

REFRESHMENTS

Freshly Brewed Coffee <small>10 Cup Thermos</small>	\$20.00	Coke Black, Tab Energy, Rockstar	\$ 3.95
Assorted Herbal & Regular Tea <small>Per Sachet</small>	\$ 2.00	Sparkling Water	\$ 3.00
Orange, Apple, Grapefruit and Cranberry Juices <small>Per Pitcher</small>	\$18.00	Milk 2% White or Chocolate <small>250ml Carton</small>	\$ 2.25
Iced Tea or Lemonade <small>Per Pitcher</small>	\$19.00	Hot Chocolate <small>Per Packet</small>	\$ 2.25
Orangina or Fruitopia	\$ 3.95	Assorted Bottled Juices	\$ 2.50
		Bottled Water	\$ 2.50
		Assorted Soft Drinks	\$ 2.50

FRESH FROM THE BAKERY

Priced Per Dozen

Minimum Order is One Dozen

Bagels w/ Cream Cheese	\$30.00	White Chocolate Raspberry Scones	\$24.00
Corn Bread w/ Maple Butter	\$28.00	Danish Pastries	\$28.00
Assorted Cookies	\$26.00	Selection of Fresh Baked Muffins	\$28.00
Assorted Squares	\$26.00	Bakery Basket (Croissants, Danish, Muffins)	\$28.00
Butter Tarts	\$26.00	Cinnamon Rolls	\$30.00
Rice Krispy Squares	\$26.00		
Banana Bread, Orange, Lemon or Cranberry Loaves	\$28.00		

TREATS

Flavoured Yogurts	\$2.50	Assorted Ice Cream Treats <small>Minimum 12</small>	\$2.75
Apples, Bananas & Oranges	\$1.50	Potato Chips, Pretzels or Peanuts	\$2.50
Chewy Granola Bars	\$1.50	Chocolate Bars	\$2.25
Fresh Fruit Kebabs with Yogurt Dip <small>Minimum 24</small>	\$2.75	Kettlecorn (16 oz bag)	\$2.50
Callebaut Chocolate Dipped Strawberries <small>Minimum 24</small>	\$2.25	Licorice (90 gram bag)	\$3.00
		Pita Chips & Hummus	\$3.00

THEMED BREAKS

HEALTH SPA

Fresh Fruit Kebabs
Market Fresh Vegetables w/ Dip
Hummus w/ Pita Bread
Bottled Water

\$7.95 per person

TEA TIME

Crumpets & Biscotti
White Chocolate Raspberry Scones
Apple Butter & Homemade Preserves
Coffee & Tea

\$8.95 per person

THE BIG SCREEN

Kettle Corn
Chocolate Bars
Licorice
Assorted Soft Drinks

\$8.95 per person

CHOCOLIC'S DELIGHT
Double Dutch Brownies
Chocolate Fudge Cookies
Chocolate Milk
Coffee & Tea

\$7.95 per person

INDOOR PICNIC

Selection of Domestic Cheeses
Genoa Salami & Garlic Sausage
French Baguette
Carrot & Celery Sticks
Grape Clusters
Pitchers of Iced Tea & Lemonade

\$8.95 per person

THAT'S ITALIAN

Freshly Made Bruschetta
Sliced Baguette
Flavoured Coffee Bar
Selection of Tea
Biscotti

\$7.95 per person

BREAKFAST AND BRUNCH BUFFETS

THE CONTINENTAL

Orange, Apple, and Cranberry Juices
Coffee & Tea

***Choice of Three of the
Following Items:***

Crumpets
English Muffins
Fresh Fruit Salad
Individual Fruit Yogurts
Selection of Cold Cereals and Milk
Assorted Fruit Muffins
Danish Pastries
Selection of Bread and Toaster
Butter Croissants
Assorted Fruit Loaves

\$10.95 per person

EUROPEAN BREAKFAST

Orange, Apple, and Cranberry Juice
Cold Cereal and Granola
Fresh Fruit Salad
Croissants and Baguette
Sliced Cheese and Deli Meats
Sliced Roma Tomatoes
with Fresh Herbs and Olive Oil
Coffee & Tea

