

## CATERING MENU

## EXECUTIVE CHEF TOBIAS LARCHER



Executive Chef Tobias Larcher brings a wealth of knowledge and innovation to the kitchens at Heritage Park. With over 25 years of experience in the culinary industry, Chef Tobias has received Red Seal level certification in Austria and has worked in seven different countries around Europe and both Central and North America before settling in Canada, gaining extensive skills along the way.

Tobias started at the Park as Chef de Cuisine of the Selkirk restaurant in 2016 before moving to the position of Executive Chef in 2021. His passion and support for local ingredients come out in his cooking, utilizing the best ingredients Alberta has to offer. Alongside his team of culinary experts, Chef Tobias creates regionally inspired menus incorporating ingredients grown on Heritage Park's own 127 acres and highlighting local producers as much as possible.

Under Chef Tobias' direction, our chefs enjoy exercising their creativity and are pleased to customize menus to meet their guests' diverse needs. Welcome to Heritage Park's table, where we strive to make each meal truly memorable.

### BUFFET BREAKFASTS

*Available between 7:00 am and 11:00 am with the exception of the Heritage Harvest Brunch.*

#### **The Working Breakfast | 19 PER PERSON**

English muffin sandwich filled with farm fresh fried egg, capicola ham or spinach, cheddar cheese, tomato and mustard aioli  
Seasonal fresh fruit platter  
Fresh baked fruit Danish  
Assorted chilled juices  
Locally roasted coffee and tea selection

#### **East to West | 23 PER PERSON**

Montreal style bagels with herb cream cheese and preserves  
**Add On** Smoked salmon, caper and red onions | \$2 per person  
*Alberta Bakery* cinnamon raisin French toast  
Scrambled eggs with peppers and chives  
Breakfast maple sausage and bacon  
Baby red potato hash browns  
Spinach and feta frittata  
Seasonal fresh fruit platter  
*Alberta Bakery* morning basket  
Assorted chilled juices  
Locally roasted coffee and tea selection

#### **Country Farmhouse Breakfast | 26 PER PERSON**

*Minimum of 20 guests.*

Buttermilk pancakes with Canadian maple syrup  
Scrambled eggs with peppers and chives  
Breakfast maple sausage and bacon  
Baby red potato hash browns  
Seasonal fresh fruit platter  
Individual fruit yogurts  
*Alberta Bakery* muffins, Danish, scones and croissants, butter and fruit preserves  
Assorted chilled juices  
Locally roasted coffee and tea selection

#### **Continental Breakfast | 17 PER PERSON**

*Alberta Bakery* muffins, Danish, scones and croissants, butter and fruit preserves  
Mason jar yogurt parfait with fresh berries  
Seasonal fresh fruit platter  
Assorted chilled juices  
Locally roasted coffee and tea selection



## BUFFET BREAKFASTS

### Heritage Harvest Brunch | 38 PER PERSON

*Available between 9:00 am and 2:00 pm in all venues (with the exception of our tents). Minimum of 30 guests.*

Sliced brown sugar glazed gammon ham  
Eggs Benedict with Canadian back bacon  
Belgian waffles with fruit compote, maple syrup and vanilla whipped cream  
Scrambled eggs with peppers and chives  
Breakfast maple sausage and bacon  
Baby red potato hash browns  
Smoked salmon platter with red onions and capers  
Cobb salad with iceberg lettuce, blue cheese, bacon, shredded cheddar cheese, hard boiled egg and ranch dressing  
Baby spinach and quinoa salad with dried apricots, strawberry, toasted almonds and lemon basil dressing  
A selection of Canadian cheeses with crackers  
*Alberta Bakery* muffins, Danish, scones and croissants, butter and fruit preserves  
Petit French pastries, macarons and fruit tarts  
Seasonal fresh fruit platter  
Assorted chilled juices  
Locally roasted coffee and tea selection

### Breakfast Additions

#### Chef attended omelette station | 7 PER PERSON

Cheddar cheese, scallions, red peppers, sliced cremini mushrooms and smoked ham

#### Eggs Benedict with Canadian back bacon | 5 PER PERSON

#### Chef attended carved brown sugar glazed ham | 7 PER PERSON

#### Yogurt bar | 3 PER PERSON

Greek yogurt, *ABC Bees* honey, homemade granola, fresh berries, brownie bits

#### Seafood platter | 4 PER PERSON

Smoked salmon, smoked trout, poached prawns, cocktail sauce, lemon, dill cream cheese, capers, crostini





## CATERING MENU

## DAYTIME BREAKS AND ADDITIONS

*Charged per person unless otherwise indicated.*

**To be ordered in conjunction with a full meal.**

### **Dip Trio Platter | 9 PER PERSON**

Roma tomato bruschetta, creamy spinach & artichoke dip and roasted red pepper hummus  
Pita chips and tortilla chips

### **Heart Smart | 11 PER PERSON**

All-natural granola bars  
Individual smoothies  
Heritage Park quinoa muffins

### **Coffee and Cookies | 7 PER PERSON**

*Alberta Bakery* assorted cookies  
Locally roasted coffee and tea selection

### **Salty and Sweet | 9 PER PERSON**

Individual packages of assorted potato chips, variety of candy  
Chocolate covered pretzels and caramel popcorn

