



CATERING MENU

JANUARY 2023

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BREAKFAST

MINIMUM 12 PEOPLE, ADDITIONAL CHARGES MAY APPLY FOR SMALLER PARTIES

LIGHT

CONTINENTAL | 14

Assorted fruit, pastries, cinnamon rolls, muffins, and spreads

CLEAN START | 14

Assorted fruit, granola, yogurt parfaits, muffins

FRITTATA & FRUIT | 14

Sundried tomato, spinach, goat cheese, bacon, cheddar, and fruit

TRADITIONAL & HEARTY

PANCAKE BREAKFAST | 16

Pancakes, sausage, fruit, and condiments

TRADITIONAL BREAKFAST | 22

Breakfast biscuits, sausage, bacon, diced hash browns, fruit

BENNY BAR | 21

Vegetarian, ham, crab, diced hash browns, fruit

ROYAL BREAKFAST | 32

Assorted pastries, biscuits, yogurt parfaits, cereals, oatmeal, scrambled eggs, diced hash browns, breakfast sausage, ham, bacon

BREAKFAST TO GO

BACON & EGG SANDWICH | 7

Bacon, egg, cheddar, mayo

HUEVOS SANDWICH | 9

Egg, black bean, avocado, pico de gallo

VEGGIE BREAKFAST BURRITO | 12

Eggs, spinach, feta, tomato, potato

VEGGIE BREAKFAST BOWL | 14

Scrambled eggs, cheddar, tomatoes, mushrooms, onion, peppers, potatoes

BREAKFAST BURRITO | 12

Bacon, eggs, peppers, onions, cheddar, potatoes

TRADITIONAL BREAKFAST BOWL | 15

Scrambled eggs, bacon, sausage, peppers, onions, cheddar, potatoes

BREAKFAST HUEVOS | 15

Scrambled eggs, sausage, black beans, cheddar, jalapenos, salsa, sour cream

BREAKFAST ADD ONS & BEVERAGES

PASTRIES | 3

FRUIT | 4

HAM | 4

COFFEE & TEA | 4

BOTTLED WATER | 3

BOTTLED JUICE | 4



DELI

COLD

8 PER PERSON

ALBERTA BEEF

Pickled onion, horseradish, mayo, arugula

SHAVED TURKEY

Smoked gouda, pesto mayo, tomato, lettuce

VEGETARIAN

Roasted red pepper, cucumber, arugula, havarti, pesto mayo

EGG SALAD

Mayo, lemon zest, celery, scallions, lettuce, radish

HOUSE ROASTED HAM

Cheddar, sweet pickles, lettuce, mayo, grainy mustard

ITALIAN DELI

Italian deli meat, Italian spread, arugula, provolone

DELI TRAY

12 PER PERSON

Roast beef, turkey, ham, italian deli meats, cheddar, provolone, gouda, havarti, lettuce, tomato, pickles, pickled onion, mayo, mustard, fresh bread, and rolls

