

CORPORATE CATERING

Let ENMAX Centre Catering help make your corporate event a success every single time.

Our clients often let us know how great their event was, they taste it in our delightful food creations, appreciate it in our timely communication, experience it in the overall "wow" factor at their final event, and feel it in the attention to every detail.

Our team has been planning and producing successful corporate events for several years. Our team believe that fresh ingredients, outstanding menus, and unbelievable service are the most important components to any event, which is exactly what we deliver time and time again.

PROFESSIONAL, ATTENTIVE &

PERSONALIZED SERVICE

Motivated by giving you the best of the best, ENMAX Centre is a team of event professionals who will do everything it takes to help you experience a successful Lethbridge, Alberta event.

Formal business meetings, corporate breakfasts and lunch drop-offs, relaxed employee luncheons, cocktail receptions, and corporate dinner parties, it doesn't matter what your corporate event entails - you will always receive the highest form of service from our team.

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If you're ready to jump in, start by saying hello!

We are ready to help you make a big impression with a customized menu, stylish presentation, and all the support you need.

Appetizers

Platters & trays based on 30 people

Crudités: served with a colourful array of season vegetables and a creamy dip /30

Fruit tray /30

Fruit display: will include seasonal fruit as well as your logo or name /TBD

Fruit & cheese /50

Pinwheels assorted /38

Cheeseboard: a variety of domestic and imported cheeses served with crackers, crostini's, grapes, and strawberries /60

Sliders: variety of flavours /100

Wings: 2 flavours with dip /115

Olives, onions, and pickles /20

The World Charcuterie Platter: roasted striploin, bison, smoked turkey, sausage, lamb, proscuitto, and duck /240

Deli meat platter: served with dinner rolls, butter, vegetables, and assorted mustards, and aioli /115

Oyster Platter or Shucker Station: served with lemons, tabasco, lemon aioli, and cocktail sauce *pending availability and market price

ENMAX Plate: chicken wings bone in and boneless, dry ribs, tortilla chips, and salsa, southwest spring rolls, vegetables and dip /275

Dip Platters

Parmesan crisps: served with sundried tomato dip /40

Bruschetta: roma tomatos, red peppers, and bascil marinated in olive oil and balsamic emulsion, served with fresh baguette crostini /40

Mediterranean dip platter: served with tzatziki, baba ghanosh, hummus, with pita naan breads /50

Antipasto: marinated vegetables and meats with assorted crackers & crustinis /60

Tortilla chips and salsa /40

Crab and artichoke dip: served with focaccia bread and tortillas /50

Traditional or red pepper hummus: served with fresh pita & pita crisps /40

A minimum of 5 a la carte, if not in addition to dinner or platters

Hor d'oeuvres a la carte per person

- Grilled pineapple & shrimp skewers /3
- Shaved peppercorn beef with horseradish cream 3
- Salmon cakes /3.25
- Sautéed jalapeno malibu shrimp /3
- Pizza whirls /2.50
- Cajun shrimp guacamole bites /3
- Cocktail meatballs /1.25
- Thai chicken skewers /3
- PBJ spicy wings /3.25
- Parm frites /2.50
- Bacon wrapped sweet potatoes /1.75
- Asparagus with cheese wrapped with proscuitto /1.75
- Deep fried pickles /1.25
- Pulled pork sliders with coleslaw /3.25
- Fried cheese ravioli caprese skewers /2

Cold Canapés a la carte per person

- Bruschetta on parmesan crusted crostini's /2
- Smoked salmon canapés /2.25
- Brie, strawberry, and fruit skewers /3
- Mozzarella wrapped in proscuitto /2
- Antipasto served with breads /2.25
- Shrimp with cocktail sauce & microgreens /3
- Crostini bar - BLT dip, bruschetta, spinach dip, tapenade, fire roasted tomato cheese, roasted bell peppers /4
- BLT sliders /3.25
- One bite crab dip bites /2.50
- Asparagus roast beef roll ups /3
- Buffalo chicken sliders /3.50
- Ceviche & tortillas /3
- Green goddess shooters /2