\$13.95 per person
Minimum 20 people

WESTERN BREAKFAST

Orange, Apple, and Cranberry Juices
Cornmeal Muffins and Biscuits
Flapjacks with Maple Syrup
Scrambled Eggs with Cheddar
Bacon
Breakfast Sausage
Hash Browns
Baked Beans
Coffee & Tea

\$15.95 per person
Minimum 20 people

RADISSON BREAKFAST

Orange, Apple, and Cranberry Juices
Assorted Fruit Muffins
with Preserves
Scrambled Eggs with Cheddar
Hashbrown Potatoes
Maple Bacon and Breakfast Sausage
Fresh Cut Fruit Salad
Coffee & Tea

\$14.95 per person
Minimum 10 people

Add Pancakes, Waffles
OR French Toast
\$2.25 per person

BREAKFAST AND BRUNCH BUFFETS

SELKIRK BRUNCH

Orange, Apple, and Cranberry Juice
Assortment of Crusty Rolls, Muffins, and Croissants
Marinated Broccoli Salad
Honey Mustard Potato Salad
Tossed Greens with Seasonal Dressings
Scrambled Eggs with Green Onion and Cheddar
Peppered Bacon and Maple Sausage
Hashbrown Potatoes with Caramelized Onions
Grilled Chicken with Mango Salsa
Rice Pilaf
Fresh Fruit Platter
Selection of Fruit Pies, Squares and Mousse
Coffee & Tea

\$20.95 per person

Minimum 30 people

Add Pancakes, Waffles **OR** French Toast

\$2.25 per person

THE CALGARIAN

Orange, Apple and Cranberry Juice
Selection of Baked Goods
Fresh Fruit Salad
Selection of Fruit Yogurts
Eggs Benedict with Citrus Hollandaise
Hashbrowns with
Caramelized Onions and Peppers
Bacon and Sausage
Muslix and Granola Bars
Coffee & Tea

\$16.25 per person

Minimum 10 people

CANADIAN BRUNCH BUFFET

Selection of Freshly Baked Danish Pastries,
Fruit Muffins and Croissants
Assorted Rolls
Whipped Butter and Preserves

Feta, Sweet Pepper, Tomato and Cucumber Salad
Wild Rice, Corn and Crab Salad
Baby Red Potato Salad with Pesto Dressing
Tossed Garden Greens with Assorted Dressings
Fresh Fruit Salad
Canadian Seafood Platter with
Smoked Arctic Char and BC Salmon
Served with Winnipeg Rye Bread, Capers,
Onions and Lemon

Scrambled Eggs with Cheddar Cheese
Breakfast Sausage
Maple Smoked Bacon
Pancakes **OR** Belgian Waffles

Choice of One Entrée:

Eggs Benedict
Pan Seared Halibut with Crab and Dill Sauce
Sirloin of Beef with Rosemary Scented Au Jus
Pan Roasted Chicken in a Red Wine,
White Mushroom and Shallot Confit
Sliced Roast Pork with Caramelized Onions
and Calvados Cream
Cavatapi Pasta with Arugula and Roasted Italian
Vegetables

Chef's Choice of Starch and Vegetables to
Compliment your Entrée Selection

Selection of Freshly Baked Pies, Cakes, Squares
Mousse and Pudding
Coffee & Tea

\$27.95 per person

Minimum 50 people

LUNCH BUFFETS

DAGWOOD SANDWICH BUFFET

Our Chef's Featured Soup of the Day
A Variety of Sandwich Fixings including:
Smoked Turkey, Honey Ham,
Extra Lean Corned Beef,
Sliced Roast Beef
Tuna and Egg Salad
Sliced Monterey Jack, Cheddar and Swiss Cheeses
Sprouts, Lettuce and Sliced Tomatoes
Fresh Breads, Crusty Rolls, Pita and Wraps
Assorted Condiments including
Flavoured Mayo, Prepared and Dijon Mustard
Mixed Pickles and Fresh Vegetables with Dip
Potato Chips
Garden Fresh Greens and Potato Salad
Double Fudge Brownies, Nanaimo Bars,
Carrot Cake Squares
and Assorted Cookies
Coffee & Tea