### **Livingston Garden Vegetable Sticks | 7 PER PERSON**

Locally sourced assorted crudités  
Traditional hummus, buttermilk ranch dressing  
Crispy pita chips

### **Baker's Break | 11 PER PERSON**

Miniature apple pie cinnamon buns with cream cheese frosting  
*Alberta Bakery* mini cheese buns and assorted muffins  
Locally roasted coffee and tea selection

### **Tea & Coffee Cake Break | 8 PER PERSON**

Variety of *Alberta Bakery* coffee cakes  
Locally roasted coffee and tea selection

### **Charcuterie and Cheese | 11 PER PERSON**

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâté, pickles, crackers and crisps, grainy Dijon mustard and confiture

### **Alberta Bakery Butter Tarts | 27 PER DOZEN**

### **Alberta Bakery Mini Cheese Buns | 36 PER DOZEN**

### **Alberta Bakery Muffins | 34 PER DOZEN**

### **Alberta Bakery Mini Cinnamon Buns | 39 PER DOZEN** With Cream Cheese Icing

### **Individual Assorted Fruit Yogurt | 2 EACH**

### **Infused Water**

Watermelon Basil | **75 / 50 SERVINGS** | **40 / 25 SERVINGS**

Citrus | **75 / 50 SERVINGS** | **40 / 25 SERVINGS**

Lemon, lime and grapefruit

Cucumber Mint | **75 / 50 SERVINGS** | **40 / 25 SERVINGS**

### **Gluten Free Treats**

Heritage Park quinoa muffins | **4.50 EACH**

Gluten free brownies | **4 EACH**

Caramel short bread bars | **3 EACH**

Brown butter marshmallow bars | **4 EACH**

Gluten free banana bread | **4 EACH**

Coffee cake | **3.50 EACH**





## CATERING MENU

## BUFFET LUNCHEONS

*Available between 11:00 am and 2:00 pm. Minimum of 12 guests.*

### **The Italian Farmhouse | 36 PER PERSON**

Mediterranean vegetable minestrone

Potato gnocchi with forest mushrooms, spinach and heirloom tomato sauce

Mild Italian sausage with roasted red peppers and onions

Mushroom ravioli with spinach and truffle cream sauce

Arugula and tomato salad with mini bocconcini and aceto balsamic vinaigrette

Caesar salad with lemon garlic dressing, romaine lettuce and grated Grana Padano

*Alberta Bakery* herb and sea salt crusted focaccia bread

Vanilla profiteroles, tiramisu torte and mini chocolate panna cotta cups

Locally roasted coffee and tea selection

### **The Country Fair | 34 PER PERSON**

Homestyle Alberta beef meatloaf with mushroom demi glaze

Three cheese scalloped potatoes

*Forty Creek* BBQ glazed chicken drumsticks

Caesar salad with lemon garlic dressing, romaine lettuce and grated Grana Padano

Roasted corn and black bean salad

*Alberta Bakery* cornbread muffins and creamery butter

Assorted pies and crumbles

Locally roasted coffee and tea selection

### **The Corner Deli | 30 PER PERSON**

*Minimum of 20 guests.*

Chef's homemade soup of the day

**BUILD YOUR OWN SANDWICH BUFFET:**

Black forest ham, smoked turkey breast, egg salad and tuna salad

Sliced tomatoes, cucumbers, butter leaf lettuce, sprouts and pickles

Sliced Swiss and cheddar cheese

Cranberry aioli, butter, mayonnaise, and grainy Dijon mustard

*Alberta Bakery* breads and rolls

**Add On** Vegan and gluten free buns | **\$1 per person**

Baby spinach and quinoa salad with dried apricots, strawberry, toasted almonds and lemon basil dressing

Farmer's artisan greens with assorted dressings

*Alberta Bakery* mini cookies, vanilla cream puffs, assorted squares and butter tarts

Locally roasted coffee and tea selection



## CATERING MENU

## BUFFET LUNCHEONS

*Available between 11:00 am and 2:00 pm. Minimum of 12 guests.*

*Hosted soft drinks or juices may be added to your menu for \$3.50 each and will be charged on a consumption basis.*

### Coast to Coast | 38 PER PERSON

Sweet potato corn chowder  
Chicken cordon bleu with grainy Dijon mustard sauce  
Three cheese scalloped potatoes  
Pan seared maple glazed salmon on roasted olive pepper tapenade  
Prairie wild rice with garden herbs  
French green beans with toasted almonds  
Baby spinach salad with saskatoon berries, goat cheese crumble and honey Dijon dressing  
Quinoa salad with edamame beans, alfalfa sprouts, sunflower seeds, cucumbers, spinach, lemon poppy seed dressing  
Assorted pickled vegetables and relish platter  
Seasonal fresh fruit platter  
*Alberta Bakery* rolls and butter  
Pecan and butter tarts, assorted squares and beignets  
Locally roasted coffee and tea selection

### From the Grill | 33 PER PERSON

Heritage beef burgers and grilled farmer's sausage  
Brioche buns and French rolls, heirloom tomato slices, crisp green leaf lettuce, dill pickles  
Assorted cheese slices, garlic aioli, ketchup, mustard, pickle relish  
Chilled baby potato and green bean salad with maple Dijon dressing  
Four peppercorn ranch coleslaw with shredded cabbage, kale and carrots  
Sea salted wedge fries and tempura onion rings  
Apple, pecan and lemon meringue pies  
Locally roasted coffee and tea selection