Cold Appetizers: by the dozen

Caprese Skewers: cherry or grape tomatoes, basil, and bocconcini /15

Devilled eggs: garnished with crispy capers and smoked paprika /15

Phyllo pastries: chef's variety /24

Open faced mini BLTs: bacon, lettuce, tomato, served on a crostini and garnished with a creamy aioli /24

Ahi tuna tacos: ahi tuna tartar served in a crispy tortilla cup drizzled with wasabi lime butter /45

Prosciutto melon crostini's: thinly sliced honeydew melon topped with prosciutto served on a crisp garlic butter crostini /16

Miniature yorkshire puddings: filled with roast beef and topped with horseradish aioli /33

Hot Appetizers: by the dozen

Variety flatbread: Greek flatbread topped with spinach, feta, and black olives, BBQ chicken, chorizo flatbread topped with roasted tomatoes, chorizo sausage & cheddar, vegetable flatbread with sautéed peppers, mushrooms, zucchini, and goat cheese, smoked salmon flatbread with cream cheese, capers, dill, and feta cheese /26 *your choice of 2

Smoked salmon, dill, caper, and cream cheese spring rolls /24

Southwest spring rolls /22

Shrimp purses /18

Miniature beef wellingtons /26

Chicken and waffle strips: served with spicy maple syrup drizzle /40

Miniature perogies and sausage skewers: served with sour cream & sauerkraut /21

Cheesesteak sliders: shaved brisket topped with ancho chili cheese sauce /36

Dumplings: served with teriyaki sauce /18

Parmesan chicken bites: served with marinara for dipping /24

Pulled pork sliders: with creamy coleslaw /36

Cocktail meatballs: sweet chili heat, honey garlic, marinara, teriyaki, or spiced whiskey maple for dipping /15 *choose 1 flavour per dozen

Falafels and tzatziki /18

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- PBJ spicy wings /3.25
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- Buffalo chicken sliders /3.50
- Ceviche & tortillas /3
- Green goddess shooters /2

Enhancements

SHRIMP TOWER

Peeled shrimp served with cocktail sauce and lemon aioli; 100 pieces /220

SMOKED SALMON PLATTER

With herb cream cheese, red onion, capers, crostini's, and pita crisps; 1KG = 40 slices /180

ANTIPASTO PLATTER

Crackers, breads, olives, pickles, roasted vegetables, world cheese, brushetta /160

Sandwich Builder - great for late lunch

Fresh buns & butter

Selection of deli meats & cheese

Tuna salad

Relish tray including lettuce, tomatos, pickles, and onion

Assorted sauces and condiments

/9 per guest

Artisan Cheese & Fruit Display

Domestic & imported cheese

Crudités

Seasonal fruits & berries

Assorted crackers & flatbreads

Bruschetta

Crab & artichoke dip

Paired with dinner /11 per guest

Not paired with dinner /16 per guest

Vegetarian

Southwest spring rolls

Mini grilled cheese sandwiches

Bruschetta with parmesan crusted crustini's

Hummus & pita

Paired with dinner /9 per guest

Not paired with dinner /13 per guest

BREAKFAST

All breakfast menus are served between 7am-10am and come with freshly brewed coffee & assorted teas.

CONTINENTAL

Variety of muffins, danishes, and croissants, served with butter & jams /6

Granola bars, variety of muffins, danishes, bagels, and yogurt served with butter, jams, cream cheese, and peanut butter /8

Fruit salad, granola bars, hot & cold cereal, bagels, breads, and danishes, served with cream cheese, butter, jams, peanuts butter, and 2% milk /9

*add individual fruit juice for \$1.75 per guest

BREAKFAST BASICS

Breads, sweet breads, yogurt, scrambled eggs, pancakes, bacon, hashbrowns, and fruit salad /12

Danishes, breads, yogurt, hashbrowns, scrambled eggs, bacon & sausage, sliced tomatoes, deli meat & cheese platter, fruit salad, pancakes, and French toast /15

LA BREAKFAST

Eggs benedict with ham, breakfast potatoes, bacon & sausage, fruit salad & yogurt, deli meats & cheeses, bagels, breads, danishes, pancakes, French toast, sliced tomatoes /19