\$18.95 per person
Minimum 25 people

MAMA'S KITCHEN

Fresh Scones with Butter
Soup of the Day
Tossed Greens with Assorted Dressings
Beef Stroganoff with Buttered Noodles
Fresh Vegetables with Dip
Peach Cobbler
Coffee & Tea

\$18.95 per person
Minimum 20 people

SOUP AND SANDWICH BUFFET

Our Chef's Featured Soup of the Day
Platters of Fresh Sandwiches
with a Variety of Fillings
(Includes a Vegetarian Option)
Served on a Selection of
Crusty Rolls, Focaccia, Fresh Breads and Wraps
Pickle Tray
Assorted Dessert Squares
Oatmeal, Double Chocolate and
Macadamia Nut Cookies
Coffee & Tea

\$16.95 per person
1 ½ Sandwiches Per Person

RANCHERS CHOICE

Potato Salad
Coleslaw
Potato Chips
Fresh Vegetables with Dip
BBQ Beef on a Bun
Assorted Desserts
Coffee & Tea

\$16.95 per person
Minimum 15 people

LUNCH BUFFETS

RADISSON BUFFET

Freshly Baked Rolls with Butter
Tossed Greens with Assorted Dressings
Broccoli and Red Pepper Salad
Deli Style Pasta Salad with Pesto Vinaigrette

Chef's Choice of Starch and
Seasonal Fresh Vegetables

CHOICE OF TWO:

Tuscan Roast Chicken
Chicken and Thyme Stroganoff
Roast Turkey Breast with Apple & Sage Veloute
Vegetable Lasagna
Sweet and Sour Pork
Pepper Steak
Roasted Alberta Beef with Dijon and Rosemary Jus

Freshly Baked Pies, Squares,
Biscotti and Mousse
Coffee & Tea

\$23.95 per person

Minimum 40 people

AMERICAN PICNIC

Potato Salad, Coleslaw
& Tossed Greens
Beef Burgers
Sliced Cheese, Tomatoes & Onions
Lettuce & Pickles
Mustard, Mayo and Ketchup
French Fries
Lemon Meringue Pie and Squares
Coffee & Tea

\$17.95 per person

Minimum 15 people

Onion Rings add **\$1.00**

ORIENTAL

Fresh Rolls with Butter
Thai Beef Noodle Soup
Mandarin Greens

CHOICE OF ONE:

Ginger Beef, Sweet & Sour Pork **OR** Chicken Stirfry

Steamed Rice
Stir Fried Vegetables
Assorted Cookies and Fortune Cookies
Coffee & Tea

\$17.95 per person

Minimum 12 people

ITALY

Italian Crusty Buns with Butter
Caesar Salad
Fettuccini Alfredo
with Grilled Chicken
Penne Primavera
Tiramisu
Coffee & Tea

\$18.95 per person

Minimum 15 people

LUNCH BUFFETS

GREECE

Warm Pita's
Chef's Featured Soup of the Day
Chicken Souvlaki
Shredded Lettuce,
Sliced Cucumber and Diced Tomatoes
Mint Rice and Tzatziki
Lemon Squares
Pistachio, Cranberry, and Lemon Cake
Coffee & Tea

\$18.95 per person

2 Skewers per person
Minimum 15 people

INDIA

Naan Bread
Marinated Vegetable Salad
with Cilantro Raita
Butter Chicken
Basmati Rice
Rice Pudding
Assorted Cookies
Coffee & Tea

\$18.95 per person

Minimum 12 people

MEXICO

Assorted Greens with Crisp Tortillas
Build Your Own Fajita with
Choice of:
Sautéed Chicken **OR** Beef
Seasoned Peppers and Onions
Flour Tortillas
Shredded Lettuce, Salsa,
Sour Cream
and Shredded Cheese
Chocolate Sour Cream Cake
Coffee & Tea