### The Livingston Lunch | 28 PER PERSON

Chef's homemade soup of the day  
*Alberta Bakery* breads and rolls  
A variety of chef inspired sandwiches including egg salad, tuna salad, roast turkey, black forest ham and grilled vegetables  
Farmer's artisan greens with assorted dressings  
Baby spinach salad with dried blueberries, goat cheese crumble and honey Dijon dressing  
*Alberta Bakery* mini cookies and dessert bars  
Locally roasted coffee and tea selection

### The Wrap Deluxe | 30 PER PERSON

Chef's sweet potato corn chowder with assorted crackers  
A variety of chef inspired wraps:  
Chipotle chicken breast, black bean spread, iceberg lettuce  
Roasted antipasto vegetables, guacamole spread, iceberg lettuce  
Spicy roast beef, jalapeño Monterey Jack cheese, iceberg lettuce, habanero aioli  
Served with pico de gallo, lime sour cream, guacamole  
Roasted corn and black bean salad with Cajun lime balsamic vinaigrette on a bed of arugula  
Farmer's artisan greens with assorted dressings  
*Alberta Bakery* mini cookies, butter tarts and dessert bars  
Locally roasted coffee and tea selection

### Add On

#### Tasty Treat | 4.50 PER PERSON +GST

*Available May through October during Village operating hours.  
Vouchers provided.*

REDEEM VOUCHER FOR ONE OF THE FOLLOWING:

Ice cream cone, popcorn, candy floss, or two *Alberta Bakery* cookies





## CATERING MENU

## PLATED LUNCHEONS

Available between 11:00am and 2:00pm in the Wainwright Hotel, Gunn's Dairy Barn, Famous 5 Centre of Canadian Women, Town Hall, Selkirk Gallery Room and Founders' Lounge.

A minimum of two courses must be ordered. Please select a group choice for each course. Should you wish to offer guests a second entrée choice, please speak with your Event Planner prior to your event.

All meals include fresh baked Alberta Bakery rolls and creamery butter and locally roasted coffee and tea selection.

### **Soups | 6 PER PERSON**

#### **Roasted white onion**

Sourdough croutons and red pepper crème fraîche

#### **Charred cream of forest mushroom**

Double smoked bacon lardon and roasted red pepper relish

### **Salads | 8 PER PERSON**

#### **Classic Caesar**

Drizzled with lemon garlic dressing

Double smoked bacon lardon, grilled lemon and Parmesan crostini

#### **Prospect Ridge power bowl**

Edamame beans, alfalfa sprouts, sunflower seeds, cucumbers, red bell peppers, spinach, sundried tomato dressing

### **Desserts | 7 PER PERSON**

#### **Lemon tart**

Strawberry mint salad

#### **Chocolate truffle mousse cake**

French macaron

#### **Sour cream cheesecake**

Saskatoon berry compote

#### **Hazelnut chocolate paté**

Sponge toffee and fruit gel

## Entrées

### **Pan seared maple glazed salmon | 27 PER PERSON**

Lemon beurre blanc

Wild rice pilaf

Market vegetables

### **Oven roasted free range supreme of chicken | 27 PER PERSON**

Forest mushroom velouté

Crispy potato gnocchi

Market vegetables

### **Grilled 8oz CAB NY striploin | 29 PER PERSON**

Rosemary demi-glace

Roasted fingerling potatoes

Market vegetables

### **Forest mushroom ravioli | 26 PER PERSON**

Walnut cream sauce

Shaved Grana Padano

Grilled broccolini



## BUFFET DINNERS

### Entrées

**Carved AAA Alberta beef striploin** | **58** PER PERSON

Grainy Dijon mustard and horseradish

Red wine demi-glace

OR

**Applewood smoked BBQ pork loin** | **53** PER PERSON

Natural jus and apple cinnamon chutney

OR

**Carved AAA Alberta prime rib** | **64** PER PERSON

Crusted with rosemary and sea salt

Grainy Dijon mustard and horseradish

Rosemary au jus

**Please choose one of the following  
additional entrées for your Buffet**

**Honey glazed roasted chicken breast**

Black garlic cream sauce

**Cedar plank salmon**

Maple mustard glaze

**Forest mushroom ravioli**

Sautéed spinach and truffle cream sauce

**Crispy potato gnocchi**

Fire roasted tomato sauce, Kalamata olives, ricotta crème fraîche

### Included with your Buffet

Artisan *Alberta Bakery* dinner rolls and creamery butter

Oven roasted baby red potatoes with herbs, sea salt and olive oil

An assortment of market vegetables

Farmer's artisan greens with assorted dressings

Cavatappi pasta salad with roasted red peppers and  
cucumber pesto dressing

Assorted pickled vegetables and relish platter

Assorted French pastries, seasonal pies and tortes

Seasonal fresh fruit platter

Locally roasted coffee and tea selection

### Add On

Truffle whipped potatoes | **2** PER PERSON

Grilled asparagus and mushrooms | **2** PER PERSON

Charcuterie platter | **5** PER PERSON

Canadian cheese platter | **3** PER PERSON

International cheese platter | **4** PER PERSON

*Alberta Bakery* bread basket including small cheese, rye, herb and  
sourdough buns | **1.25** PER PERSON



