

Corporate Catering Menu

Plan your next corporate gathering with us. Menus are customizable, to suit your needs.



Breakfast Buffet Menu

All breakfast buffet options are inclusive of coffee, tea, & water pitcher service.

Continental

Seasonal fresh fruit,
fresh baked breakfast breads, hard-boiled eggs
yogurt & granola, juice,
coffee, tea & water pitcher service
\$18

Breakfast Burrito Bar

(Build your own)

Scrambled eggs, sautéed onions, peppers, sausage & cheddar cheese, served with warm flour tortilla, with sour cream & salsa fresca, hash browns juice, coffee, tea & water pitcher service \$18

Rancher's Breakfast

Herbed scrambled eggs with maple ham, breakfast sausage, hash browns, fresh seasonal fruit, mini muffins & croissants, juice, coffee, tea & water pitcher service \$24

> add Buttermilk Waffle station \$4.75

Vegetarian options are available.

Gluten friendly option is available for an additional charge
The kitchen cannot be considered allergen-free; the use of
peanuts, nuts soy, cereal grain products and products
containing milk ingredients are common.



À la carte Breakfast Menu

Freshly baked muffins with butter coffee, tea & water pitcher service \$7.50

Freshly baked muffins and pastries coffee, tea & water pitcher service \$8.50

Fresh Seasonal Fruit Platter
\$7
Yogurt & Granola
\$3
Freshly Baked Cookies
\$15 per dozen

Coffee, tea & water pitcher service
\$3.75

Bottled juice
\$3.50

Bottled water
\$3

Fresh Seasonal Whole Fruit
\$1.75 each

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~ à la carte includes a salad

~All inclusive lunch includes salad, dessert, cold beverages,

Coffee, Tea & Water Pitcher Service

~Full day service includes continental breakfast

Lunch, with salad, dessert and afternoon snacks unlimited

Coffee, Tea & Water Pitcher Service cold beverages

Shepherd's Pie

A classic combination of Alberta beef & vegetables, in a savory port gravy, smothered with chive mashed potatoes and baked to perfection, served with flaky dinner rolls

À la carte	\$21.00
All inclusive lunch	\$31.00
Full day service	\$55.00

BBQ Beef on a Bun

(Build your Own)

Slow roasted, thinly sliced Alberta beef in our signature BBQ sauce served with country style potato salad, fresh baked buns, & hot horseradish

À la carte	\$21.00
All Inclusive Lunch	\$31.00
Full Day Service	\$55.00

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Chef's Choice

Let our Chef create a sumptuous menu for you.

Seasonal ingredients prepared into a delicious lunch special

À la carte	\$21.00
All Inclusive Lunch	\$31.00
Full Day Service	\$55.00

Chicken Souvlaki Breast

Roasted lemon-garlic chicken breast served with oregano rice pilaf house-made tzatziki and naan bread

À la carte	\$21.00
All inclusive lunch	\$31.00
Full day service	\$55.00

Hot Roast Beef Sandwich

(Build you own)

Slices of Alberta beef, simmered in au jus, served with a brioche bun, county style potato salad and Port gravy

À la carte	\$21.00
All Inclusive Lunch	\$31.00
Full Day Service	\$55.00

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Chicken Fajita Bar

(Build your own)

Grilled chili-lime marinated chicken breast strips, roasted peppers & onions served with a warm tortilla, shredded cheddar, sour cream, house-made salsa fresca, and tortilla chips

 A la carte.......\$21.00

 All inclusive lunch\$31.00

 Full day service\$55.00

Stir Fried Chicken

Bite sized pieces of chicken in a savoury ginger, honey, soy sauce with steamed rice and dumplings

À la carte	\$21.00
All inclusive lunch	\$31.00
Full day service	\$55.00

Soft Shell Taco Bar

(Build your own)

Spiced Alberta beef with diced peppers & onions served with soft taco shells,

shredded cheddar, sour cream, house-made salsa fresca & tortilla chips

À la carte	\$20.00
All inclusive lunch	\$30.00
Full day service	\$55.00

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Soup du Jour & Artisan Sandwiches

Chef prepared soup of the day, hand crafted gourmet sandwiches, filled with our delicious house roasted cold cuts &

homemade salads on artisan breads

À la carte......\$21.00

All inclusive lunch\$31.00

Full day service \$55.00

Shredded Beef Burrito Bar

(Build your own)

Braised, spiced Alberta beef, with house-made refried beans, salsa fresca, shredded cheese, sour cream & tortilla chips

À la carte	\$20.00
All inclusive lunch	\$30.00
Full day service	\$55.00

Gourmet Lunch Box

Hand crafted gourmet sandwich on artisan bread, fresh fruit cookie and beverage, served in a compostable container....\$21.00 add: Soup du Jour\$4.00

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À la carte Menu

Coffee, Tea & Water Pitcher Service.

\$3.75

Assorted Single Serve Juice

\$3.50

Assorted Pop

\$2.75

Bottled Water

\$3

Fresh Fruit Platter

\$7.00

Fresh Vegetable

\$6.00

Freshly Baked Cookies

\$15 per dozen

Sweet & Salty Popcorn

\$3

Assorted Cookies & Squares

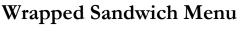
\$4.75

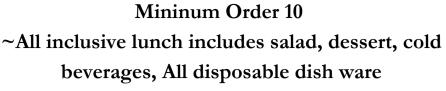
Artisan Cheeses & Crackers

\$9.00 Per Person

All inclusive can upgrade to RancheHouse Breakfast for \$4/person Vegetarian options are available.

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Banh Mi

Vietnamese roll with a fusion of meats and vegetables including, cilantro, cucumber, pickled carrots,

with red chili and mayonnaise.
Choice of Pork or Chicken
\$22 each

Donair
Seasoned shaved beef wrapped in a pita, with spinach, olives, cucumber, tomatoes, peppers sweet sauce and tzatiki
\$22 each

Tuscan Beef Panino
Seasoned Shaved beef with pesto, asiago,
carmelized onions and arugala wrapped in a soft
sub roll
\$22 each

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All prices are subject to GST & Services charges

Delivery Charges may apply

