



CORPORATE

CATERING

MENU



In accordance with Alberta Health Services guidelines, buffet service is not available at this time. This menu has been created for plated service only for larger groups. A limited selection menu is available from our regular restaurant menu if you prefer.



Cold Lunch

The Deli Lunch Plate

Cup of daily soup
Classic Caesar salad, parmesan cheese, toasted croutons,
smoked bacon bits
Sliced turkey breast, ham and salami
Swiss cheese
on Artisan bread with lettuce, tomato, mustard and mayo
Dill pickle side
Sliced fresh fruit plate
Choice of freshly brewed Coffee, decaffeinated coffee or tea
\$23 per person (25 minimum)

The Wrap Attack

Cup of daily soup
Head lettuce, fresh vegetables, kalamata olives, pepperoncini, parmesan cheese
Buffalo chicken wrap - crispy chicken, bacon, lettuce with ranch and hot sauce
Fresh sliced fruit plate
Choice of freshly brewed Coffee, decaffeinated coffee or tea
\$23 per person (25 minimum)

For groups of less than 25, please inquire for lunch options





Dinner

*Includes cup of daily soup, choice of one salad
and chefs choice of dessert*

Salad choices:

- Greek:** Tomato, cucumber, romaine lettuce, black olives, feta cheese, greek dressing
- House:** Head lettuce, fresh vegetables, kalamata olives, pepperoncini, parmesan cheese
- Caesar:** Crisp romaine, zesty dressing, lemon wedge, parmesan cheese, bacon bits

Alberta Prime Rib

8oz cut of tender prime rib with au jus, Yukon Gold mashed potato and dinner rolls
\$37 per person (25 minimum)

Butter Chicken

Eastern cuisine classic, tender chicken in rich spices, butter sauce, steamed rice, and garlic naan
\$35 per person (25 minimum)

Italian Lasagna

Layers of noodles, bolognese sauce, mozzarella cheese and garlic toast
\$31 per person (25 minimum)

Bannock Stew

Rich stewed cube prime rib, baby potatoes and fresh baked bannock
\$31 per person (25 minimum)

For groups of less than 25, please inquire for lunch options





First Nation Plated Menu

*Includes choice of one salad, fresh seasonal vegetables,
Yukon Gold mashed potatoes, and berry bannock pudding dessert*

Salad choices:

Corn Bluberry & Wild Rice: Fresh heritage greens and
berry vinaigrette

Caesar: Crisp romaine, zesty dressing, lemon wedge,
parmesan cheese, bacon bits

House: Head lettuce, fresh vegetables, kalamata olives,
pepperoncini, parmesan cheese

Braised Tatanga

Slow simmered bison osso bucco, Saskatoon wild mushroom demi-glace
\$45 per person(25 minimum)

Hoya Tamed

Fireweed honey glazed farmed Canadian salmon
\$39 per person(25 minimum)