ENHANCEMENTS

Croissants /2 ea
Muffins or danishes /1.75 ea
Bagel with cream cheese /2.75
Hot & cold cereal /2

Chef's daily quiche /4
Gluten free sausage /2
Veggie sausage /2.25
Individual yogurts /2.25

ITALIAN BREAKFAST

Biscotti, vegetable hashbrowns, Italian sausage casserole, cheese, ham, tomato frittata, biscuits, sweet breads, croissants, sliced tomatoes, basket of whole fruit, deli meat & cheese platter, butter, mayonnaise, and preserves /18

Our team can also work with your needs, dietary restrictions, and budget to create a menu that fits your event.

BREAKFAST STATIONS

PRICE PER GUEST

Fresh fruit smoothie station
Omelet station made to order
Carved honey dijon jam
Carved slow roast Albata beef
Build your own waffle station

*Special menus can be designed upon request

*Price is per person, subject to 15% gratuity and 5% GST

THEMED BREAKFAST

Biscotti, vegetable hashbrowns, Italian sausage casserole, cheese, ham, tomato frittata, biscuits, sweet breads, croissants, sliced tomatoes, basket of whole fruit, deli meat & cheese platter, butter, mayonnaise, and preserves /19

Smoked salmon and avocado eggs benny, breakfast potatoes, asparagus, fruit & berry platter, /18

Waffles, sausage, bacon, scrambled eggs, breads, fruit, yogurt, and granola parfaits /13

French bread, croissants, assorted cheese, cereals, and yogurt /9

Chefs Quiche, deviled egg bites, muffins, and oatmeal /10

BREAKFAST STATIONS

PRICE PER GUEST

Fresh fruit smoothie station
Omelet station made to order
Carved honey dijon jam
Carved slow roast Albata beef
Build your own waffle station

*Special menus can be designed upon request

*Price is per person, subject to 15% gratuity and 5% GST

MORNING BREAKS

BREAK I

Croissants
Danishes
Muffins
Fruit tray
Coffee, tea, juice
/7.75 pp

BREAK II

Coffee, tea
Muffins
Sweet breads
/5 pp

MIX & MATCH BREAK

CHOOSE FOUR

Juice
Fruit tray
Cookies
Yogurt
Granola bars
Danishes
Scones
Sweet breads
Bagels with cream cheese
Hard boiled eggs
Macarons
Parfait
/8 pp

AFTERNOON BREAKS

BREAK I

Dessert squares
Individual bags of chips
Pop, coffee, tea, iced tea
/6 pp

BREAK II

Variety pinwheels
Cookies
Lemon squares
Pop, coffee, tea, iced tea
/8

BREAK III

Popcorn
Chips
Pretzels
Brownies
Pop, coffee, tea, iced tea
/9 pp

MIX & MATCH BREAK

CHOOSE 4

Comes with coffee, tea, and iced tea

Variety pinwheels
Potato chips
Assorted candy
Lemon squares
Granola bars
Fruit platter
Vegetable platter
Pita bread & hummus
Popcorn
Brownies
Bruschetta
Meat & cheese platter
Build your own trail mix
Mini chocolate & bars
Pretzels
Macaroons
Whole fruit basket
Punch

/9.95 pp

Additions /2.50 pp

EVENING BREAKS

BREAK I

Sliders
Brownies
Coffee, tea, iced tea
/7

BREAK II

Assorted crackers & buns
Antipasto platter
Meat & cheese platter
/9

MIX & MATCH BREAK

CHOOSE FOUR

Variety sliders
Assorted crackers & buns
Antipasto platter
Meat & cheese platter
Assorted pinwheels
Churros & dip
Flatbread pizza bites
Crudités & dip
Individual chip bags
Brownies & lemon squares
Fruit platter
Smoked salmon
Bruschetta
Caprese skewers
Cocktail meatballs
Popcorn
Donut puffs
BLT bites
Chocolate dipped strawberries
Bacon crisps
/14 pp
Additions /3.50 pp