## CATERING MENU

## DELUXE BUFFET DINNERS

*Available for a minimum of 40 guests.*

### Entrées

**Carved AAA Alberta beef striploin** | **63** PER PERSON

Dijon mustard and horseradish  
Red wine demi-glace

OR

**Applewood smoked BBQ pork loin** | **58** PER PERSON

Natural jus and apple cinnamon chutney

OR

**Carved AAA Alberta prime rib** | **66** PER PERSON

Crusted with rosemary and sea salt  
Dijon mustard and horseradish  
Rosemary au jus

**Please choose two of the following  
additional entrées for your Buffet**

**Oven roasted supreme of chicken**

Black garlic cream sauce

**Cedar plank salmon**

Maple mustard glaze

**Maple brined heritage turkey breast**

Traditional sundried cranberry stuffing  
Sage pan gravy

**Forest mushroom ravioli**

Sautéed spinach and truffle cream sauce

**Crispy potato gnocchi**

Fire roasted tomato sauce, Kalamata olives, ricotta crème fraîche

### Included with your Deluxe Buffet

Artisan *Alberta Bakery* dinner rolls and creamery butter

Oven roasted baby red potatoes with herbs, sea salt and olive oil

An assortment of market vegetables

Asian sesame noodle salad with julienned vegetables and  
sweet & sour vinaigrette

Farmer's artisan greens with assorted dressings

Baby spinach and quinoa salad with dried apricots, strawberry,  
toasted almonds and lemon basil dressing

Gem tomato salad with buffalo mozzarella, red onion and  
aceto balsamic vinaigrette

Roasted corn and black bean salad with Cajun lime balsamic  
dressing on a bed of arugula

Canadian cheese platter with crackers and crisps

Assorted pickled vegetables and relish platter

Assorted French pastries, beignets, squares, seasonal pies, tortes  
and cake pops

Seasonal fresh fruit platter

Locally roasted coffee and tea selection

### Add On

*Alberta Bakery* bread basket including small cheese,  
rye, herb and sourdough buns | **1** PER PERSON

Truffle whipped potatoes | **2** PER PERSON

Grilled asparagus and mushrooms | **2** PER PERSON

Charcuterie platter | **3** PER PERSON

Upgrade to international cheese board | **2** PER PERSON

French macarons | **1.50** PER PERSON





## CATERING MENU

## PLATED DINNERS

*Available in Gasoline Alley Museum, Wainwright Hotel, Gunn's Dairy Barn, Famous 5 Centre of Canadian Women, and Founders' Lounge.*

*All meals include group choice of one entrée, group choice of soup OR salad, group choice of dessert, fresh baked Alberta Bakery rolls and creamery butter, locally roasted coffee and tea selection. Add an additional soup OR salad OR Chef's choice of sorbet for 7.00 per person. Should you wish to offer guests a second entrée choice, please speak with your Event Planner prior to your event.*

### Entrées

#### **Grilled Atlantic salmon filet | 51 PER PERSON**

Roasted red pepper sauce, quinoa pilaf, market vegetables

#### **Blackened mahi-mahi | 52 PER PERSON**

Pineapple lime salsa, lemongrass coconut rice, market vegetables

#### **Slow roasted Alberta pork tenderloin | 51 PER PERSON**

Cognac cream sauce, potato rösti, market vegetables

#### **Oven roasted free range supreme of chicken | 53 PER PERSON**

Balsamic glaze

Mushroom leek ragout, crispy potato gnocchi, market vegetables

#### **Pan seared chicken supreme saltimbocca | 56 PER PERSON**

Prosciutto and sage wrapped chicken supreme

Pesto cream sauce, wild rice, market vegetables

#### **Slow roasted AAA Alberta prime rib of beef | 63 PER PERSON**

Rosemary infused au jus

Mini herb Yorkshire pudding, horseradish whipped potato, market vegetables

#### **Whole roasted tenderloin of AAA Alberta beef | 67 PER PERSON**

Red currant jus, black truffle potato pavé, market vegetables

#### **Forest mushroom ravioli | 45 PER PERSON**

Sautéed spinach and cream sauce

#### **Crispy potato gnocchi | 45 PER PERSON**

Fire roasted tomato, Kalamata olive, ricotta crème fraîche

#### **Truffle and green pea risotto | 46 PER PERSON**

Arborio rice, green peas, forest mushroom, shaved Grana Padano

### Soups

#### **Roasted white onion**

Sourdough croutons and red pepper crème fraîche

#### **Charred cream of forest mushroom**

Double smoked bacon lardon and fresh chives

#### **Heirloom tomato bisque**

Basil crème fraîche

#### **Lobster ravioli in lemongrass broth**

Vegetable julienne

### Salads

#### **Prospect Ridge power bowl**

Edamame beans, alfalfa sprouts, sunflower seeds, cucumbers, red bell peppers, spinach, sundried tomato dressing

#### **Watermelon and feta**

Watermelon cubes, feta mousse, cucumbers, farmer's greens, crispy prosciutto, lemon basil vinaigrette

