



SAMPLE MENUS

Grill Menu

Marinated polenta, grilled vegetable, bocconcini and sausage on skewers

Rapini and carrot medley

Tri-coloured fusilli pasta with asparagus, truffle and Parmigiano cheese

Grilled Alberta AAA aged New York Strip

Grilled lemon garlic shrimp

Seasonal fruit platter

Assorted pastries and cakes

Buffet Menu

Mediterranean rice salad

Mini red potatoes with pommery mustard and sour cream dressing

Mesclun mix salad with honey-dijon vinaigrette

Baked penne with Mozzarella and Asiago cheese

Top sirloin of beef

Baked Atlantic salmon with caramelized corn and grape tomato salsa

Seasonal fruit platter

Assorted pastries and cakes

Plated Menu

An assortment of hors d'oeuvres

Grilled calamari with hoisin glazed black beans and a mango citrus vinaigrette atop a bed of baby greens and cherry tomatoes

Risotto with Wild Mushrooms, shaved truffle and Parmigiano cheese

Alberta Beef Tenderloin with a red wine reduction on a bed of Yukon sweet potato mash and baby bok choy, topped with crispy shallot

Chocolate Zabaglione Martini with fresh berries and Savoirdi biscotti