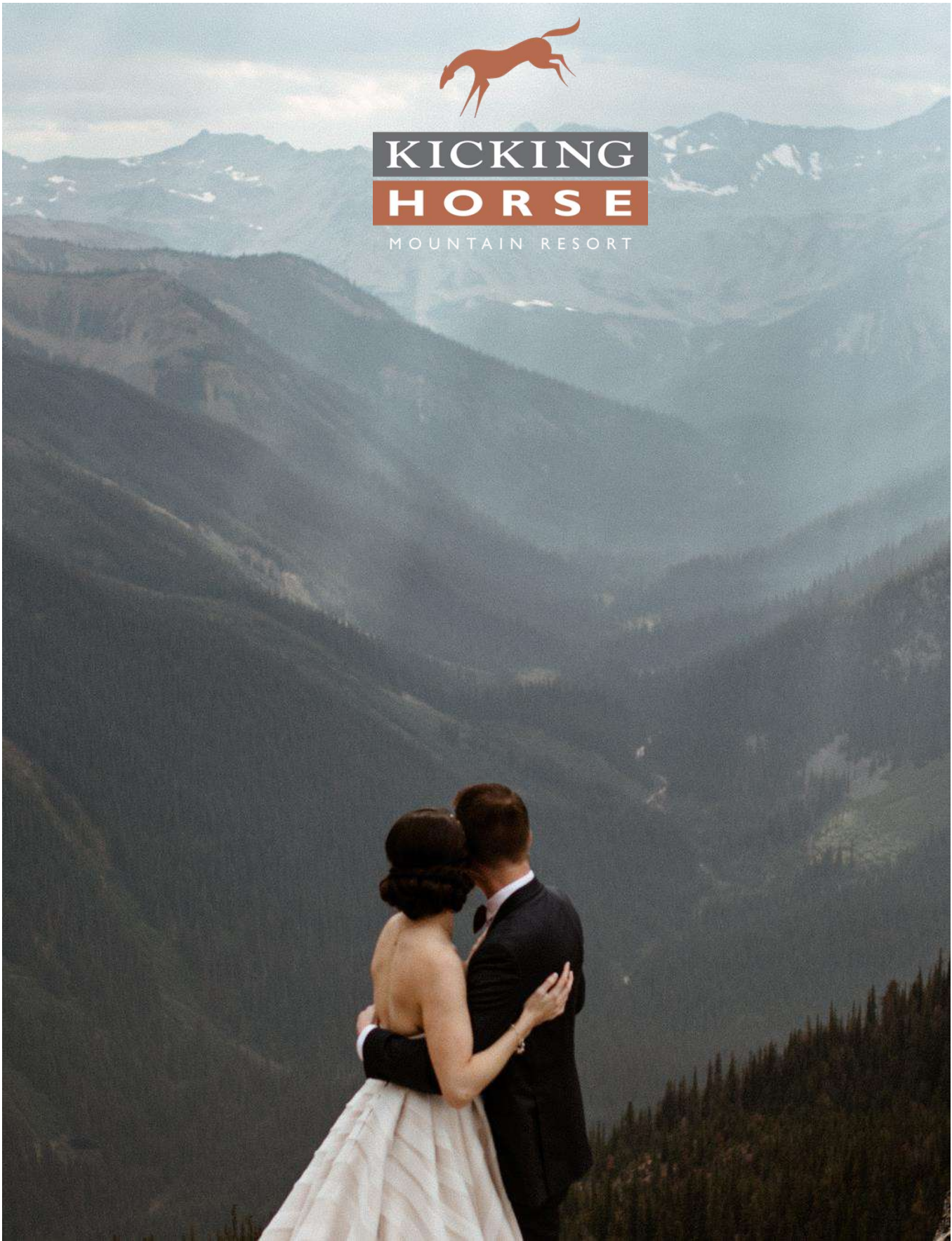




KICKING
HORSE
MOUNTAIN RESORT



Lolo & Noa Photography

KICKING HORSE MOUNTAIN RESORT
CATERING MENU 2024-2025



Northern Pixel Photography

Canapés

SELECT 3 - \$25 PER PERSON

SELECT 5 - \$35 PER PERSON

COLD

Bruschetta **VG** | *Field Tomato, Balsamic Reduction, Ciabatta*

Herbed Goat's Cheese | *Honey Drizzle, Ciabatta*

Smoked Salmon | *Blini, Red Onion, Sour Cream, Fresh Dill*

Cream Cheese Cucumber Roll **GF V** | *Toasted Nuts*

Tuna Tataki **DF** | *Seaweed Crust, Wasabi Aioli, Arugula, Ciabatta*

Oysters **GF DF** | *Mignonette Sauce, Fresh Lemon*

HOT

Coconut Prawns **DF** | *Sweet Chili Sauce, Garlic Aioli*

Spring Rolls **V** | *Thai Chicken & Vegetarian, Sweet Chili Sauce*

Firecracker Calamari | *Confit Garlic Aioli*

Pork & Kimchi Gyoza **DF** | *Ginger & Lime Soy Sauce*

Pepper Crusted Bison Tenderloin **DF** | *Arugula, Port Reduction, Ciabatta*

Bacon Wrapped Scallops **GF** | *Maple Miso Glaze*
~ Additional \$1.50pp

V = Vegetarian
VG = Vegan
DF = Dairy Free
GF = Gluten Free



Columbia Mountain Buffet

\$100 PER PERSON

TO BEGIN *(Select three)*

Artisan Greens **GF VG** | *Pickled Vegetables, Maple Dijon Vinaigrette, Toasted Seeds*

Charcuterie | *Cold Cuts, Artisan Cheese, Candied Nuts, Cornichons, Fresh Fruit*

Pickled Beet & Feta Salad **GF** | *Kalamata Olives, Candied Nuts, Fresh Herbs*

Caesar Salad | *Romaine Hearts, Crispy Bacon, Confit Garlic Caesar Dressing, Shaved Parmesan, Croutons, Egg*