LATE LUNCHES

1

Smokies & Hotdogs
Condiments, toppings, vegetables
Bags of chips
/9

11

Taco in a bag
Toppings & sauces
Fruit platter
/9

MIX & MATCH

CHOOSE FOUR

Variety sliders
Assorted crackers & buns
Antipasto platter
Meat & cheese platter
Assorted pinwheels
Churros & dip
Flatbread pizza bites
Crudités & dip
Individual chip bags
Brownies & lemon squares
Fruit platter
Smoked salmon
Bruschetta
Caprese skewers
Cocktail meatballs
Popcorn
Donut puffs
BLT bites
Chocolate dipped strawberries
Bacon crisps
/14 pp
Additions /3.50 pp

LUNCH

All lunch menus are served between 11am-3pm and come with freshly brewed coffee, assorted tea, and fruit punch.

*Sandwiches & desserts for buffets are based on 1.5pp

CHEF'S DAILY SOUP

Green's with variety dressings
Pasta salad
Sandwich tray
Cookies
/11

SUNDRIED TOMATO CHICKEN

Greek salad
Chef's potatoes
Organic greens
Buttered green beans
Chef's desserts
/21

SANDWICH BUILDER

Spinach salad
Mediterranean pasta salad
Croissants, wraps, buns
Chicken salad, egg salad
Turkey, roast beef, ham
Cheddar & swiss cheese
Cucumber, tomato, onion
Lettue, banana peppers
Relish tray
Assorted condiments & spreads
Fruit platter
/14

PULLED PORK

Brioche buns
Coleslaw
Pasta vegetable salad
Chef's sweets
/16

BYO BURGER BAR

Housemade Alberta beef patties
Garden salad assorted dressings
Waffle fries
Brioche buns & cheese
Bacon, sautéed mushrooms
Onions, lettuce, tomato, jalapeno
Assorted condiments & sauce
Brownies
/18

BEEF ON A BUN

Potato salad
Green salad assorted dressings
Honey carrots
Chef's dessert squares
/16

LASAGNA

Pasta primavera
Caesar salad
Garlic toast
Chef's desserts
/18

FISH & CHIPS

Beer battered haddock
Tartar sauce
Coleslaw
Waffle fries
Chef's desserts
/19

THEMED LUNCHES

TACO 'BOUT A PARTY /17

Seasoned beef or chicken
Fresh toppings
Salsa & sour cream
Soft & hard shells
Arroz Morro
Greens with variety dressings
Tortilla chips
Churros & dip
*add guacamole & 1.50 pp

CANADIAN /21

Pulled pork poutine
Beef on a bun with horseradish aioli
Corn
Potato salad with bacon
Cheesy garlic fingers with donair sauce
Maple brownies & Nanaimo bars

SOUTHERN FEAST /21

Bacon macaroni & cheese
Homestyle chicken
Autumn vegetable bake
Biscuits & gravy
Tossed spinach salad
Sweet potatoes
Glazed carrots
Apple tarts

EUROPEAN /17

Borscht
Perogies, sausage with sauerkraut
Cabbage rolls
German potato salad
Cream puffs

FUSION /16

Stir fry vegetables
Rice
Sautéed chicken
Ginger beef
Noodle salad
Fortune cookies

MEDITERRANEAN /22

Chicken souvlaki
Rice pilaf
Greek salad
Tabouleh salad
Falafels
Tzatziki
Warm pita bread
Lemon squares & baclava

INDIAN /22

Beef vindaloo
Butter chicken
Coconut rice
Naan bread
Kuchumber salad
Broccoli paneer
Yogurt
Chef's dessert

MEXICAN /18

Tortilla soup
Enchiladas
Mexi fries
Jicama slaw
Arroz Morro
Tortilla & salsa roja

ENHANCEMENTS

PER PERSON

Housemade chili & biscuits /3	Chef's soup /3
Jambolya /4	Roasted vegetables /2.5
Carved Alberta beef /16	Caesar salad /2.25
Potato salad /2	Pasta salad /1.50
Stuffed potatoes /2.75	Roasted vegetables /1.50
Pinwheels /2.5	Bruschetta & crostini's /2
Hummus & pita /2.25	Individual chip bags /1.75
Vegetable platter /1.75	Bacon mac & cheese /3
Fruit platter /2.25	Rice pilaf /2
Chips & salsa /3	Deli meat & cheese tray /5
Gluten free breads /1.25	Vegan option /3

BUILD YOUR OWN LUNCH MENU

Have an extra hungry crowd or require dinner portions?

