  
Baked Ravioli in Tomato Sauce with Mozzarella Cheese  
BBQ Baby Back Ribs  
BBQ Beef Short Ribs

## Carving Station (Chef in Attendance)

### Choose One of the Following:

Leg of Lamb  
Prime Rib

## Chef's Sides

### Choose Two of the Following:

Oven Roast Potatoes, Baked Potato, Whipped Potatoes, Rice Pilaf

## Vegetable

Medley of Fresh Vegetables

## Dessert

Chef's Selection of Tortes, Cheesecakes, Dainty Squares & Assorted Cakes

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

**\$39.99 per person**

Additional Hot Dish, please add \$3 per person | Less than 40 guests, please add \$3 per person  
Prices subject to change without notice | 16% service charge and 5% GST applicable



# Reception & Buffet Enhancements

Minimum 40 guests

## Chocolate Fountain

Sliced Fruit, Mini Pastries,  
Assorted Biscuits  
Callebaut Chocolate  
**\$5.99 per person**

## Slider Station

Choose from Mini Beef or Pulled Pork Burgers  
Crispy French Fries  
Toasted Buns and all Condiments  
**\$5.99 per person**  
Chef in attendance **\$39.99**

## Pasta Bar

Penne, Cheese Tortellini & Linguine Pastas  
Parmadoro, Alfredo & Pesto Sauce  
Sundried Tomatoes, Olives, Red Onion, Bell Peppers, Roasted Garlic, Capers  
Parmesan Cheese & Mushrooms  
**\$6.49 per person**  
Chef in attendance **\$39.99**

## Meat Carving Station

**Choose One From:**  
Prime Rib with Pan Gravy  
Baked Ham with Honey Mustard Glaze  
Clove Stuffed Honey Glazed Ham Leg  
**\$6.99 per person**  
Chef in attendance **\$39.99**

**Punch Fountain** (5 gallon, includes non alcoholic fruit punch) . . . . . **\$199.99**

**Chair Covers** . . . . . each, starting at \$ **4.99**

Enhancements must be ordered with Buffet  
Less than 40 guests, please add \$3 per person  
Less than 20 guests, please add \$6 per person  
Prices subject to change without notice | 16% service charge and 5% GST applicable



# Served Dinners

Between 30 to 248 guests

## Soup

**Choose One of the Following:**

- Lobster Bisque
- Cream of Chicken, French Onion
- Tomato Basil, Cream of Mushroom

## Salad

**Choose One of the Following:**

- Traditional Caesar Salad
- Mixed Split Salad with our House Dressing
- Mediterranean Greek Salad

## Entrées

**Choose a Combination\*\* of up to 2 of the Following:**

Pork Tenderloin, Simmered in Green Peppercorn Sauce . . . . .	\$29.99
Grilled Breast of Chicken Stuffed with Spinach & Swiss Cheese with Mushroom Cream Sauce . . . . .	\$30.99
Roasted Alberta Strip Loin of Beef with Wild Mushrooms & Red Wine Sauce . . . . .	\$31.99
Oven Roasted Turkey with Sage Stuffing . . . . .	\$31.99
Chicken Kiev or Chicken Cordon Bleu . . . . .	\$31.99
Pork Chops Braised & Served with Beaujolais Wine Sauce . . . . .	\$31.99
Smoked BC Salmon, Grilled and Served with Lemon Butter Sauce or Honey Maple Glaze . . . . .	\$32.99
Crusted Grilled Lamb Chops with Rosemary Sauce . . . . .	\$33.99
Alberta Prime Rib and Au Jus with Yorkshire Pudding . . . . .	\$34.99
Alberta Roasted Beef Tenderloin in a Jack Daniels Sauce . . . . .	\$35.99
Lobster Tail, Baked in Cardinal Sauce or Lemon Butter Sauce . . . . .	\$39.99
Pacific Halibut Fillet, Baked with Herb Cream Cheese . . . . .	\$39.99

## Chef's Sides

**Choose One of the Following:**

- Oven Roast Potatoes, Baked Potato, Whipped Potatoes, Yam Wedges or Rice Pilaf

## Vegetable

Seasonal Vegetables

## Dessert

**Choose One of the Following:**

- Cheesecake with Blueberry or Strawberry Topping, Chocolate Devotion Cake with Rum Chocolate Sauce
- Tiramisu with Chocolate Sauce, Deep Dish Apple Crisp with Caramel Drizzle
- Lemon Meringue Pie with Orange Segments

Includes Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas, Dinner Rolls & Butter

\*\*Combination Entrées required an exact count and guarantee of numbers.

All additional changes during your event requires additional charges and time to serve food.

Minimum 30 guests per entrée | Less than 30 guests, please add \$3 per person  
Prices subject to change without notice | 16% service charge and 5% GST applicable