#### **Farmer's greens**

Frisée, roasted gem tomatoes, carrot curls, radish coin, cucumbers, candied pecans, alfalfa sprouts, honey Dijon dressing

#### **Traditional Caesar**

Romaine lettuce, shaved Grana Padano, roasted garlic crostini, lemon garlic dressing

### Desserts

#### **Lemon tart**

Strawberry mint salad

#### **Chocolate truffle mousse cake**

#### **Raspberry macaron**

#### **Sour cream cheesecake**

Saskatoon berry compote

#### **Hazelnut chocolate paté**

Dark chocolate crumble and fruit gel





## CATERING MENU

# BARBEQUE TENT BUFFET BREAKFAST AND LUNCHEONS

*Available in the Chautauqua Tent and Celebration Tent Victoria Day long weekend to Thanksgiving long weekend.*

## BUFFET BREAKFAST

*Available between 7:00 am and 11:00 am.*

### The Early Riser | 22 PER PERSON

Buttermilk pancakes with butter and syrup  
Breakfast maple sausages and hashbrowns  
*Alberta Bakery* muffins, Danish, scones and croissants,  
butter and fruit preserves  
Fresh cut fruit salad  
Assorted chilled juices  
Locally roasted coffee and tea selection

## BUFFET LUNCHEONS

*Available between 11:00 am and 2:00 pm.*

*Hosted soft drinks or juices may be added to your menu for \$3.50 each and will be charged on a consumption basis.*

### The Urban Cowboy | 30 PER PERSON

Prime rib beef burgers, Heritage hot dogs  
Bakery fresh buns, green leaf lettuce, tomato, pickle slices,  
red onion, cheddar cheese, mustard, relish and ketchup  
Vegetarian campfire baked beans and assorted chips  
Farmer's artisan greens with assorted dressings  
Creamy baby red potato salad and old-fashioned coleslaw  
Assorted *Alberta Bakery* dessert bars  
Seasonal fresh fruit platter  
Locally roasted coffee and tea selection

### The Ranch Hand | 35 PER PERSON

Slow roasted AAA Alberta beef striploin  
Grainy Dijon mustard and horseradish  
*Forty Creek* BBQ glazed chicken drumsticks  
*Alberta Bakery* rolls with butter  
Oven roasted baby red potatoes with sea salt and olive oil  
Honey dill carrots  
Traditional creamy macaroni salad with red onion, peppers and radish  
Farmer's artisan greens with assorted dressings  
Assorted *Alberta Bakery* dessert bars  
Seasonal fresh fruit platter  
Locally roasted coffee and tea selection

## Add On

### Tasty Treat | 4.50 PER PERSON +GST

*Available May through October during Village operating hours.  
Vouchers provided.*

REDEEM VOUCHER FOR ONE OF THE FOLLOWING:

Ice cream cone, popcorn, candy floss, or two *Alberta Bakery* cookies

### \$5 Retail Voucher | 5 EACH

Redeem at retail and food locations.  
Some restrictions apply.



## CATERING MENU

## BARBEQUE TENT BUFFET DINNERS

Available in the Chautauqua Tent and Celebration Tent Victoria Day long weekend to Thanksgiving long weekend.

### Entrées

**Carved AAA Alberta beef striploin** | **56** PER PERSON

Dijon mustard and horseradish

**Carved AAA prime rib of Alberta beef** | **59** PER PERSON

Crusted with rosemary and sea salt

Grainy Dijon mustard and horseradish

**Barbequed New York striploin steak** | **57** PER PERSON

9oz AAA Alberta beef

**Please choose one of the following additional entrées for your Buffet**

**Cedar plank salmon**

Maple mustard glaze

**St. Louis style barbequed pork ribs**

Braised with *Forty Creek* BBQ sauce

**Honey glazed roasted chicken breast**

Black garlic cream sauce

**Forest mushroom ravioli**

Sautéed spinach and truffle cream sauce

**Crispy potato gnocchi**

Fire roasted tomato sauce, spinach, ricotta crème fraîche

### Add On

**Lobster mac and cheese** | **3** PER PERSON

**Crispy potato gnocchi with fire roasted**

**tomato sauce** | **3** PER PERSON

**Duo of sausages** | **4.50** PER PERSON

Chicken and maple sausage

Jalapeño cheddar sausage

Served on a Coliseum bun with sauerkraut and grainy Dijon mustard

### Included with your Buffet

Artisan *Alberta Bakery* dinner rolls and creamery butter

Oven roasted baby red potatoes with herbs, sea salt and olive oil

An assortment of market vegetables

Farmer's artisan greens with assorted dressings

Traditional creamy macaroni salad with red onion, peppers and radish

Assorted vegetable crudité with buttermilk dressing

A variety of squares, brownies and cookies

Seasonal fresh fruit platter

Locally roasted coffee and tea selection



## CATERING MENU

## SET COCKTAIL RECEPTION

### The Bite

*Minimum of 30 guests. 16 pieces per person. Available in all venues with the exception of our tents.*

#### Chef attended station

##### CHOICE OF

#### Whole roasted applewood smoked

##### Alberta pork loin | **52 PER PERSON**

Sour cherry chutney, grainy Dijon aioli  
Carved onto an *Alberta Bakery* ciabatta bun