Penne Salad | *Basil Pesto, Bocconcini, Sun Dried Tomato, Arugula*

FRESH BAKERY Assorted Selection of Bread, Rolls & Whipped Butter

MAINS

PROTEIN *(Select two)*

Seared Vancouver Island Salmon **GF DF** | *Skin On, Maple & Miso Glaze*

Prime Alberta Beef **GF DF** | *Pepper Crusted Striploin, Red Wine Jus*

Grilled Chicken Breast | *Honey Mustard Cream Sauce*

VEGETARIAN *(Select one)*

Penne Arrabiata **VG** | *Spiced Tomato Sauce, Basil, Baby Spinach, Cherry Tomato*

Creamy Pasta **V** | *BC Forest Mushroom Cream Sauce, Shaved Parmesan, Arugula*

Moroccan Couscous **VG** | *Roasted Vegetables, Chickpeas, Walnut, Apricot*

ACCOMPANIMENTS *(Select one)*

Rosemary & Garlic Roasted New Potatoes **GF VG**

Potato Gratin **GF**

Wild Rice Pilaf **VG GF**

Seasonal Orzo Risotto

VEGETABLE SIDES *(Select one)*

Honey Roasted Root Vegetables **GF DF**

Lemon & Garlic Grilled Broccolini **VG GF**

Bacon & Parmesan Green Beans **GF**

Roasted Cajun Yams **GF VG**

DESSERT *(Select three)*

New York Style Cheesecake | *Strawberries*

Chocolate Decadence Cake **VG GF** | *Berry Coulis*

Tiramisu | *Espresso & Chocolate Sauce*

White Chocolate Panna Cotta **GF** | *Fresh Berries*

Spiced Carrot Cake | *Cream Cheese & Lime Icing*

Warm Apple Crumble | *Whipped Cream*



Jody Goodwin Photography

Rocky Mountain Buffet

\$115 PER PERSON

TO BEGIN *(Select three)*

Artisan Greens **GF VG** | Pickled Vegetables, Maple Dijon Vinaigrette, Toasted Seeds

