



**Calgary Plaza
Hotel & Conference
Centre**

catering menus





Breakfast Buffet

All breakfast menus include gourmet coffee, decaffeinated coffee, tea, orange, apple & grapefruit juice

continental breakfast

\$16.00 per person

Sliced seasonal fruit display with field berry garnish

Flaky croissants & house made beignets
classic, maple, & cinnamon sugar

healthy start

\$18.00 per person

15 person minimum order

Sliced seasonal fruit display with field berry garnish.

Greek whipped yogurt parfaits with artisanal honey,
house baked granola and berries

House baked quinoa-blueberry gluten-free muffins

Hot steel-cut oatmeal bar with sunflower seeds,
nuts, shaved coconut, brown sugar,
golden raisins and milk

rocky mountain breakfast

\$21.00 per person

15 person minimum order

Sliced seasonal fruit display

Flaky croissants & house-made
buttermilk scones served with preserves, sweet
butter & artisanal honey

Fluffy farm-fresh grade "A" Alberta scrambled
eggs, garnished with freshly cut chives

Crisp bacon and maple-pork sausage

Hearty potato breakfast hash

House baked granola
served with 2%, skim and soy milk

Artisan breads to toast,
including honey-oat, rye, and white



More Breakfast!

elevate your breakfast

Choice of freshly made Belgian waffles, buttermilk pancakes, or Brioche cinnamon-French toast served with house made berry compote, whipped cream and Canadian maple syrup. **(select one) \$5 per person**

Made-to-order omelet bar:

Chef will prepare an omelet made to your specifications in front of your eyes: egg whites or whole eggs, fresh cut chives, parsley sprigs, peppers, onion, tomato, spinach, mushrooms, young kale, cheddar, feta, chorizo, bacon and ham.

\$9 per person

Gluten-free chicken-apple sausage:

\$5 per person (2 pieces per person)

All beef sausage:

\$4.50 per person (2 pieces per person)

Croque Madame:

Parisian style fried breakfast sandwiches with egg, ham, gruyere, on thick cut sourdough bread (ham can be substituted with tomato)

\$9 per person

Greek whipped yogurt parfait bar with artisanal honey, house baked granola and berries

\$7 per person

Hot steel-cut oatmeal bar with sunflower seeds, nuts, shaved coconut, brown sugar, golden raisins and milk

\$7 per person

plated breakfast

Includes gourmet coffee, decaffeinated coffee, tea and a glass of orange juice

Individual Egg Frittata:

with peppers, onion and tomato, garnished with fresh Italian parsley and served with sliced fruit and potato hash

\$18 per person

Traditional Eggs Benedict:

2 poached eggs served on a toasted English muffin and served with potato hash and choice of ham, bacon, or chicken sausage

\$22 per person



A-La-Carte

beverage selections

Assorted soft drinks (355ml) **\$3.50**

Assorted juices (apple, orange, and grapefruit) (473ml) **\$4**

Bottled water **\$3.50**

Milk: 2% white or chocolate (per 250ml carton) **\$3.50**

Fresh chilled orange, grapefruit, apple, cranberry, tomato, or iced tea (2 Litres) **\$24**

San Pellegrino mineral water (250 ml) **\$4**

Freshly brewed gourmet coffee, decaffeinated coffee and tea

Available in 10 cup, 25 cup, 50 cup, or 75 cup urn **\$3.50 per cup**

Per dozen:

Flaky croissants **\$24**

House made beignets classic, maple and cinnamon sugar **\$24**

Blueberry-quinoa gluten-free muffins **\$24**

Assorted house baked gourmet muffins (including date and molasses bran muffins, coconut and pineapple, and oatmeal and apple) **\$24**

Banana, carrot-zucchini and cranberry-lemon assorted mini loaves **\$26**

Whole fruit including apples, oranges, and bananas **\$24**

Assorted house baked biscotti (almond, pistachio and chocolate dipped) **\$24**

Bernard Callebaut Dark chocolate dipped fruit, including strawberries, bananas and grapes **\$36**

House baked buttermilk scones served with sweet butter, preserves and artisanal honey **\$24**

Assorted French pastries and dessert squares **\$26**

House baked gourmet cookies including dark chocolate chip, cinnamon oatmeal raisin and white chocolate and macadamia nut **\$24**

Per person:

Sliced fresh seasonal fruit display with field berry garnish **\$6**



All Inclusive Meeting Packages

Minium of 25 people required

package 1

Breakfast

(Upgrade to full hot breakfast for \$3.00 per person)

Chilled apple, orange and grapefruit juice
Sliced seasonal fruit display
with field berry garnish

Greek whipped yogurt parfaits with artisanal honey,
house baked granola, and berries

House baked quinoa-blueberry gluten-free muffins

Hot steel-cut oatmeal bar with selection of toppings
including sunflower seeds, nuts, shaved coconut,
brown sugar, golden raisins, and milk

Freshly brewed gourmet coffee,
decaffeinated coffee and tea

Morning break

Chilled apple, orange, and grapefruit juice

Fresh whole fruit including apples, bananas, and oranges

House made beignets - classic, maple,
and cinnamon sugar

Freshly brewed gourmet coffee, decaffeinated
coffee and teas

Afternoon break

Choose from one of our themed breaks

(See themed breaks page 6)

\$45 per person

*Cost includes room rental, podium and wired podium microphone
(Appropriate sized meeting room will be assigned
based on number of guests)*

package 2

Breakfast

(Upgrade to full hot breakfast for \$3.00 per person)

Chilled apple, orange and grapefruit juice
Sliced fresh seasonal fruit display
with field berry garnish.

Greek whipped yogurt parfaits with artisanal honey,
house baked granola, and berries.

House baked quinoa-blueberry gluten-free muffins

Hot steel-cut oatmeal bar with selection of toppings
including sunflower seeds, nuts, shaved coconut,
brown sugar, golden raisins, and milk

Freshly brewed gourmet coffee,
decaffeinated coffee and tea

Morning break

Chilled apple, orange, and grapefruit juice

Fresh whole fruit including apples, bananas, and oranges

House made beignets - classic, maple,
and cinnamon sugar

Freshly brewed gourmet coffee, decaffeinated
coffee and teas

Lunch

Choose from one of our cold working lunch buffets

(see lunch buffets pages 7 & 8)

Afternoon break

Choose from one of our themed breaks

(See themed breaks page 6)

\$62 per person

*Cost includes room rental, podium and wired podium microphone
(Appropriate sized meeting room will be assigned
based on number of guests)*



All Inclusive Meeting Packages

Minium of 25 people required

package 3

Breakfast

(Upgrade to full hot breakfast for \$3.00 per person)

Chilled apple, orange and grapefruit juice

Sliced fresh seasonal fruit display

Greek whipped yogurt parfaits with artisanal honey, house baked granola, and berries.

House baked quinoa-blueberry gluten-free muffins

Hot-steel cut oatmeal bar with selection of toppings including sunflower seeds, nuts, shaved coconut, brown sugar, golden raisins, and milk

Freshly brewed gourmet coffee, decaffeinated coffee and teas

Morning break

Chilled carafes of apple, orange, and grapefruit juice

Fresh whole fruit including apples, bananas, and oranges

House made beignets - classic, maple, and cinnamon sugar

Freshly brewed gourmet coffee, decaffeinated coffee and teas

Lunch

Choose from one of our hot lunch buffets

(see hot lunch buffets pages 10, 11, 12)

Afternoon break

Choose from one of our themed breaks

(See themed breaks page 6)

\$68 per person

*Cost includes room rental, podium and wired podium microphone
(Appropriate sized meeting room will be assigned based on number of guests)*



Themed Breaks

All breaks include freshly brewed gourmet coffee, decaffeinated coffee and teas

back to basics | \$15

Freshly baked ginger, pumpkin, carrot-zucchini and banana loaves

Fresh whole fruit including apples, oranges and bananas

Variety of potato chips

Oatmeal raisin and chocolate chip cookies

revitalize break | \$15

Grilled pineapple skewers

House-baked banana bread and coconut macaroons

Energizing fruit and vegetable smoothie shots

mediterranean break | \$10

House made crispy pita chips and an assortment of raw vegetables served with hummus, baba ganoush and marinated olives

coffee house break | \$20

Recommended for groups under 25 people

Make your own frothy lattes, cappuccinos and rich espressos with a Nespresso pod machine