OR

#### Slow roasted striploin of

##### AAA Alberta beef | **56 PER PERSON**

Seasoned with rosemary and sea salt  
Carved onto an *Alberta Bakery* onion and herb bun  
Gourmet mustard, truffle aioli and horseradish

OR

#### Roasted tenderloin of

##### AAA Alberta beef | **60 PER PERSON**

Seasoned with rosemary and sea salt  
Carved onto an *Alberta Bakery* onion and herb bun  
Gourmet mustard, truffle aioli and horseradish

### Included with your cocktail reception

#### Warm bruschetta and goat cheese crostini

Served with caramelised onion jam

#### Vietnamese shrimp salad rolls

Satay sauce and sriracha

#### Mushroom risotto balls

With porcini mushrooms and Asiago cheese

#### Venezuelan beef empanadas

Chimichurri sauce

#### Vegetable gyoza dumpling

With ginger soya glaze

#### Mini shepherd's pie

Alberta ground beef and Yukon mashed potatoes baked in a tart shell

#### Brie mousse and red pepper relish

Herbed shortbread cookie

#### Mini crab cakes

Cracked black pepper aioli

#### Mediterranean antipasto skewer

Artichoke, Kalamata olive, gem tomato, cucumber

#### *Alberta Bakery* bannock

Saskatoon berry chutney

#### Assorted French pastries and mini cupcakes

#### Locally roasted coffee and tea selection



## SET COCKTAIL RECEPTION

### The Cruiser

*Minimum of 40 guests. 22 pieces per person. Available in all venues with the exception of our tents.*

### Chef Attended Station

#### CHOICE OF

#### Whole roasted applewood smoked

#### Alberta pork loin | 56 PER PERSON

Sour cherry chutney, grainy Dijon aioli  
Carved onto an *Alberta Bakery* ciabatta bun

OR

#### Slow roasted striploin of

#### AAA Alberta beef | 60 PER PERSON

Seasoned with rosemary and sea salt  
Carved onto an *Alberta Bakery* onion or herb bun  
Gourmet mustard, truffle aioli and horseradish

OR

#### Roasted tenderloin of

#### AAA Alberta beef | 65 PER PERSON

Seasoned with rosemary and sea salt  
Carved onto an *Alberta Bakery* artisan bun  
Gourmet mustard, truffle aioli and horseradish

### Included with your cocktail reception

#### Sautéed jumbo prawns (Chef attended station)

Shallots, garlic, fresh herbs, lemon butter, flambéed with vodka

#### Jamaican chicken salad

Jerk spice aioli, served on a pita chip

#### Basil infused Italian style beef meatballs

Roasted tomato marinara

#### Spinach and caramelized onion tartlet

Baked in tart shell with Fontina cheese

#### Pretzel PLT

Crispy prosciutto, arugula, Roma tomato pesto aioli

#### Crispy tempura shrimp

Seasoned with salt and pepper

#### Caprese skewers

Cherry tomatoes and mini bocconcini cheese with basil, balsamic reduction

#### Mini vegetarian samosas

Cilantro and mint chutney

#### Spinach and feta spanakopita

Served with tzatziki sauce

#### Rustic baked triple crème brie wheel

Caramelized onion and dry fruit compote

#### Charcuterie and cheese

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâté, pickles, crackers and crisps, grainy Dijon mustard and confiture

#### Assorted vegetable crudité with buttermilk dressing

#### Seasonal fresh fruit platter

#### Mini *Alberta Bakery* cookies

Mini dark chocolate pot de crème, macarons, assorted mini beignets and cake pops, European squares

#### Locally roasted coffee and tea selection

## CATERING MENU

## HORS D'OEUVRES

*Your Catered Event Planner will assist you with selecting the appropriate quantities. Minimum order of 3 dozen per menu item is required.*

*Served buffet style except where indicated. Select items can be passed; a labour fee will apply. Ask your Event Planner for details.*