Charcuterie | Cold Cuts, Artisan Cheese, Candied Nuts, Cornichons, Fresh Fruit

Pickled Beets & Feta Salad **GF** | Kalamata Olive, Candied Nuts, Fresh Herbs

Caesar Salad | Romaine Hearts, Crispy Bacon, Confit Garlic Caesar Dressing, Shaved Parmesan, Croutons, Egg

Pacific Smoked Salmon **GF** | Sour Cream, Capers, Red Onion, Fresh Dill

Confit Citrus Prawns **GF DF** | Garlic Aioli, Green Onion, Cilantro

FRESH BAKERY Assorted Selection of Bread, Rolls & Whipped Butter

MAINS

PROTEIN *(Select two) Add Third Protein For \$10 Per Person*

Pan Fried Halibut **GF** | Lemon & Caper Brown Butter

Grilled Prime Alberta Beef **GF DF** | Pepper Crusted Striploin, Red Wine Jus

Grilled Chicken Supreme **GF** | Mushroom Truffle Sauce

Roast Pork Tenderloin **GF DF** | Apple Thyme Jus

Angus Flat Iron Steak **GF DF** | Chimichurri, Balsamic Glazed Red Onion

VEGETARIAN *(Select one)*

Penne Arrabiata **VG** | Spiced Tomato Sauce, Basil, Baby Spinach, Cherry Tomato

Creamy Pasta **V** | BC Forest Mushroom Cream Sauce, Shaved Parmesan, Arugula

Moroccan Couscous **VG** | Roasted Vegetables, Chickpeas, Walnut, Apricot

ACCOMPANIMENTS *(Select one)*

Rosemary & Garlic Roasted New Potatoes **GF VG**

Potato Gratin **GF**

Wild Rice Pilaf **VG GF**

Truffle Parmesan Polenta **GF**

VEGETABLE SIDES *(Select one)*

Honey Roasted Root Vegetables **GF DF**

Lemon & Garlic Grilled Broccolini **VG GF**

Bacon & Parmesan Green Beans **GF (V Option Available)**

Roasted Cajun Yams **GF VG**

DESSERT *(Select three)*

New York Style Cheesecake | Strawberries

Chocolate Decadence Cake **VG GF** | Berry Coulis

Tiramisu | Espresso & Chocolate Sauce

White Chocolate Panna Cotta **GF** | Fresh Berries

Spiced Carrot Cake | Cream Cheese & Lime Icing

Warm Apple Crumble | Whipped Cream



Kootenay Plated Dinner

\$125 PER PERSON - 3 COURSE - Eagle's Eye Venue Only

FRESH BAKERY Bread Roll & Whipped Butter

TO BEGIN *(Select two – please collect guests' pre-orders)*

Caesar Salad | Romaine Hearts, Crispy Bacon, Confit Garlic Caesar Dressing, Shaved Parmesan, Croutons, Egg

Chevre Salad **V** | Goat Cheese, Artisan Greens, Maple Dijon Vinaigrette, Candied Nuts, Strawberries

Cherry Tomato Salad **V** | Fior Di Latte, Fresh Basil, Arugula, Focaccia Crostini, Balsamic Reduction

Roasted Tomato & Basil Soup **VG GF** | Basil Crisp, Green Herb Oil

BC Forest Mushroom Soup **GF** | Truffle Oil, Fresh Herbs

Vancouver Island Salmon Tartare | Sour Cream, Pickled Cucumber, Capers, Fresh Dill, Phyllo Crisp

Ahi Tuna Ceviche | Avocado Crema, Lime Mayo, Mango, Cilantro

MAINS

PROTEIN *(Select two – please collect guests' pre-orders)*

Grilled Prime Alberta Beef **GF DF** | Pepper Crusted Striploin, Haskap Berry Jus. *Add Lobster Tail + \$15pp*