House made artisanal beignets- classic, maple and cinnamon sugar

House baked biscotti- almond, chocolate dipped, and pistachio

Fresh whole fruit including apples, oranges and bananas

reception themed breaks

All themed breaks are served with freshly brewed gourmet coffee, decaffeinated coffee and teas

the cheeseboard | \$20

Domestic and international cheese board including aged Dutch gouda, English applewood smoked cheddar, Canadian gorgonzola, triple cream brie, oka and soft chevre

Served with crusty French baguette, artisanal crackers, honey, olive tapenade, and sweet dates

Seasonal fruit and field berries

French pastries

devonshire break | \$22

Classic English finger sandwiches including cucumber, egg salad, and smoked salmon
House made buttermilk scones served with Devonshire cream, preserves, and artisanal honey
Vanilla crème profiteroles
Sliced fruit and berries



Lunch

All luncheon selections and buffets are available prior to 3:00PM

Add assorted canned soft drinks to any lunch menu for an additional \$3.50 per can, charged on consumption.

All buffet lunches served with freshly brewed gourmet coffee, decaffeinated coffee and tea.

deli buffet | \$28

*(25 person minimum, under 25 people add \$3.00 per person.
May not be ordered for groups of fewer than 15 people)*

Chef's seasonally inspired daily soup creation

Crisp mixed artisan greens with heirloom tomatoes,
shredded carrot, with a selection of assorted dressings,
Quinoa and kale Mediterranean salad

House made pickle and relish tray

Choose Four Open-Faced Sandwich Styles:

Classic roast beef with tomato, lettuce, horseradish-mayo
and grainy mustard on a crusty Kaiser roll

Lemon-pepper tuna salad with crunchy cucumber
on hearty multigrain

Curried chicken salad on garlic naan flatbread

Montreal smoked meat with zesty mustard on rye

Grilled zucchini, roasted red bell peppers, eggplant,
red onion, tomato, and feta cheese served on garlic naan
with a hummus spread

Farm-fresh egg salad with bibb lettuce on a pretzel bun

Black forest ham with Swiss cheese, tomato,
and bibb lettuce on thick cut sourdough

Dijon roasted turkey with Havarti, peppery arugula
and cranberry mayo on ciabatta

Selection of individual dessert squares and pastries.
Fresh melon & citrus salad with berry garnish

mini lunch buffet \$25 per person

(Designed for groups of fewer than 25 people)

Chef's daily soup creation

Crisp mixed baby mesclun greens with a
selection of assorted dressings

Roma tomatoes and cucumbers tossed with
Italian herb dressing

Fresh home-style assorted open-faced
sandwich tray on a selection of artisanal breads
and buns

Sandwich fillings include:

curried chicken salad, lemon-pepper tuna salad,
egg salad, black forest ham with Swiss cheese,
Alberta roast beef and vegetarian

Fresh melon & citrus salad
with field berry garnish

Selection of individual dessert squares & pastries



More Lunch!

Build Your Own Sandwich | \$28

*(25 person minimum, under 25 people add \$3.00 per person.
Not available for groups of fewer than 15 people)*

Chef's daily soup creation

Orange and avocado salad on field greens with citrus vinaigrette

Tangy ranch-style potato salad

Vegetable couscous salad

Create your own sandwiches from the following:

Black forest ham, smoked roasted turkey, Alberta roast beef,
Montreal smoked meat

Lemon pepper tuna salad and curried chicken salad

Gouda, Swiss cheese, cheddar cheese

Hearty multi grain, sourdough, Kaiser rolls, pretzel buns,
naan flatbread & ciabatta

Sliced dill pickles, grilled peppers, avocado, bean sprouts,
tomato, lettuce and onion

Premium mustard, horseradish, mayonnaise and creamery butter

Fresh melon & citrus salad with field berry garnish

Gourmet cookies and French pastries



Plated Lunch

25 person minimum, under 25 people add \$3 per person.