DELI ADD ONS

SLAW | 3

HOUSE CHIPS | 3

GREEN SALAD | 4

CAESAR SALAD | 4

GREEK SALAD | 5

FEATURE SOUP | 6

WARM

12 PER PERSON

MONTREAL SMOKED MEAT

Smoked brisket, grainy mustard, slaw, marble rye

VEGETARIAN MUFFALETTA

Portobello mushroom, roasted red pepper, artichoke, gouda, pesto mayo

BLT

Thick cut bacon, lettuce, tomato, baconaise, sourdough

SPICY ITALIAN

Italian deli meats, red pepper spread, provolone

SALADS

12 PER PERSON

Field Greens with Balsamic

Traditional Caesar Salad

Mediterranean Greek Salad with Spinach

Creamy Coleslaw

Asian Broccoli Salad

Tomato and Young Mozzarella Salad

Roasted Beet Salad

Chickpea and Shaved Brussels Sprout Salad

Baby Potato Salad

Warm Potato Salad

Homestyle Pasta Salad

Cobb Salad

Provençal Salad

Spicy Thai Noodle Salad

Southwest Salad

Kale Salad with Sweet Potato and Mustard Vinaigrette

SOUTHERN BBQ

12-25 PEOPLE: 39 PER PERSON

25-99 PEOPLE: 34 PER PERSON

100+ PEOPLE: 32 PER PERSON



ENTRÉES

CHOOSE TWO

SMOKED BRISKET

Slow smoked Alberta brisket

PULLED PORK

With our vinni mop sauce

SMOKED CHICKEN THIGHS

Our traditional recipe

SMOKED SAUSAGES

Locally-made sausage

SOUTHERN FRIED CHICKEN

Our traditional Recipe

BBQ SIDES

CHOOSE THREE

Mac & Cheese

Baked Beans

Potato Salad

Creamed Corn

Roasted Potatoes

Creamy Mashed Potatoes

Caesar Salad

Field Greens with

Balsamic

Coleslaw

Pasta Salad

Jambalaya Rice

ADD ONS

ADD SIDE | 4

ADD AN ENTRÉE | 6

ADD BRISKET | 8

BACKYARD BBQ

12-25 PEOPLE: 26 PER PERSON

25-99 PEOPLE: 22 PER PERSON

100+ PEOPLE: 21 PER PERSON



ENTRÉES

CHOOSE TWO ADDITIONAL ENTRÉE \$4 PER PERSON

ALL BEEF HOT DOG

VEGETARIAN HOT DOGS

PULLED PORK SANDWICH

BEEF BURGER

GRILLED CHICKEN SANDWICH

CRISPY CHICKEN SANDWICH

BBQ SIDES

CHOOSE THREE

Mac & Cheese

Baked Beans

Potato Salad

Creamed Corn

Roasted Potatoes

Creamy Mashed Potatoes

Caesar Salad

Field Greens with

Balsamic

Coleslaw

Pasta Salad

Jambalaya Rice

ITALIAN BUFFET



ENTRÉE

CHOOSE TWO

BAKED VEGETARIAN LASAGNA

Ricotta cheese, marinara sauce, lasagna noodles, portobello mushrooms

BAKED BEEF LASAGNA

Cottage cheese, lean ground beef, whole wheat lasagna, basil, marinara sauce

THREE CHEESE TORTELLINI

Chicken broth, parmesan cheese, butter, garlic

BOW TIE CHICKEN ALFREDO

Bow tie pasta (farfalle), alfredo sauce, grilled chicken, fresh ground pepper

PENNE PRIMAVERA

Penne pasta, parmesan cheese, carrot, olive oil, garlic

PENNE A LA CARBONARA

Penne rigate, pancetta, parmesan, olive oil, eggs

CHICKEN MARSALA

Dry marsala wine, chicken tenderloin, chicken broth, heavy cream, marinara sauce

LINGUINE AGLIO A OLIO

Red pepper flakes, olive oil, parmigiano reggiano, black pepper

BEEF RAGU RIGATONI

Red wine, parmesan cheese, beef ragu, marinara sauce

12-25 PEOPLE: 30 PER PERSON

25-99 PEOPLE: 25 PER PERSON

100+ PEOPLE: 24 PER PERSON



SIDES & SALADS

CHOOSE TWO

Caesar Salad

Seasonal Roasted Vegetables

Glazed Carrots

Greens Mix Salad with Balsamic

Creamy Smashed Potatoes

ADD ONS

MEATBALLS | 5

Housemade meatballs with marinara sauce, parmesan

ITALIAN SAUSAGE WITH PEPPERS | 5

Spicy italian sausages, red bell peppers, mushrooms sauteed in marinara sauce

CHICKEN PARMESAN | 6

Breaded chicken breast covered in marinara sauce, mozzarella, parmesan, or provolone cheese