Add \$3 per person and receive 20% more!

Comes with rolls & butter, chef's choice vegetables, and desserts

*Add an extra entrée for \$6 per person

Alberta slow roast beef /24

Chicken cordon bleu /21

Vegetarian lasagna /18

Roasted pork loin /22

Chicken provencale /21

Beer battered haddock /19

Cabbage rolls & perogies /16

Sundried tomato chicken /21

Homestyle chicken /18

Salisbury steak /16

Lemon dill salmon /19

Beef stroganoff on egg noodles /16

Spaghetti & meatballs /18

Moroccan chicken /19

Pork soulvaki /18

Glazed honey dijon ham /16

CHOOSE A SALAD

Potato salad

Greek salad

Creamy or viniagrette pasta

Spinach & strawberry

Asian noodle

Coleslaw

Organic herbs & greens

Caesar

Quinoa

Feta, watermelon, cucumber

Caprese

CHOOSE A STARCH

Coconut rice

Ronell potatoes

Tomato basil penne

Wedge fries

Mashed potatoes

Rice pilaf

Roast potatoes

Sweet potatoes

ADD SOUP FOR \$2

PLATED LUNCH

Your choice of soup or salad, an entrée, and a dessert.
Includes rolls & whipped butter, coffee, tea, chef's choice potato & vegetable

SOUPS

Tortilla pulled chicken
Tomato parmesan
Roasted red pepper
Coconut chicken
Beef
Potato bacon
Corn chowder

SALADS

Garden salad with house dressing
Caesar salad with rustic croutons
Watermelon, cucumber, feta
Strawberry spinach
Caprese
Greek Salad
Jicama slaw

ENTRÉES

Roasted striploin /28
Chicken marsala /25
Mediterranean chicken /25
Stuffed porkloin /25
Baked salmon /24
Pork souvlaki /23
Veal parmesan /25
Pork medallions /24
Pasta primavera /21
Spaghetti & meatballs /24
Chicken provincial /25

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Corporate events are special- they require careful attention to detail and the ability to work with other vendors such as audio/visual, lighting, public relations, marketing, and HR teams.

At ENMAX Centre we work with a number of small and large corporations, not for profits, and organizations of every type and any event imaginable. Planning a breakfast meeting, lunch & learn, networking fun, a lavish holiday event or a Gala we are here to serve your every catering need.

We will handle all the details from menu design through set up, service, and tear down leaving you nothing to worry about!

The Canadian Western Bank lounge and restaurant offers a natural light setting on the top floor of ENMAX Centre.

Our Hospitality team has catered from 10-1400 guests!

We are able to offer built in sound, monitors, a screen, projector, podium and microphones. Whatever your needs may be we will do our best.

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Catering

Successful events pay tribute to your occasion with a personal touch and attention to detail. Holiday celebrations, birthdays, anniversaries, galas, retirement parties, memorial services and more...they all deserve the highest quality products and the most creative team to put it all together.

ENMAX Centre has done more than cater beautiful private and social events in Lethbridge, AB. we have turned hospitality into an art form- all in the name of helping you host an exciting, delicious and successful event.

REMARKABLY DELICIOUS CATERING

Using the freshest ingredients and an experienced catering team that invests the time getting to get to know your vision before your event. While crafting custom menus and personalized details, we help make your we help make your occasion become a once-in-a-lifetime experience, and a fond lifelong memory.

We understand that there aren't any "do-overs" when it comes to your celebration, your event needs to be delicious and perfect on the very first try. That experience begins with your first phone call to our team.

In fact, you can start the experience now by dropping us line!

Thanks to our hugely talented culinary team and coordinators, planning your event becomes a fun, stress-free experience that you will enjoy.

Your celebration is worthy of intimate details, whether it's a small dinner party or a huge blowout bash. Get exactly what you want with ENMAX Centre Catering and the Western Canadian Bank venue.