\$18.95 per person

3 Fajitas per person
Minimum 10 people

TUSCANY

Caesar Salad
Choice of:
Meat Lasagna
OR
Vegetarian Lasagna
Garlic Bread
Assorted Dessert Squares
Coffee & Tea

\$17.95 per person

Minimum 15 people

DINNER BUFFETS

RADISSON DINNER BUFFET

Freshly Baked Crusty Rolls with Whipped Butter
Organic Baby Greens and Julienne Vegetables with
Assorted Dressings

Roasted Baby Potato Salad with
Red Wine and Parsley Vinaigrette
Caesar Salad with Roasted Garlic and
Balsamic Dressing

Asian Noodle Salad with Cashews and
Spicy Thai Dressing
House-Made Pickles and Relishes

Chef's Selection of Starch
Medley of Fresh Garden Vegetables

CHOICE OF TWO ENTRÉES:

Grilled Breast of Chicken with Apricot, Frangelico and
Hazelnut Glaze

Pan Seared Chicken Breast with
Roast Turkey Breast on Caramelized Apple Dressing
with Pan Gravy

Grilled Filet of Salmon with
Sundried Cranberry Hollandaise Sauce

Whiskey Simmered Porkloin with
Wine Stewed Pears and Herb Cream

Sautéed Beef Medallions with
Herb Infused Mushroom and Thyme Jus

Wild Mushroom Ravioli with Fresh Herb Pesto,
Roma Tomato and White Wine

Fresh Fruit Platter
Assorted Cakes, Mousse and Selection of Fruit Pies
Coffee & Tea

\$32.95 per person

Minimum 40 people

Each additional entrée - **\$3.95** per person

Add a carving station for an additional
\$3.95 per person

Breast of Turkey, Roasted Alberta Beef or Maple Ham

STARS AND STRIPES

Baking Powder Biscuits with Whipped Butter
Louisiana Three Cabbage Slaw
with Cucumber Mayo
California Greens with
Strawberry Balsamic Vinaigrette
Sante Fe Black Bean and Corn Salad
Brooklyn Style Caesar Salad

New York Spinach and Ricotta Cannelloni

Kentucky Buttermilk Fried Chicken

San Fran's Barbecued Pork

New England Potatoes
Steamed Seasonal Vegetables

Florida Fruit Platter
Deep Dish Apple Pie
Cherry Pie
Chocolate Mousse
Carrot Cake
Coffee & Tea

\$33.95 per person

Minimum 40 people

WESTERN BUFFETS

THE WHISKEY TRADER

Aged Cheddar Buttermilk Biscuits
Tossed Greens with Assorted
Dressings
Red Skin Potato Salad
Honey Cucumber Coleslaw
Fresh Vegetable Tray with Dip
Corn on the Cob
Baked Potato with
Butter, Sour Cream and Chives

\$28.95 per person

Minimum 40 people

Add a Baron of Beef Carved in the Room
Add **\$3.95**

CHOICE OF TWO ENTRÉES:

Big Rock BBQ Chicken
Honey Glazed Beef Ribs
Mesquite Smoked Pork Roast
Applewood Smoked Turkey Breast

Field Berry Tarts
Carrot Cake
Lemon Meringue Pie
Assortment of Squares
Coffee & Tea

THE CATTLE RANCHER

Buttermilk Biscuits
Tossed Greens with Assorted Dressings
Coleslaw and Potato Salad
Baked Beans
Corn on the Cob
Roasted Potatoes
Honey Glazed BBQ Chicken
Bad Boy Beef Ribs
Apple Pie
Rice Pudding
Brownies
Sliced Fresh Fruit
Coffee & Tea