CHICKEN MARSALA | 6

Dry marsala wine, chicken tenderloin, chicken broth, heavy cream, marinara sauce

CHICKEN CACCIATORE | 6

Braised chicken, onion, herbs, tomatoes, bell peppers, white wine

UKRAINIAN HALL PARTY

12-25 PEOPLE: 30 PER PERSON

25-99 PEOPLE: 25 PER PERSON

100+ PEOPLE: 24 PER PERSON



ENTRÉE

CHOOSE TWO

UKRAINIAN WEDDING CHICKEN

Crispy breaded chicken, oven-baked

MEATBALLS IN GRAVY

Handmade meatballs in mushroom gravy

ROAST HAM

Lightly smoked and glazed

UKRAINIAN SAUSAGE

Locally-made Ukrainian Sausage

SALADS

CHOOSE ONE

Green Salad

Caesar Salad

Cucumber Dill Salad

Shredded Beet Salad with Mushroom and Garlic Oil

SIDES

CHOOSE TWO

HANDMADE PYROHY

Potato & cheddar

GARLIC MASHED POTATO

Served with pot gravy

LAZY CABBAGE ROLLS

Sour cabbage, bacon

BEANS WITH GARLIC

Plump beans, minced garlic

NACHINKA

Traditional Ukrainian cornmeal dish

MUSHROOM & GRAVY

Chicken and beef gravy

ADD ONS

NALYSNYKY | 5

PERISHKE | 5

EXTRA SIDE | 5

CABBAGE ROLLS (SWEET OR SOUR) | 6



GREEK BUFFET

12-25 PEOPLE: 30 PER PERSON
25-99 PEOPLE: 25 PER PERSON
100+ PEOPLE: 24 PER PERSON



ENTRÉE

CHOOSE TWO

GREEK MEATBALLS
Served with tzatziki

LEMON HERB CHICKEN
Chicken thighs and drumsticks

FEATURE WHITE FISH
Ask us about our feature

CHICKEN SOUVLAKI
Seasoned and skewered

SPANAKOPITA
Traditional greek recipe

SIDES

CHOOSE THREE

GREEK SALAD
CAESAR SALAD
GREEK STYLE POTATOES
RICE PILAF
MOUSSAKA
HUMMUS, TZATZIKI, OLIVES, AND PITA

ADD ONS

TZATZIKI & PITA | 4
OLIVES | 4

MEXICAN & SOUTHWEST

ENTRÉE

CHOOSE TWO

CHIPOTLE RUBBED CHICKEN

Skinless chicken breasts, greek yogurt chipotle sauce

TEQUILA LIME CHICKEN

Lime, tequila, olive oil, cilantro, chili powder, honey

CHILE POBLANO

Poblano peppers, jalapeno, monterey jack, olive oil, sour cream, garlic

POLLO ENCHILADAS

Boneless chicken breast, sour cream, tomato sauce, cheddar cheese, corn tortilla, chile guajillo

CHEESE ENCHILADAS

Sour cream, tomato sauce, cheddar cheese, corn tortilla, chile guajillo

BEEF FAJITAS

Flank steak, salsa verde, ribs, pineapple juice, bell peppers, flour tortilla

CHICKEN FAJITAS

Grilled chicken breast, salsa verde, ribs, pineapple juice, bell peppers, flour tortilla

12-25 PEOPLE: 30 PER PERSON

25-99 PEOPLE: 25 PER PERSON

100+ PEOPLE: 24 PER PERSON

STREET TACOS

CHOOSE ONLY TACOS & TWO SIDES

Pork carnitas, chicken, vegetarian, corn and flour tortillas, salsa, limes, onion, horseradish, jalapenos