Dinner Buffets

CHOICE OF 2 SALADS

Caesar, Greek, organic greens & herbs, pasta, potato, coleslaw, watermelon & feta with mint, cucumber & tomato, spinach

CHOICE OF 1 ENTRÉE

Coq au vin, chicken cordon bleu, chicken parmesan, caprese chicken, BBQ ribs, salmon wellington, glazed salmon, tricoloured tilapia, lasagna, eggplant parmesan, vegetarian vindaloo

CHOICE OF 1 CARVED ITEM

Roast beef /32

Prime rib /36

Honey glazed ham /33

Roast turkey /38

Stuffed pork loin /36

Lamb roast /44

Tenderloin with sherry peppercorn /41

CHOICE OF POTATO OR RICE

Rice pilaf

Jasmine rice

Garlic mashed potatoes

Roasted baby potatoes

Stuffed potato

Buffet includes: chef inspired hot vegetable, dinner rolls & butter, and a fruit display with assorted desserts.

CLASSIC COMFORT COMBOS

/23 PER GUEST
Choice of one combo:

Homestyle chicken, macaroni & cheese, biscuits

Chicken parmesan, pasta primavera, garlic bread

Roast beef & yorkshire pudding

Choice comes with chef's choice of vegetable, potato, and dessert platter

BUILD YOUR OWN DINNER MENU

Have an extra hungry crowd or require dinner portions?
Add \$3 per person and receive 20% more!

Comes with rolls & butter, chef's choice vegetables, and desserts
*Add an extra entrée for \$6 per person

- Alberta slow roast beef /28
- Chicken cordon bleu /24
- Vegetarian lasagna /20
- Roasted pork loin /26
- Chicken provencale /23
- Beer battered haddock /19
- Cabbage rolls & perogies /18
- Sundried tomato chicken /23
- Homestyle chicken /21
- Salisbury steak /19
- Lemon dill salmon /24
- Beef stroganoff on egg noodles /19
- Spaghetti & meatballs /19
- Morrocan chicken /23
- Pork soulvaki /22
- Glazed honey dijon ham /21

CHOOSE A SALAD

- Potato salad
- Greek salad
- Creamy or viniagrette pasta
- Spinach & strawberry
- Asian noodle
- Coleslaw
- Organic herbs & greens
- Caesar
- Quinoa
- Feta, watermelon, cucumber
- Caprese

CHOOSE A STARCH

- Coconut rice
- Rondell potatoes
- Tomato basil penne
- Wedge fries
- Mashed potatoes
- Rice pilaf
- Roast potatoes
- Sweet potatoes

ADD SOUP FOR \$2

BUILD YOUR OWN DINNER MENU

Choose an entrée, soup or salad comes with Chef's, vegetable, starch, and dessert.

For an additional entrée choice add \$5 per person

Additional side items \$3 per person per side.

Buffets come with coffee, tea, and punch

ENTRÉES

Chicken cordon bleu /25	Baked salmon /28
Roasted chicken /25	Shrimp linguine /23
Chicken parmesan /26	Crusted tilapia /24
Coq au vin /26	Turkey & stuffing /31
Mediterranean chicken /26	Stuffed pork loin /30
Homestyle chicken /23	Pork medallions with port sauce /25
Teriyaki chicken /23	Pork chops with apples /26
Bayside chicken stuffed with shrimp, spinach, cheese, and sundried tomatoes /29	Beef stroganoff /19
Tuscan chicken with prosciutto /28	Chicken enchiladas /19
Tandoori spiced chicken with herbed yogurt /27	Salisbury steak /19
Roast beef with redwine sauce /29	Lasagna /19
BBQ beef ribs /28	Vegetarian lasagna /19
Prime rib with peppercorn sauce /33	Stuffed peppers /18
Beef tenderloin with marsala /34	Vegan vindaloo /18
Stuffed beef tenderloin /37	Eggplant parmesan /18
Housemade burgers /18	Spaghetti & meatballs /19
	Pasta primavera /19

APPETIZER

Roasted red pepper bisque	Spinach salad
Minestrone	Kale salad
Tomato parmesan	Organic greens salad
Mushroom	Garden salad
Beef	Potato salad
Caesar salad	Pasta salad
	Greek salad

DINNER

All dinner menus are served between 3pm-9pm and come with freshly brewed coffee & assorted teas.