Three-course plated lunch includes:

Choice of soup or salad, main course, and dessert

Served with assorted rolls and butter

Freshly brewed gourmet coffee, decaffeinated coffee and assorted specialty teas.

salads

Classic Caesar salad

Hearts of romaine with shaved parmesan, freshly baked focaccia croutons and a classic house made Caesar dressing with anchovies

Artisan greens

Avocado and orange segments over artisan greens with a citrus vinaigrette

soups

Cumin infused black bean

Cream of wild mushroom

Tomato basil bisque

Ginger scented carrot

entrées

Crispy roast bone-in chicken with pan gravy, smashed russet potatoes, and steamed seasonal vegetables **\$32**

Sliced slow roasted certified Angus beef with buttermilk whipped potatoes, and steamed seasonal vegetables **\$34**

Roasted salmon filet coated in honey and grainy Dijon mustard served with steamed parsley potatoes and a medley of steamed, seasonal vegetables **\$36**

vegetarian

Ratatouille Niçoise **\$32**

desserts

Mango mousse crepes with raspberry coulis

Baked chocolate cheesecake with wild berry chutney.

Lemon-scented pound cake with crème Anglaise and field berries



Themed Lunch Buffets

*(25 person minimum/ under 25 people, add \$3 per person.
Not available to order for groups of fewer than 15 guests)*

*Served with house baked rolls, creamy butter and freshly brewed gourmet coffee, decaffeinated coffee and teas
Can be ordered as a dinner buffet, as larger portions are required add \$7 per person (After 3:00pm)*

Asian Buffet

\$32 per person

salads

Thai style vermicelli noodle salad with lime cilantro dressing

Coleslaw with snow peas, bean sprouts, green onions, multicolor peppers, julienned carrot, and white cabbage

soups

Hot and sour soup

hot accompaniments

Mini crispy vegetable spring rolls

OR pan fried dumplings

entrée

Steamed tilapia with ginger, soya and green onion **OR** battered and fried chicken in orange sauce

Ginger beef **OR** chicken

Pineapple sweet and sour pork **OR** chicken

Stir-fried seasonal vegetables with roasted cashew nuts

Vegetable chow mein **OR** fried rice **OR** steamed coconut rice

desserts

Coconut tartlets, mango mousse, chocolate cheese cakes,
fresh melon and citrus fruit salad with field berry garnish

Tofu available upon request



more... Themed Lunch Buffets

Italian buffet \$32 per person

salads

Caprese salad with sliced heirloom tomato, soft buffalo mozzarella, fresh basil with an olive oil and balsamic vinaigrette

Italian salad with lettuce, celery, peppers, carrots with balsamic vinaigrette

Vegetable antipasto

soups

Stracciatella

accompaniments

Heirloom tomato bruschetta with fresh herbs accompanied with grilled rosemary focaccia bread

entrée

Fresh rotini topped with chorizo sausage, roasted garlic and julienne of onions, diced tomatoes, and tossed in olive oil and sprinkled with parmesan cheese

Chicken Puttanesca with artichokes

Three cheese tortellini in a rich garlic Alfredo sauce

desserts

Fresh melon and citrus salad with field berry garnish
Tiramisu, ricotta cream cheese filled cannoli and espresso panna cotta

Western buffet \$29 per person

salads

Classic potato salad.

Crisp mixed artisanal greens with a selection of assorted dressings

soups

Potato leek chowder

hot accompaniments

Maple syrup glazed corn fritters

Baked beans

Choice of oven roasted potato wedges

OR crispy french fries

entrée

Smokie sausages **OR** grilled beef burgers served with freshly baked buns

BBQ Chicken

desserts

Cinnamon apple turnovers, Saskatoon tarts, and rhubarb pie served with fresh whipped cream



Design Your Own Lunch Buffet

(25 person minimum, under 25 people add \$3.00 per person. Not available to order for groups of fewer than 15 guests)

All entrees are served with Chef's selections of seasonal vegetables and
Freshly brewed gourmet coffee, decaffeinated coffee and teas

Two entrees | \$35 Three entrees | \$38 Four entrees | \$40

Includes your choice of three soup/salads and three desserts

soup selection

Chef's seasonal soup inspiration

Tomato basil bisque

Minestrone

Cream of broccoli

Cream of mushroom

Ginger scented carrot

New England clam chowder

salad selection

Classic Caesar salad

Heart of romaine with shredded parmesan, house made focaccia croutons and a classic Caesar dressing (with anchovies)

Quinoa-kale Mediterranean salad

Quinoa, kale, zucchini, tomatoes, olives, and feta cheese tossed in a lemon garlic vinaigrette

Artisan greens

Avocado and orange segments over artisan greens with a citrus vinaigrette

Heirloom tomato and cucumber salad

tossed in herb vinaigrette

entrées

Crispy roast chicken with fresh herbs, garlic, and extra virgin olive oil

Slow roasted pork loin with diced apple and pear

Grilled mini New York steaks with horseradish au-jus.