SIDES & SALADS

CHOOSE TWO

Refried Beans

Taters Supreme

Coleslaw

Mexican Street Corn

Southwest Salad

Spanish Pasilla Rice

ADD ONS

CHIPS OR SALAD | 3

GUACAMOLE | 4

JARRITOS BEVERAGE | 5

COMFORT FOOD

12-25 PEOPLE: 30 PER PERSON

25-99 PEOPLE: 25 PER PERSON

100+ PEOPLE: 24 PER PERSON



ENTRÉE

CHOOSE TWO

BEEF STROGANOFF

Egg noodles, creamy rich sauce

MOM'S MEATLOAF

Traditional recipe served loaf style

SALMON CASSEROLE

Salmon chunks, bowtie noodles, green peas

CHICKEN POT PIE

Warm and creamy

BATTERED FISH

Battered white fish with tartar sauce

GLAZED HAM

Slightly smoked and glazed

SALISBURY STEAK

Tender braised beef cuts with onions and pot gravy

SIDES & SALADS

CHOOSE TWO

Seasonal Roasted Vegetables

Glazed Carrots

Gouda Mashed Potatoes

Creamy Mashed Potatoes

Oven Roasted Red Potatoes

Penne Marinara

Mac & Cheese

Wild Rice & Quinoa Pilaf

ADD ONS

SALAD | 4

CLASSIC ENTRÉES

12-25 PEOPLE: 38 PER PERSON

25-99 PEOPLE: 35 PER PERSON

100+ PEOPLE: 34 PER PERSON



ENTRÉE

2 SIDES | 1 SALAD | FRESH DINNER ROLLS

CHICKEN

ROSEMARY ROAST CHICKEN

Oven roasted, seasoned chicken thighs and drumsticks, or breasts

CHIPOTLE RUBBED CHICKEN

Spicy rubbed chicken breasts

CHICKEN IN CREAM SAUCE

Chicken thighs and drums in a garlic cream and dill sauce

MEDITERRANEAN CHICKEN

Chicken with lemon zest, roasted tomatoes and olives

CHICKEN MARSALA

Chicken thighs in a rich marsala wine sauce

CAJUN BLACKENED CHICKEN

Spicy cajun chicken breasts

TURKEY

OVEN ROASTED TURKEY

Whole turkey, oven roasted

OVEN ROASTED TURKEY BREAST & THIGHS

Roasted turkey thighs and breasts, well seasoned

BEEF

SLOW ROASTED ALBERTA BEEF

AAA served with au jus

BRAISED BEEF IN MUSHROOMS & TOMATOES

Slow braised beef in a rich sauce

PORK

PORK TENDERLOIN WITH CHIMICHURRI

House made chimichurri and roasted pork tenderloin

PORK WITH BLUEBERRY MUSTARD

Fruit based mustard served with pork tenderloin

ADD ONS

SIDE | 4

SALAD | 4

ENTRÉE | 5

PREMIUM ENTRÉES

STEAK ENTRÉES

2 SIDES | 1 SALAD

NY STRIPLOIN

10 oz AAA Alberta beef

PRIME RIB

Aged AAA prime rib in a house rub, au jus,
horseradish

12-25 PEOPLE: 57 PER PERSON

25-99 PEOPLE: 54 PER PERSON

100+ PEOPLE: 52 PER PERSON

ADD ONS

SIDE | 4
SALAD | 4
ENTRÉE | 10

ENTRÉES

2 SIDES | 1 SALAD

BEEF TENDERLOIN

AAA Alberta tenderloin

BRAISED SHORT RIB

In a rich demi glaise

SALMON

Seasonal preparations

12-25 PEOPLE: 57 PER PERSON

25-99 PEOPLE: 54 PER PERSON

100+ PEOPLE: 52 PER PERSON

ADD ONS

SIDE | 4
SALAD | 4
ENTRÉE | 10



SALADS & SIDES

SALADS

Field Greens with Balsamic

Traditional Caesar Salad

Mediterranean Greek Salad with Spinach

Creamy Coleslaw

Asian Broccoli Salad

Tomato and Young Mozzarella Salad

Roasted Beet Salad

Chickpea and Shaved Brussels Sprout Salad

Baby Potato Salad

Warm Potato Salad

Homestyle Pasta Salad

Cobb Salad

Provençal Salad

Spicy Thai Noodle Salad

Southwest Salad

Kale Salad with Sweet Potato and Mustard Vinaigrette

SIDES

Seasonal Roasted Vegetables

Glazed Carrots

Gouda Mashed Potatoes

Creamy Smashed Potatoes

Wild Rice & Quinoa Pilaf

Oven Roasted Red Potatoes

Bow Tie Pasta in Pesto

Penne Marinara

PREMIUM SIDES

Mushroom Risotto | 4

Scalloped Potatoes Gratin | 4

Handmade Cabbage Rolls | 6

Ukrainian Perishke | 5

RECEPTION

Charcuterie Cones | 6

38 PER DOZEN

Meatballs in Marinara
Chicken Satays
Dry Rubbed Chicken Wings
Beef Slider
Chimichurri Pork Slider

Drunken Jerk Chicken
Cocktail Prawns
Baby Shrimp Crostini
Smoked Salmon Crostini
Smoked Meat Crostini

VEGETARIAN ITEMS

38 PER DOZEN

Arancini
Vegetarian Samosas
Cucumber Maki
Vegetarian Salad Rolls
Brie and Sour Cherry Jam Grilled Cheese (*in-house reception only*)

Pyrohy with Crispy Onions
Tomato Bruschetta Crostini
Mushroom Crostini
Watermelon, Goat Cheese, and Mint Skewer