\$24.95 per person

Minimum 40 people

RECEPTION SELECTIONS

COLD CANAPÉ'S

Priced Per Dozen
Minimum Order of 3 Dozen Per Item

Turkey w/ Cranberry Mayo on Apple and Sage Stuffing Round	\$16.95
Chicken and Red Pepper Profiteroles	\$16.95
Mini Greek Salad in a Cucumber Cup	\$16.95
Proscuitto Wrapped Melon Duo	\$16.95
Potato Salad Canapés	\$16.95
California Rolls w/ Wasabi, Pickled Ginger and Soya	\$18.95
Smoked Salmon and Saffron Cream Cheese Pinwheels	\$18.95
Prawn Salad Roll w/ Cilantro and Mirin Dipping Sauce	\$21.95
Candied Salmon on Pumpnickel w/ Cucumber Salsa	\$19.95
Shrimp and Mango Salad on a Crisp Tortilla Spear	\$19.95
Sweet and Sour Scallop Chevisse on a Deep Fried Wonton	\$19.95
Miniature Shrimp Cocktail in a Cucumber Cup	\$19.95
Gravlax on Peppered Brioche w/ Honey Mustard Sauce	\$19.95
Toasted Baguette w/ Shavings of Beef Tenderloin, Horseradish Cream	\$18.95
Smoked Salmon, Dill and Cream Cheese Lollipops	\$18.95
Seared Sea Scallop on Polenta round w/ Roasted Red Pepper	\$19.95
Belgian Endive w/ Blood Orange Crab Salad and Snipped Chives	\$20.95
Voodoo Chicken Wrap w/ Avocado and Spicy Cream Cheese	\$17.95
Assorted Sushi including Maki, Nigiri, and Handrolls w/ Wasabi, Soya and Pickled Ginger	\$26.95

HOT HORS D'OEUVRES

Priced Per Dozen
Minimum Order of 3 Dozen Per Item

Crab and Corn Fritters	\$17.95
Curried Vegetable Samosa's w/ Dip	\$17.95
Assorted Petit Quiche	\$17.95
Chicken and Cilantro Quesadillas	\$17.95
Breaded Pork Morsels w/ Creole Mustard	\$16.95
Big Rock BBQ Beef Brochettes	\$17.95
Thai Peanut Chicken w/ Chili Cucumber Sauce	\$17.95
Chicken Souvlaki w/ Cucumber and Honey Dipping Sauce	\$17.95
Chicken Wings – Choice of: Honey-Garlic, Thai Lemon, Buffalo or BBQ	\$16.95
Pot Stickers w/ Ginger Soya Sauce	\$16.95
Shaved Prime Rib in a Mini Vol-Au-Vent w/ Peppercorn Butter and Horseradish Mayo	\$18.95
Dungeness Crab Cakes w/ Avocado Cream Cheese	\$21.95
Coconut Prawns w/ Honey Chili Dip	\$20.95
Miniature Pizza's w/ Shrimp & Red Peppers OR Spolumbo's & Mushrooms	\$19.95
Grilled Shrimp Satay	\$20.95
Québécois Tortière w/ Apple Rhubarb Relish	\$17.95
Cajun Steak Skewers w/ Herb Aioli	\$17.95
Salt & Pepper Dry Pork Ribs	\$16.95
Vegetarian Spring Rolls	\$17.95
Chorizo Sausage Puffs	\$17.95
Chanterelle Mushroom Tartlettes w/ Onion & Rosemary	\$16.95
Three Cheese Bistro Onion Tart	\$17.95
Chicken Saltimbocca Skewer	\$17.95
Double Smoked Bacon and Clam Brioche	\$19.95

RECEPTION SELECTIONS

AAA ALBERTA BEEF STRIPLOIN

Served with Horseradish Mayo,
Marinated Mushrooms,
Peppercorn Butter and Crispy Buttermilk
Fried Onions and Au Jus

\$8.25 per person

2 Cocktail Buns Per Person
Minimum 30 People

HONEY DIJON GLAZED TURKEY BREAST

Tender White Meat Served with
Turkey Gravy, Seeded Mustard,
Peach Compôte and
Cranberry Relish

\$6.95 per person

2 Mini Whole Wheat Rolls Per Person
Minimum 30 People

GRAVLAX SALMON HAIDA

Cured between Cedar Planks
Served with Garlic Crostini,
Dill Cream Cheese, Watercress,
Lemon and Red Onions