Seared Vancouver Island Salmon **GF DF** | Skin On, Maple & Miso Glaze

Chicken Supreme **GF** | Garlic White Wine Sauce

Oven Roasted Pork Loin **GF DF** | Whole Grain Mustard Crust, Apple Thyme Jus

VEGETABLE SIDES *(Select one)*

Honey Glazed Carrot & Grilled Broccolini **GF DF**

Roasted Root Vegetables **GF VG**

Lemon & Garlic Green Beans **GF VG**

Grilled Green Asparagus **GF VG**

ACCOMPANIMENTS *(Select one)*

Garlic & Rosemary Roast Potatoes **GF DF**

Potato Gratin **GF**

Truffled Mashed Potatoes **GF**

BC Forest Mushroom Orzo Risotto

Warm Moroccan Pearl Couscous Salad **DF**

DIETARY OPTION *(Select one – only available for Guests with dietary needs)*

Rigatoni Arrabiata **VG (GF Option Available)** | Spiced Tomato Sauce, Basil, Baby Spinach, Cherry Tomato

Creamed Garlic & Spinach Quinoa **VG GF** | Curried Coconut Cream, Root Vegetables

Herb Cream Cheese Stuffed Portobello **V** | BC Forest Mushroom Orzo Risotto

DESSERT *(Select one)*

Cheesecake | Fresh Berries, Strawberry Sauce

Ginger Spice Cake | Caramel Sauce, Whipped Cream

Tiramisu | Espresso Chocolate Sauce

Dark Chocolate Mousse | Oat Crumble, Fresh Berries

DIETARY OPTION *(Only available for Guests with dietary needs)*

Chocolate Decadence Cake **VG GF** | Fresh Berries



Glacier Plated Dinner

\$140 PER PERSON - 5 COURSE - Eagle's Eye Venue Only

AMUSE BOUCHE (Select one)

Fried Pork Dumpling | *Hoisin Sauce, Pickled Cabbage*

Stuffed Mushroom **GF VG** | *Walnuts, Green Herbs*

Confit Citrus Prawn **GF DF** | *Confit Garlic Aioli*

PALATE CLEANSER (Select one)

Gin & Elderflower Granite

Champagne Granite | *Macerated Strawberry*

Spoon | *Sparkling Wine with Scoop of Lemon Sorbet*

TO BEGIN (Select two – please collect guests' pre-orders)

Caesar Salad | *Romaine Hearts, Crispy Bacon, Confit Garlic Caesar Dressing, Shaved Parmesan, Croutons, Egg*

Chevre Salad **V** | *Goat Cheese, Artisan Greens, Maple Dijon Vinaigrette, Candied Nuts, Strawberries*

Cherry Tomato Salad **V** | *Fior Di Latte, Fresh Basil, Arugula, Focaccia Crostini, Balsamic Reduction*

BC Forest Mushroom Soup **GF** | *Truffle Oil, Fresh Herbs*

Vancouver Island Salmon Tartare | *Sour Cream, Pickled Cucumber, Capers, Fresh Dill, Phyllo Crisp*

Ahi Tuna Ceviche | *Avocado Crema, Lime Mayo, Mango, Cilantro*

Roasted Tomato & Basil Soup **VG GF** | *Basil Crisp, Green Herb Oil*

MAINS

PROTEIN (Select two – please collect guests' pre-orders)

Grilled Prime Alberta Beef **GF DF** | *Pepper Crusted Striploin, Red Wine Jus* **Add Lobster Tail + \$15 Per Person**

Pan Fried Halibut **GF** | *Cherry Tomato Jam, White Wine Butter Sauce*

Confit Duck Leg **GF DF** | *Pan Fried, Cherry & Port Jus*

Seared Vancouver Island Salmon **GF DF** | *Skin On, Maple & Miso Glaze*

Oven Roasted Pork Tenderloin **GF DF** | *Whole Grain Mustard Crust, Apple Thyme Jus*

Lamb Shank **GF DF** | *Red Wine Deglazed Pan Jus, Parsnip Chips*

VEGETABLE SIDES (Select one)