### Cold Selections

**Classic devilled eggs** | 30 PER DOZEN  
Paprika, radish and fresh chives

**Fresh tomato and avocado tart** | 35 PER DOZEN  
With goat cheese and micro greens

**Mediterranean antipasto skewer** | 35 PER DOZEN  
Artichoke, Kalamata olive, gem tomato, cucumber

**Pretzel PLT** | 38 PER DOZEN  
Crispy prosciutto, arugula, Roma tomato pesto aioli

**Smoked salmon tea sandwich** | 39 PER DOZEN  
Dill aioli

**East coast lobster shrimp salad** | 41 PER DOZEN  
Sprouts and lemon zest aioli  
Served in a savoury tart shell

**Sundried tomato mousse and Kalamata olives** | 35 PER DOZEN  
Sesame cone

**Prosciutto wrapped pickled asparagus spears** | 37 PER DOZEN  
Herbed Boursin cheese

**Assorted sushi and maki rolls** | 49 PER DOZEN  
Pickled ginger, wasabi and soya sauce

**Assorted selection of vegetarian maki rolls** | 40 PER DOZEN  
Pickled ginger, wasabi and soya sauce

**Shrimp cocktail bites** | 42 PER DOZEN  
Artisan lettuce chiffonade, chilli lime aioli  
Served in a verrine cup

**Melon and prosciutto skewers** | 37 PER DOZEN  
Cantaloupe melons, prosciutto, fresh mint

**Roasted garlic hummus and pita** | 34 PER DOZEN  
Mini pita and roasted red pepper julienne

### Hot Selections

**Mini vegetarian spring roll** | 31 PER DOZEN  
Sweet chili sauce

**Venezuelan beef empanada** | 39 PER DOZEN  
Chimichurri sauce

**Vegetarian samosas** | 38 PER DOZEN  
Cilantro and mango chutney

**Pulled spiced chicken sliders** | 43 PER DOZEN  
Chipotle aioli and cotton fried onions served on a mini ciabatta bun

**Miniature beef Wellington** | 43 PER DOZEN  
Beef tenderloin, mushroom duxelle, puff pastry

**Basil infused Italian style beef meatballs** | 41 PER DOZEN  
Roasted tomato marinara

**Caramelized onion and spinach tartlets** | 37 PER DOZEN  
Baked in a tart shell torched with feta

**Bacon wrapped scallops** | 43 PER DOZEN

**Tempura honey garlic chicken skewers** | 37 PER DOZEN  
Honey garlic dipping sauce

**Rustic baked triple crème brie wheel**  
99 10-INCH WHEEL | 155 18-INCH WHEEL  
Caramelized onion and dried fruit compote

**Hand pressed Alberta beef sliders** | 43 PER DOZEN  
Sriracha aioli, dill pickle, diced onions and aged cheddar cheese  
Served on a brioche slider bun

**Chicken dumplings** | 40 PER DOZEN  
Sweet chili soya sauce



## CATERING MENU

## HORS D'OEUVRES STATIONS

*Your Catered Event Planner will assist you with selecting the appropriate quantities. Available for a minimum of 40 guests. Charged per person unless otherwise indicated.*

### Fifties style float bar | 7 PER PERSON

Assorted bottles of old-fashioned soda

Vanilla ice cream

Add 1oz of liquor for an additional 7.25

### Antique popcorn wagon | 100 FLAT FEE | 3 PER BAG

### Chef Attended Stations

*Available for a minimum of 40 guests.*

*Charged per person unless otherwise indicated.*

### Oyster bar | 40 PER DOZEN

Minimum 5 dozen

Selection of fresh shucked East & West Coast oysters

With citrus mignonette, hot sauces and lemon wedges

### Slow roasted striploin of AAA Alberta beef | 14 PER PERSON

Seasoned with rosemary and sea salt

Carved onto an *Alberta Bakery* onion or herb bun

Gourmet mustard, truffle aioli and horseradish

### Sautéed jumbo prawns | 12 PER PERSON

Shallots, garlic, fresh herbs, lemon butter

Flambéed with vodka

### Stir fry station | 12 PER PERSON

Chicken or tofu with garlic ginger soya sauce and udon noodles

Shredded carrots, green onions, bean sprouts, corn, shredded cabbage, cilantro

Served in Chinese takeout containers

### Traditional perogies station | 12 PER PERSON

Filled with potato and chives

Topped with pulled short rib, sour cream, green onions, pickled onions, shredded cheddar cheese

### Italian rotini pasta station | 11 PER PERSON

Choice of fire roasted heirloom tomato or truffle mushroom sauce

Served with shaved Grana Padano and *Alberta Bakery* focaccia

### Southwestern taco station | 12 PER PERSON

Soft tortilla shells and lettuce wraps

Pico de gallo, shredded Cajun chicken, guacamole, chipotle aioli, shredded cheddar, lime sour cream

Black beans, green onions

### Atlantic lobster mac and cheese | 11 PER PERSON

Gruyère, aged cheddar cheese sauce

Rosemary panko crust



## CATERING MENU

## A LA CARTE MENU ENHANCEMENTS AND LATE NIGHT SNACKS

*Available in addition to your menu selections. Hot food items available until 11:00 pm. Charged per person unless otherwise indicated.*

**To be ordered in conjunction with a full meal.**

**Build your own poutine station | 10 PER PERSON**

Shoestring fries, chicken gravy, cheese curds, bacon bits and green onions

**Gourmet pizza**

**72 HALF-SLAB (24 SLICES) | 130 WHOLE-SLAB (48 SLICES)**

Capicola and pineapple

Pepperoni and forest mushroom

Quattro formaggio

BBQ chicken, red onion and bacon

Customize your own

**Mini all beef hot dog station | 33 PER DOZEN**

Ketchup, mustard, relish, sauerkraut, banana peppers and onions

**Nacho bar | 9 PER PERSON**

Corn tortilla chips, banana peppers, jalapeños, black olives, diced tomatoes, seasoned ground beef, salsa, sour cream and warm jalapeño cheese sauce

**Charcuterie and Cheese | 11 PER PERSON**

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâté, pickles, crackers and crisps, grainy Dijon mustard and confiture

**Build your own deli sandwich | 10 PER PERSON**

An assortment of sliced deli meats, Swiss and cheddar cheese, butter, mayonnaise, mustard, bread & butter pickles and *Alberta Bakery* white and whole wheat tray buns

**Dip trio platter | 9 PER PERSON**

Roma tomato bruschetta, creamy spinach & artichoke dip and roasted red pepper hummus