Braised Alberta beef short ribs

Roasted Atlantic salmon filet coated in artisanal honey and grainy dijon mustard

Fresh Rotini served with sundried tomatoes and basil in Provencal sauce

Pan-fried potato and cheddar perogies served with sautéed onion and sour cream

Chef's choice of seasonal vegetables

Choose From: roasted fingerling potatoes, russet garlic smashed potatoes, buttermilk whipped potatoes, steamed parsley potatoes, rice pilaf

desserts

Fresh vanilla bean pannacotta

Rich individual chocolate, mango & strawberry mousse cups

Individual cheesecake bites

Vanilla crème profiteroles

Dark chocolate covered strawberries

An assortment of delicate French pastries



Plated 3 Course Dinners

All plated dinners include one starter and one dessert in the entrée price, and are served with house baked rolls, creamy butter and freshly brewed gourmet coffee, decaffeinated coffee and assorted specialty teas.

The starter and dessert must be the same for all guests, and a maximum of two entrees, plus a vegetarian, can be selected for your guests to choose from. Orders must be received in advance and cannot be made onsite.

soups

- Tomato basil bisque
- Wild mushroom bisque
- Cream of parsnip
- Ginger scented carrot

salads

Organic baby spinach salad

shaved fennel, poached pear and orange segments with a honey mustard vinaigrette

Caesar salad

tender heart of romaine with shaved parmesan, house made focaccia croutons and a classic Caesar dressing (with anchovies)

Artisan salad

crisp mixed artisan greens placed in a cucumber ring served with enoki mushrooms topped with balsamic vinaigrette

Mixed quinoa & kale salad

quinoa, kale, diced cucumbers, sweet bell peppers with a fresh oregano, garlic, and lemon vinaigrette

appetizers at additional cost

Pan seared ahi tuna add \$10 per person

Tuscan salad with soya wasabi aioli

Marinated beef carpaccio add \$8 per person

shaved asiago cheese, arugula greens, cracked black pepper and extra virgin olive oil

Wild mushroom ravioli add \$4 per person

tossed in garlic, asiago cheese, herbs and extra virgin olive oil

Pan seared maple glazed bacon wrapped scallops

add \$8 per person
(3 pieces per person)



Plated 3 Course Dinners cont'd

entrées

Filet Mignon (6oz) \$54

Served with caramelized onion potato cake and roasted kale chips

Braised BBQ beef shortribs \$48

Served with buttermilk whipped potatoes and roasted root vegetables

Slow roasted Alberta prime rib \$48

Served with garlic whipped potatoes and steamed seasonal vegetables

Apricot and fig stuffed pork loin \$42

With roasted cauliflower mash and root vegetables

Pistachio crusted pan-baked salmon filet \$48

Served with potato pave, and steamed seasonal vegetables

Spinach and Asiago stuffed chicken breast \$42

With roasted fingerling potatoes and seasonal vegetables

Roasted chicken supreme \$40

With wild mushroom risotto and green beans almandine

vegetarian

Parmesan Polenta steaks with heirloom tomato-corn salad \$32

Ratatouille Niçoise \$32

desserts

Pouding au chômeur

Classic French-Canadian dessert, dense cake baked with sticky maple syrup, served with fresh vanilla whipped cream

Moist lemon scented pound cake

with crème fraîche and field berries

German Chocolate Torte

Rich flourless chocolate cake with chocolate ganache, vanilla bean ice cream and crushed pistachio garnish - (gluten free)

Fresh fruit and berries

with Grand Marnier whipped cream & waffle iron cookie garnish

House-baked cheesecake

with Chef's wild berry compote



Premier Dinner Buffet

(Minimum of 50 people /under 50 add \$3.00 per person)

All buffet dinners are served with house baked artisan rolls and bread, creamery butter and freshly brewed gourmet coffee, decaffeinated coffee and teas

One entrée + one carved item | \$48 per person
Two entrées+ one carved item | \$54 per person
Three entrées + one carved item | \$59 per person

Includes:

Choice of 3 salads
Domestic Cheeseboard with fruit
Served with chef's selection of fresh vegetables and properly appointed starch
Choice of 3 desserts

salads

Caesar salad

Heart of romaine with shaved parmesan, house made focaccia croutons and a classic Caesar dressing (with anchovies)

Artisan greens

with avocado, sundried cranberries, and orange segments in a citrus vinaigrette

Grilled asparagus

served with raspberry vinaigrette

Crisp green bean salad

with artichoke hearts served with lime and herb vinaigrette

Quinoa & kale Mediterranean salad

quinoa, kale, zucchini, tomatoes, olives, and feta cheese tossed in a lemon garlic vinaigrette

Caprese

sliced heirloom tomato, buffalo mozzarella, olive oil, sea salt, crusted black pepper and fresh basil & balsamic reduction

Hummus and house made baked pita chips

served with marinated Kalamata, green and black olives (served on the tables)



more of the Premier Dinner Buffet

entrées

- Tender boneless braised beef short ribs served with red wine demi-glace
- Filet mignon, pan-seared & served with shiitake mushroom jus
- Roasted lamb loin chops served with a cucumber mint raita
- Roasted apricot and fig stuffed pork loin
- Pacific halibut steaks baked with lemon, olives and rosemary
- Pan roasted pistachio crusted salmon filets
- Crispy roasted bone-in chicken with thyme au-jus
- Chicken breast stuffed with spinach and asiago

vegetarian

- Wild mushroom ravioli with a butter and parmesan sauce
- Fresh rotini served with sundried tomato, Kalamata olives, and roasted garlic tossed in extra virgin olive oil

Chef's choice of seasonal vegetables.

Choose from: roasted fingerling potatoes, russet garlic smashed potatoes, buttermilk whipped potatoes, steamed parsley potatoes or rice pilaf

carved items

Slow roasted Alberta baron of beef
or leg of ham

To upgrade to prime rib
add \$6 per person

To upgrade to striploin of beef
add \$4 per person

desserts

- Vanilla bean panna cotta
- German chocolate torte with chocolate ganache
- Decadent chocolate truffles
- Mango cheesecake
- Assortment of delicate French pastries
- Carrot and pineapple cake with cream cheese icing
- Apple strudel with crème fraiche
- Sliced fruit display with field berry garnish
and Grand Marnier whipped cream



Reception Display

Relish tray | \$5 per person

assorted house made pickles including asparagus, beets, beans and olives

Fresh Crudities and Dip | \$6 per person

A selection of fresh seasonal vegetables including carrots, celery, mushrooms, cherry tomatoes, cauliflower, broccoli, and zucchini

Roasted Vegetable Display | \$8 per person

Asparagus tips, young carrots & zucchini, sugar snap pea pods and tomatoes served with garlic hummus, boursin cheese dip and fire roasted red pepper aioli

Fresh Sliced Fruit Display | \$9 per person

Seasonal and tropical fruit display of sliced and whole fruits with field berry garnish served with maple syrup infused yogurt with mint

Dessert Display

(1 1/2 pieces per person) | \$7 per person

A variety of delicate French pastries, chocolate truffles, tarts and freshly baked gourmet cookies

Dry Snack Board | \$6

As assortment of peanuts, pretzels, and classic potato chips

Domestic Cheeseboard | \$12 per person

A selection of Canadian Swiss, cheddar, gouda, camembert, blue and soft herb cheese, garnished with fresh fruit, and served with crusty French Baguette, artisanal crackers and honey, and olive tapenade

International Cheeseboard | \$15 per person

A selection of Domestic and International cheeses including Aged Dutch Gouda, English Applewood Smoked Cheddar, Canadian gorgonzola, triple cream brie, oka and soft chevre, garnished with fresh fruit and served with crusty French baguette, artisanal crackers and honey, olive tapenade, and sweet dates

smorgasbord

Scandinavian inspired open faced sandwich display including gravlax, a selection of cured meats, pickled herring with watercress, and Danish cheeses on a dense thin sliced rye bread
(2 pieces per person) | \$12

Assorted Sushi

(50 minimum pieces) | \$3 per piece
sashimi, nigiri, California rolls with soy sauce.
Served with pickled ginger and wasabi

charcuterie | \$20

Smoked corned beef, pastrami, smoked turkey and artisan beef jerky served with crusty baguette, butter, gherkins, carrot and celery sticks (pork free)