PREMIUM RECEPTION

LOBSTER ROLLS | 84 PER DOZEN

Creamy lobster on freshly baked rolls

SEAFOOD TOWER | 240

Crab, prawns, mussels, oysters, fresh condiments

GRAZING BOARDS

MINIMUM 20 PEOPLE

MEDITERRANEAN | 9

Hummus, olive tapenade, olives, artichokes, roasted red peppers, feta, marinated mushrooms, grilled asparagus, grilled eggplant, grilled zucchini, pita, crostini, baby carrots

VEGETABLE CRUDITE | 7

Baby carrots, celery, broccoli, cauliflower, cherry tomatoes, red peppers, cucumber, dips

SEASONAL FRUIT | 7

Watermelon, cantaloupe, grapes, berries, honeydew

CHEESE BOARD | 14

CHARCUTERIE BOARD | 16

MIXED BOARD | 16

Meats and Cheeses

LIVE STATIONS

14 PER PERSON + \$200 STATION SET UP

Mac & Cheese Station

Mashed Potato Station

Pyrohy Station

Taco Station

Pasta Station

Slider Station

Donair Station

Grilled Cheese Station

DESSERTS

4 PER PERSON

Cookies
Assorted Finger Cakes

PREMIUM DESSERTS | 6 PER PERSON

Tiramisu
Cheesecake
Hand Pies
Apple Pie
Chocolate Cake

BAR & BEVERAGES

BAR

HIGHBALL COCKTAILS | 7 EACH

Vodka Stoli
White Rum Bayou
Spiced Rum Bayou
Dark Rum Bayou
Gin Prairie Organic
Tequila Cazadores Reposado
Rye Crown Royal
Scotch Dewars

PREMIUM CAESAR BAR | ADD 2

WINE

House Wine Glass | 12
House Wine Bottle | 45

LOCAL BEER

Alley Kat | 7
Sea Change | 10
Blindman | 10

IMPORT BEER

Corona | 8
Stella Artois | 8

BEVERAGES

Coffee & Tea | 4
Bottled Water | 3
Carbonated Water | 5
Bottled Juice | 4
Canned Sodas | 4
Premium Canned Sodas | 6
Red Bull | 5
Kombucha | 6

BOXED MEALS

SERVED WITH A DRINK, SALAD, OR WHOLE FRUIT | 21 EACH

TWO SELECTIONS PER 20 PEOPLE

TURKEY

Oven roasted turkey, mashed potatoes, gravy, carrots, parsnips

ROAST BEEF

Shaved roast beef, creamy mashed potatoes, gravy, green beans

ROAST CHICKEN

Rosemary chicken, wild rice, and quinoa pilaf, glazed carrots

JAMAICAN JERK CHICKEN

Jerk chicken thighs, dirty rice, roasted red peppers

CHICKEN CACCIATORE

Chicken in red sauce, peppers, mushrooms, onions, penne

BEEF MEATBALLS

Meatballs, pomodoro, spaghetti, garlic foccacia

PORK TENDERLOIN

Pork tenderloin, chimichurri, herb roasted potatoes, roasted cauliflower

SMOKED BRISKET

Slow and low brisket, mac and cheese, baked beans

MOM'S MEATLOAF

Meatloaf, scalloped potatoes, glazed carrots

FRIED CHICKEN

3 pieces fried chicken, potato salad, coleslaw, hot sauce

GREEK MEAL

Chicken souvlaki, greek potatoes, rice pilaf

UKRAINIAN MEAL

Meatballs in gravy, potato cheddar pyrohy, lazy cabbage rolls

ITALIAN MEAL

Chicken cacciatore, penne noodles, roasted red peppers

BAKED VEGETARIAN LASAGNA

Ricotta cheese, marinara sauce, lasagna noodles, portabello mushrooms

ADD ONS

EXTRA WHOLE FRUIT | 3

GRANOLA BAR | 3

COOKIE | 3

EXTRA SALAD | 4

STAFFING & DELIVERY

BY THE HOUR, MINIMUM 3 HOUR CHARGE

Service Staff | **30**

Bartender | **30**

Security | **65**

Carving Station | **200**

Delivery City | **50**

Delivery Out of Town **\$1.40/km**