Pita chips and tortilla chips

**Livingston garden vegetable sticks | 6 PER PERSON**

Locally sourced assorted crudité with buttermilk dressing

**Sweet Tooth | 11 PER PERSON**

Assorted mini beignets, butter tarts, macarons and French pastries

**Salty and Sweet | 9 PER PERSON**

Individual packages of assorted potato chips, variety of candy  
Chocolate covered pretzels and caramel popcorn

**Canadian cheese tray with crackers | 7 PER PERSON**

**Seasonal fresh berries and fruit platter | 7 PER PERSON**

**Assorted triangle and pinwheel sandwiches | 9 PER PERSON**

**Assorted *Alberta Bakery* cookies and squares | 8 PER PERSON**

**Popcorn | 3 PER PERSON**

**Pretzels | 3 PER PERSON**

**Peanuts | 3 PER PERSON**

**Gourmet mixed nuts | 5 PER PERSON**

### Guest Favours

*Available in addition to your menu selections as a memento.*

*Ask your Catered Event Planner about other options.*

*Prices may vary. GST will be added. 18% gratuity will not apply.*

**Mini old fashioned jam | 2 EACH**

**Old fashioned candy sticks | 1 EACH**

**Individually wrapped cake pops | 2.50 EACH**

***Alberta Bakery* butter tarts | 2.25 EACH**

**Signature *Alberta Bakery* gingerbread man | 2.25 EACH**

**Salt water taffy | 4 /SMALL BAG**

**Chocolate dipped shortbread cookies | 2.75 /PACK OF 2**

## CATERING MENU

## BEVERAGES

*Service of alcoholic beverages is subject to service of food.*

*All liquors and liqueurs are 1oz shots.*

*Single malt Scotches are available with prior arrangement; prices may vary.*

### Beverages

Coffee or tea urn	<b>125</b>   60 CUPS
Coffee or tea pot	<b>26</b>   10 CUPS
Hot chocolate urn	<b>125</b>   60 CUPS
Hot chocolate pot	<b>26</b>   10 CUPS
Apple cider urn	<b>125</b>   60 CUPS
Apple cider pot	<b>26</b>   10 CUPS
Old fashioned lemonade or fruit punch	<b>110</b>   PER 50 SERVINGS
Add rum or vodka	<b>250</b>   PER 50 SERVINGS
Champagne punch	<b>225</b>   PER 50 SERVINGS

### Infused Water

Watermelon Basil	<b>75</b>   50 SERVINGS
Watermelon Basil	<b>40</b>   25 SERVINGS
Citrus — lemon, lime and grapefruit	<b>75</b>   50 SERVINGS
Citrus — lemon, lime and grapefruit	<b>40</b>   25 SERVINGS
Cucumber Mint	<b>75</b>   50 SERVINGS
Cucumber Mint	<b>40</b>   25 SERVINGS

### Host Bar and Cash Bar

**Host Bar** — Host pays for bar consumption on a per drink basis. A bartender charge of \$25 per hour (minimum 3 hours) will apply only if total beverage sales amount to less than \$300.

**Cash Bar** — Guests purchase provided beverage tickets. A bartender charge of \$25 per hour (minimum 3 hours) will apply only if total beverage sales amount to less than \$400.

	<b>Host Bar</b>	<b>Cash Bar</b>
Bottled water	<b>3.50</b>	<b>3.75</b>
Sparkling water   330ml	<b>4.00</b>	<b>4.25</b>
Soft drinks	<b>3.50</b>	<b>3.75</b>
Chilled juices   orange, apple	<b>3.50</b>	<b>3.75</b>
Highballs house brand   1oz	<b>7.25</b>	<b>7.50</b>
Highballs premium brand   1oz	<b>7.75</b>	<b>8.00</b>
Domestic beer   per bottle	<b>7.25</b>	<b>7.50</b>
Imported and specialty beer   per bottle	<b>7.75</b>	<b>8.00</b>
Local craft beer   per bottle	<b>Market Price</b>	<b>Market Price</b>
House, red or white wine   5oz glass	<b>7.25</b>	<b>7.50</b>
Mimosas   5oz glass	<b>7.25</b>	<b>7.50</b>
Coolers and ciders   per bottle	<b>7.25</b>	<b>7.50</b>
Liqueurs   1oz	<b>7.75</b>	<b>8.00</b>

## CATERING MENU

## WINE

Please speak to your Event Planner about available wine selections.

Red, white, rosé and sparkling options are available.

### Red

Calliope Figure 8 Cabernet Merlot	British Columbia, Canada	65
Heartland Spice Trader Shiraz Cabernet Sauvignon	South Australia, Australia	47
Water Wheel Memsie Shiraz	Victoria, Australia	48
Argento Malbec Reserva	Mendoza, Argentina	50
J. Lohr Seven Oaks Cabernet Sauvignon	California, USA	73
Alias Pinot Noir	California, USA	57

### White

Peak Cellars Pinot Gris	British Columbia, Canada	65
Mission Hill Estate Chardonnay	British Columbia, Canada	60
Mayu Sauvignon Blanc	Coquimbo Valley, Chile	48
Water Wheel Bendigo Blanc	Victoria, Australia	48
Luigi Righetti Pinot Grigio	Veneto, Italy	45
Decoy Sauvignon Blanc	California, USA	75