Honey Glazed Carrot & Grilled Broccolini **GF DF**

Roasted Root Vegetables **GF VG**

Lemon & Garlic Green Beans **GF VG**

Grilled Green Asparagus **GF VG**

ACCOMPANIMENTS (Select one)

Garlic & Rosemary Roast Potatoes **GF DF**

Potato Gratin **GF**

Truffled Mashed Potatoes **GF**

BC Forest Mushroom Orzo Risotto

Warm Moroccan Pearl Couscous Salad **DF**

DIETARY OPTION (Select one – only available for Guests with dietary needs)

Rigatoni Arrabiata **VG** (**GF Option Available**) | *Spiced Tomato Sauce, Basil, Baby Spinach, Cherry Tomato*

Creamed Garlic & Spinach Quinoa **VG GF** | *Curried Coconut Cream, Root Vegetables*

Herb Cream Cheese Stuffed Portobello **V** | *BC Forest Mushroom Orzo Risotto*

DESSERT (Select one)

Cheesecake | *Fresh Berries, Strawberry Sauce*

Ginger Spice Cake | *Caramel Sauce, Whipped Cream*

Tiramisu | *Espresso Chocolate Sauce*

Dark Chocolate Mousse | *Oat Crumble, Fresh Berries*

DIETARY OPTION (Only available for Guests with dietary needs)

Chocolate Decadence Cake **VG GF** | *Fresh Berries*



Late Night Snack

POUTINE BAR \$25/person GF

Skin-on Fries, Shoestring Fries, Yam Fries, Cheese Curds, Aged Cheddar, Beer Gravy, Peppercorn Gravy, Bacon Bits, Green Onion

FRIED CHICKEN WINGS \$25/person

Spicy Buffalo, Honey & Garlic

SPRINGS ROLLS & FIRECRACKER CALAMARI \$25/person

Chicken & Vegetarian Spring Rolls, Sweet Chili Sauce, Confit Garlic Aioli

FLAT BREAD PIZZA \$25/person

Tomato Sauce, Mozzarella, Pepperoni & Vegetarian

Enhancements

ARTISAN CHEESE \$28/person

Local Canadian Cheeses, Strawberries, Chutney, Crackers

PALATE CLEANSER \$10/person GF DF

Champagne, Gin & Elderflower, Lemon Spoom

CRUDITE PLATTER \$12/person GF DF

Balsamic Vinaigrette, Tangy Blue Cheese or Ranch

CORN TORTILLAS \$15/person GF

Guacamole, Fire Roasted Salsa

Kids Menu

**\$20 PER CHILD, INCLUDES BEVERAGE & DESSERT
AVAILABLE FOR CHILDREN AGES 12 AND UNDER**

Cheese Pizza with Fries **V**

2 Chicken Fingers with Fries

Poutine **GF**

Garden House Salad **GF DF V VG**

Plain Hamburger or Cheeseburger with Fries

*Substitute Fries for:

Veggie Sticks & Ranch, Garden House Salad



Plated Dinner Information

To assist with selecting your menu and planning, the following is the approximate time required for a plated dinner service. Please note, plated dinners are not available at the Whitetooth Grill.

3 COURSE PLATED DINNER

| | |
|-----------------|------------|
| 20 – 50 Guests | 1.5 hours |
| 50 – 80 Guests | 2 hours |
| 80 – 110 Guests | 2.25 hours |

5 COURSE PLATED DINNER

| | |
|-----------------|-----------|
| 20 – 50 Guests | 2.5 hours |
| 50 – 80 Guests | 3 hours |
| 80 – 110 Guests | 3.5 hours |

Buffet Dinner Information

EAGLES EYE RESTAURANT

| | |
|-----------------|---|
| 20 – 90 Guests | Buffet will be set up behind the fireplace |
| 90 – 110 Guests | Buffet will be set up in the entrance hallway |

WHITETOOH GRILL

| | |
|-----------------|--|
| 20 – 80 Guests | Buffet can be set up in the main room or lobby |
| 80 – 180 Guests | Buffet will be set up in the lobby |

V = Vegetarian
VG = Vegan
DF = Dairy Free
GF = Gluten Free