LIGHTERFARE BUFFETS

Grilled chicken Caesar salad, garlic toast, chef's desserts /14

Pasta primavera, garlic sticks, tossed greens, white chocolate brownies *add chicken or shrimp /4 /16

Pizza bar, margherita, chicken bacon ranch, Canadian, chef's desserts /18

Chicken & cheese quesadillas, rice, tossed salad, salsa & sour cream /16

FAMILY STYLE

/30 per person

Entrée Selections

Baked salmon	Mediterranean chicken
Polish sausage, perogies, sauerkraut	Roast beef bordelaise
Vegan vindaloo	Chicken parmesan
Pork medallions	BBQ ribs

Vegetable Selections

Vegetable casserole	Seasonal roasted
Buttered green beans	Honey glazed carrots
Peas & carrots	*Asparagus
Broccoli in cheddar sauce	*Corn

Starch Selections

Rice pilaf	Herb roasted potatoes
Fluffy mashed potatoes	Buttered noodles
Smash potatoes	Traditional stuffing
Jasmine rice	Roasted sweet potatoes

Dessert Selections

White chocolate brownies	Cheesecake bites
Bread pudding	Fruit platter
Chef's variety squares & cakes	Apple crumble

Choose one entrée, one vegetable, one starch, and one dessert, minimum 8 guests per table, all family style meals come with mixed greens

THEMED DINNERS

FLORIDIAN

Ceviche with tortillas, potato salad, tomatoes, cucumber, avocado, red onion, and lime chili dressing, dinner rolls & breads, roasted chicken, paella valenciana, corn succotash, cinnamon churros with sauces & lemon squares /26

INDIAN

Samosa's, garden salad, worm naan, aloo mater, coconut rice, butter chicken mango bites /24

FRENCH

French baguette, mussels in white wine garlic salad verte, green been almandine, bistro pomme frites, coq au vin, macaroons /26

MEXICAN

Cuban tacos, mexican street salad, grilled corn, enchiladas: beef or chicken red rice, tres leche cake /22

SUPREME

Bacon macaroni & cheese, vegetable & pepperoni pizzas, chicken wings, smokie station with fixin's. vegetables & dip, wedge fries, white chocolate brownies /25

BBQ

Coleslaw, potato salad, BBQ ribs, smoked chicken, baked beans, vegetable kabobs bars & squares /27

ITALIAN

Caprese skewers, Italian loaf, tomato cucumber salad, chicken parmesan, beef bolognese, roasted vegetables, tiramisu /25

GREEK INSPIRATION

Pita bread & hummus, greek salad, chicken soulvaki with tzatziki, lamb burgers couscous, baklava cups /26

WEST COAST

Cioppino soup, breads & rolls, salmon with sundried tomatoes & feta, avocado & kale salad, julienne vegetable medley, maple glazed pork berry shortcake /30

STATIONS

Price depends on number of guests & time required

SAMBUCA BACON MUSSELS

Sautéed in bacon & cream, deglazed with sambuca

MANGO SHRIMP FLAMBÉE

Shrimp sautéed with mango & jalapeno deglazed with Malibu rum

BAKED & MASHED POTATO BAR

All the best of baked potato fixin's

SHUCKED OYSTERS

Shucked to order with lemons, tabasco, salts, tequila

CHEF CARVING STATION

Choice of beef, ham, or turkey

POPCORN BAR

Sweets, sours, chocolates, seasonings and fresh popcorn

CANDY STATION

Full of all your favourite childhood penny candies & gummies

DONUT PUFFS

Light fluffy puffs with sugars, sauces, and sprinkles

WAFFLE STATION

Syrups, chocolate, preserves, whip cream, and jellies

TACO BAR

Beef, chicken, lettuce, tomato, onions, peppers, salsa, sour cream, guacamole, hot peppers, soft & hard shells

POPCORN BAR

Choice of salts, seasonings, and candy

SOFT PRETZEL BAR

Fresh soft baked pretzels served with butters, mustards, and cheese

BYO POUTINE

Pulled pork, beef, sautéed mushrooms, sautéed onion, bruschetta, cheese curds, shredded cheese, and green onion

HOT DOG STATION

Chili, sauerkraut, bacon bits, onions, banana peppers, cheese, pickles, tomatoes, relish, mustards, mayonnaises, and ketchup

Plated Dinners

Plated dinners include dinner rolls & butter, soup or salad, entrée selection with dessert, and coffee & tea service.