\$7.25 per person

Must be Ordered a Week in Advance
Minimum 30 People

SMOKED HAM

Whole Glazed Smoked Bone in Ham
Rubbed with Mustard, Cloves
and Brown Sugar
Served with Pineapple Relish and Raisin Jus

\$6.95 per person

2 Mini Whole Grain Rolls Per Person
Minimum 30 People

EUROPEAN ANTIPASTI

Watermelon Mint Salad with
Cracked Pepper
Chef's Selection of Marinated Olives and
Housemade Pickles
Tabbouleh and Baba Ghanoush
Provolone, Fontina and
Mozzarella Cheeses
Mortadella, Smoked Sausage
and Genoa Salami
Ciabatta, Focaccia and Flatbreads

\$8.95 per person

Minimum 30 people

ASSORTED WRAPS & SANDWICHES

Prepared with a
Variety of Fillings on a
Selection of Wraps, Pita Pockets,
Fresh Breads and Crusty Buns

\$7.25 per person

1 ½ Sandwiches per person
Minimum 15 people

RECEPTION SELECTIONS

SOUVLAKI STATION

Mini Skewers of Marinated Chicken and Beef
Served with Pita Bread, Diced Tomato,
Red Onions, Cucumber Slices, and
Tzatziki Greek Salad

\$8.25 per person

4 Skewers Per Person
Minimum 40 People

VEGETABLE TEMPURA STATION

Broccoli, Bell Pepper, Cauliflower,
Sweet Potato and Zucchini
in a Crispy Tempura Batter
Served with Japanese Ponzu
Dipping Sauce

\$5.25 per person

Minimum 40 People

BBQ BEEF ON A BUN

Big Rock Marinated BBQ
Beef on a Kaiser Bun with
Horseradish Mayo

\$7.95 per person

1 Kaiser Bun Per Person
Minimum 20 People

PIZZA ITALIANA

An Assortment of Toppings Including:
Fresh Tomatoes, Sweet Basil, Baby Shrimp,
Spolumbo Sausage, Scallions and Peppers,
Dry Cured Salami, Caramelized Onions, and
Portobello Mushrooms

\$6.95 per person

2 Slices Per Person
Minimum 15 People

ASIAN STATION

Potstickers and Tempura
Vegetables Served with
Ponzu Dipping Sauce
Deep Fried Wontons
and Kim Chee
California Rolls with Wasabi,
Pickled Ginger and Soya

\$11.95 per person

Minimum 40 People

SNACK PLATTER

Assorted Sliced Meats
Sliced Domestic Cheese
Fresh Rolls and Butter
Pickled Vegetables
Mayo, Mustard, and Horseradish

\$8.25 per person

Minimum 20 People

RECEPTION SELECTIONS

CRUDITÉ

Fresh Seasonal Garden Vegetables
Served with a Variety of Dips

\$3.95 per person
Minimum 20 People

CHEESE TRAY

A Selection of Gourmet Domestic
and International Cheeses
Served with Assorted Crackers and
Red Grape Confit
Garnished with Seasonal Fruit

\$6.25 per person
Minimum 20 People

FRUIT PLATTER

Selection of Fresh Fruits
and Seasonal Berries
Served with Fruit Yogurt and
Chocolate Dips

\$5.25 per person
Minimum 20 People

BUILD YOUR OWN CHEESECAKE

Vanilla and Chocolate Truffle Cheesecakes
Served with Strawberry, Chocolate
and Caramel Sauces
Toppings include:
Candied Pecans, Toasted Coconut,
Strawberries, Pineapple,
Whipped Cream, Callebaut Chocolate Chunks
and Apple Compôte

\$10.95 per person
1 ½ Pieces Per Person
Minimum 30 People

DESSERT BUFFET

Chocolate Cake
Old Fashioned Carrot Cake
Mousse Tarts
Butter Tarts and Fruit Pies