OR

Salami, capicola, prosciutto, and smoked turkey served with crusty baguette, butter, gherkins, carrot and celery sticks



Reception Package

Choose 4 of the following

(2 Cold and 2 Hot) - 8 pcs per person | **\$18 per person**

Choose 5 of the following

(2 Cold and 3 Hot) - 10 pcs per person | **\$22 per person**

Choose 6 of the following

(3 Cold and 3 Hot) - 12 pcs per person | **\$26 per person**

Or design your own menu from the choices below:

Cold Reception Hors D' oeuvres

Soft Medjool dates stuffed with goat cheese & drizzled with artisanal honey | **\$24 per dozen**

Scandinavian gravlax on rye crostini | **\$28 per dozen**

Triple cream brie on ciabatta crostini topped with cranberry apple chutney | **\$24 per dozen**

Olive oil and herb grilled asparagus with boursin cheese wrapped in prosciutto | **\$28 per dozen**

California rolls | **\$26 per dozen**

Vietnamese salad roll, with rice noodles, lettuce, basil and cucumber Served with hoisin dipping sauce | **\$26 per dozen**

Heirloom tomato bruschetta with extra virgin olive oil on Italian focaccia | **\$22 per dozen**

Smoked trout, blended with cream cheese and served on oat bran bread | **\$26 per dozen**

Caprese spear with cherry tomato, mini burrata cheese, basil and served with a balsamic glaze | **\$26 per dozen**

Feta & sun dried tomato phyllo roll | **\$20 per dozen**



Hot Reception Hors D' oeuvres

Maple glazed bacon wrapped scallops | **\$28 per dozen**

Bacon, mac and cheese croquettes | **\$24 per dozen**

Vegetable samosa with yogurt dip, spiced pea, carrot, and onion filled pastry | **\$24 per dozen**

Wild mushroom risotto arancini - Italian rice balls blended with parmesan cheese, coated with bread crumbs and served with tomato aioli | **\$30 per dozen**

Chicken satay - skewers of grilled chicken breast, served with curried peanut sauce | **\$24 per dozen**

Tempura shrimp - fried in a crispy tempura batter and served with a soya wasabi sauce | **\$28 per dozen**

Chinese chicken ball pops with a sweet and sour glaze | **\$24 per dozen**

Beef Wellington - miniature puff pastries filled with cubed beef, mushrooms, garlic and sautéed in butter | **\$28 per dozen**

Pepper steak with garlic aioli - pan seared Alberta Beef marinated in pepper and garlic | **\$26 per dozen**

Mini vegetable spring rolls filled with mixed vegetables, cabbage and bean sprouts, served with plum sauce | **\$24 per dozen**

Action Stations

The Chocolate Fountain
(6 pieces per person) **\$10**

**additional rental cost of \$300 for the chocolate fountain will be applicable*

The Plaza chocolate fountain is an elegant feature in any room, our classic chocolate fountain is served with fresh fruit skewers, including cantaloupe, honeydew, pineapple, strawberry, fresh baked banana bread and sponge cake with crisp vanilla meringue bites.

Carving Stations

Carved items are served with appropriate condiments and assortment of artisanal breads and rolls

Beef selections

Alberta baron of beef **\$275** (serves 45 people)

Slow roasted AAA maple & peppercorn crusted Alberta strip loin **\$350** (serves 30 people)

Slow roasted AAA prime rib of beef **\$375** (serves 30 people)

Turkey selections

Herb rubbed roasted tom turkey **\$220** (serves 20 people)

Pork selections

Maple and honey glazed leg of ham **\$200** (serves 35 people)

Dried spice rubbed pork loin with aged balsamic and port reduction **\$200** (serves 25 people)



Late Night Snack Options

Butter-chicken pizza | \$8 per person
(based on two slices per person)

Poutine bar

crisp thick cut french fries served with real cheese curds, beef gravy & condiments | **\$8**

Add Pulled Pork **\$5**

Late Night Espresso Bar | \$18

Recommended for groups under 50 people

Make your own frothy lattes, cappuccinos and rich espressos with a Nespresso pod machine

House made artisanal beignets (classic, maple and cinnamon sugar)

House baked biscotti (Almond, chocolate dipped, pistachio)

Candy Bar | \$6

A variety of soft and hard candies artfully displayed