SOUPS

Vegetarian

Beef

Chicken

Cream based

SALADS

Organic herbs & greens, Caesar, tossed, spinach, pasta, cucumber, tomato, or watermelon, balsamic & feta

ENTRÉES

Alberta Prime Rib /38

Yorkshire pudding, horseradish au jus

Grilled Beef Tenderloin /42

Rosemary butter, and wild mushroom ragout

Roast Beef /35

Slow roasted beef served with horseradish aioli

Roasted Chicken Supreme /35

Chicken breast stuffed with spinach, ricotta, and lemon in a white balsamic jus

Chicken Parmigiana /35

Savory breaded chicken served with housemade marinara and baked with cheese

Glazed Roasted Loin of Pork /35

Served with fruit salsa

Signature Salmon /36

DESSERTS

Cheesecake with berry sauce

Gluten free cheesecake - ask for current flavours

White chocolate brownies & lemon bites

Chocolate torte

Panna Catta

Red velvet cake

Berry burst

Gluten free black forest

ENMAX Package

Per guest, includes GST and 15% gratuities

Room rental, room set up, guest and service tablecloths, pipe and drape, cloth napkins, monitors, screen & projector, microphone & podium, risers

ON ARRIVAL

Vegetable crudités & dip
Choice of appetizer
Soup or Salad

CHOICE OF ENTRÉE

Roast chicken supreme

Chicken breast stuffed with spinach, ricotta, and lemon in a white balsamic jus

Salmon

Drizzled with berry vinaigrette

Pepper Crusted Striploin

Slow roasted Alberta beef - port wine sauce

all entrées are served with fresh vegetable medley, and Chef's choice potato

CHOICE OF DESSERT

one glass of wine served per guest with dinner

COFFEE & TEA SERVICE

PUNCH STATION

LATE LUNCH 10:30PM

Sandwich builder

Fresh buns & butter, selection of deli meats & cheeses, tuna salad relish tray including lettuce, tomatoes, pickles, and onion, assorted sauces and condiments

Add chargers - \$1.5 per guest
Add runners - \$3 per table

/62 per guest
/70 per guest plated

ENMAX Supreme Package

Per guest, includes GST and 15% gratuities

Room rental, room set up, guest and service tablecloths, pipe and drape, and cloth napkins, monitors, screen & projector microphone and podium

ON ARRIVAL

One hour cocktail reception

Passed Hors d'oeuvres

Choice of appetizer

Soup - vegetarian, beef, chicken, cream based

Salad - organic herbs & greens, Caesar, tossed, spinach, pasta, potato, cucumber, tomato & watermelon, feta with

CHOICE OF ENTRÉE

Slow Roasted Prime Rib

Yorkshire pudding, herbed au jus

Caprese Chicken

Tomatoes, balsamic vinegar, basil, and mozzarella

Shrimp Linguini

In lobster cream sauce

all entrées are served with fresh vegetable medley, and Chef's choice potato

CHOICE OF DESSERT

Cheesecake with berry sauce, gluten free cheesecake, white chocolate brownies & lemon bites, chocolate torte, panna catta or panna cotta, red velvet cake, berry burst, gluten free black forest

COFFEE & TEA SERVICE

PUNCH STATION

LATE LUNCH 10:30PM

Sandwich Builder

Fresh buns & butter, selection of deli meats & cheeses, tuna salad, relish tray including lettuce, tomatoes, pickles, onion, assorted sauces and condiments

BAR SERVICE

One hour open bar upon arrival with standard bar liquor

Three hour open bar after dinner with standard bar liquor

House wine served with dinner

/95 per guest