\$8.50 per person
2 pieces Per Person
Minimum 25 People

SERVED DINNER SELECTIONS

All Entrées Include: Fresh Rolls with Butter, Choice of Soup or Salad,
Chef's Choice of Fresh Vegetables and Starch to Compliment your Selection,
Choice of One Dessert and Coffee and Tea
Add an Additional Soup or Salad Selection for **\$3.25** Per Person

CHOOSE ONE:

SOUP

Sweet Potato and Corn Chowder
Cream of Asparagus and Mushroom
Vodka Caesar Soup

Roast Butternut Squash and Granny Smith Apple Bisque

OR

SALAD

Organic Field Greens Tossed w/ Roasted Shallot Vinaigrette
Hearts of Romaine w/ Toasted Coconut & Maple Lime Dressing
Spinach Salad w/ Hoisin Vinaigrette & Crisp Wontons
Baby Greens w/ Julienne Vegetables &
Lemon Maple Vinaigrette

Appetizers

Replace your soup and salad for an additional **\$4.95** per person

Asian Style Smoked Duck on Organic Greens with Julienne Peppers, Honey Hoisin Vinaigrette, and Enoki Mushrooms

Pan Seared Crab Cakes w/ Sweet Pickled Onions & Avocado Vinaigrette

Vegetarian Samosas on Crisp Romaine Tossed w/ Honey Cucumber Dressing

CHOOSE ONE:

DESSERT

Kahlua Chocolate Cheesecake

Chocolate Mocha Chunk Cheesecake on Vanilla Bean Crème Anglaise

White Chocolate and Toasted Almond Cheesecake

Deep Dish Apple Pie w/ Jack Daniels Butterscotch Sauce

Peach Melba Chocolate Cheesecake

Warm Desserts

Replace your dessert with a warm selection for an additional **\$3.00**

Molten Chocolate Cake w/
Mexican Caramel

Baked Apple in Puff Pastry w/
Vanilla Bean Cream Anglaise

SERVED DINNER SELECTIONS

BEEF

Pan Seared Beef Medallions
on Red Wine & Roasted Shallot Bordelaise Sauce

\$26.95

Roast Prime Rib of Beef w/ Horseradish &
Grainy Mustard Jus

\$31.95

AAA Alberta Beef Tenderloin,
Crusted with Fresh Herbs & Served w/
Caramelized Apple & Port Demi Glaze

\$34.95

Roast Alberta Beef Sirloin Brushed w/
Honey Mustard Glaze &
Portobello Mushroom Ragout

\$26.95

AAA Alberta Beef Striploin Stuffed w/ Chanterelle
Mushrooms, Roasted Garlic & Capers
w/ Sage Cream Sauce

\$28.95

COMBOS

4 oz Horseradish Crusted Salmon Filet &
4 oz Free Range Chicken Breast
w/ Noilly Pratt Cream Sauce

\$29.95

4 oz Alberta Beef Striploin &
4 oz Grilled Chicken Breast on
Cabernet Sauvignon & Wild Mushroom
Ragout

\$29.95

Grilled 4 oz Chicken & Pan Seared
Salmon w/ Horseradish & Chardonnay
Cream Sauce

\$29.95

PORK & LAMB

Roast Pork Loin Crusted w/
Toasted Aromatic Spices
Served w/ Grilled Apple &
Calvados Confit

\$27.95

Roast Leg of Lamb Studded w/
Garlic & Herbs Scented w/
Balsamic Mint Jus

\$28.95

SEAFOOD

Baked Filet of Halibut w/
Saffron & Orange Butter Sauce

\$27.95

Grilled Salmon Brushed w/
Tarragon Butter, Toasted Mustard
& Pearl Onion Cream

\$27.95

POULTRY

Breast of Chicken Supreme Rubbed w/
Tarragon Butter, Apple, Cinnamon &
Port Wine Sauce

\$26.95

Chicken Wrapped in Wine Smoked Bacon w/
Rosemary & Caramelized Onion verjus

\$27.95

Panko and Herb Crusted Breast of Chicken w/
Cranberry & Maple Syrup Veloute

\$26.95

Magret of Moscovy Duck on
Saskatoon Berry Compôte
Glazed w/ Thyme Honey Sauce

\$33.95