

GALA RECEPTION AND DINNER

RECEPTION MENU

(BASED ON 4 PIECES PER PERSON)

Oriental flavoured Chicken Skewers
Escargot in Brioche
Crab Stuffed Mushrooms Béarnaise Sauce
Ricotta and Pesto Crescents

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Salmon Tartar with Caviar and Crème Fraiche
Shrimp Salad Bouchee with Goat Cheese
Goose Liver Parfait in Profiterole
Roasted Lamb Loin with Spicy Tomato Marmalade

DINNER MENU

(PLEASE ALLOW A MINIMUM OF TWO HOURS FOR DINNER SERVICE)

Lobster and Artichoke Timbale with Scallop Carpaccio and Truffle Vinaigrette

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Roasted Butternut Squash and Apple Velouté, Crème Fraiche

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Baby Spinach Salad with Roasted Shallots-Dijon Dressing and Goat Cheese,
Candied Pecans and Grapes

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Beef Tenderloin with Barolo Wine & Foie Gras Sauce
William Potatoes, Chef's Selection of Seasonal Vegetables

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Nougat Parfait with Mango Sauce and Almond Cookie

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Fresh Brewed Regular and Decaffeinated Coffee and Tea

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Chocolate Truffles and Petit Fours

(Includes Reception Menu, Deluxe Bar for One Hour and Dinner Menu)

WORKING LUNCHEON BUFFETS

Served from 11:30 a.m. - 2:30 p.m.

Minimum of 12 People

HEARTY BUT QUICK LUNCH BUFFET *

Chef's Soup of the Day

Two Sandwiches per person made with Assorted Breads and Rolls from our Bakery
Country Ham and Cheese, Roast Beef, Turkey, Pastrami, Roasted Vegetable and Sprouts,
Tuna Salad, Egg Salad, Seafood Salad

Assorted Crudites with Dips

Fresh Seasonal Sliced Fruit Tray

Selection of Three Salads with Assorted Dressings

Potato Chips

Brownies and Fruit Tarts

Fresh Brewed Regular and Decaffeinated Coffee and Tea

IT'S A WRAP...A SOUTHWESTERN TOUCH LUNCH BUFFET *

Chef's Soup of the Day

A selection of Premade Wraps including Chicken Salad; Smoked Salmon; Ham and Smoked Turkey and

Vegetarian with Eggplant, Zucchini and Roasted Peppers

Pasta Salad, Roasted Vegetable Salad, Mixed Green Salad with Assorted Dressings

Taco Chips, Salsa Sauce

Large Cookies and Fruit Tarts

Fresh Brewed Regular and Decaffeinated Coffee and Tea

ITALIAN LUNCH BUFFET *

Chef's Soup of the Day

Caesar Salad and Mixed Green Salad with assorted Dressings

Choice of Pasta or Assorted Pizzas including Pepperoni, All Dressed, and Cheese

Carrot Cake and Fruit Tarts

Fresh Brewed Regular and Decaffeinated Coffee and Tea

THEME WORKING LUNCH BUFFETS

Served from 11:30am - 2:30pm

Minimum of 25 people

ASIAN/THAI LUNCH BUFFET

Thai Butternut Bisque

Oriental Vegetable Salad

Thai Noodle Salad

Oriental Stir Fries with Asian Noodles:

Beef, Chicken, Shrimp

Indian Curry, Basmati Rice

Assorted Desserts

Fresh Brewed Regular and Decaffeinated Coffee and Tea

FAJITA AND TACO LUNCH BUFFET

Chilled Gazpacho Soup

Fajitas – Chicken, Beef and Vegetarian

Tacos – Lettuce, Tomatoes, Onions, Peppers and Ground Beef with Cheese

Pasta Salad, Roasted Vegetable Salad, Mixed Green Salad with assorted Dressings

Taco Chips with Salsa

Assorted Desserts

Fresh Brewed Regular and Decaffeinated Coffee and Tea

EXECUTIVE WORKING LUNCH BUFFET

Served from 11:30 a.m. - 2:30 p.m.

Minimum of 35 people.

SALAD SELECTION

Thai Noodle Salad, Roasted Potato Salad, Grilled Vegetable Salad

Mixed Greens with Seafood Salad, Assorted Dressings

COLD FOOD SELECTION

Open-face Sandwiches with Smoked Salmon, Genoa Salami, Egg Salad and Chicken Salad
Banff Springs Bread Basket, Domestic and Imported Cheeses

HOT FOOD SELECTION

Chicken Vol-au-vent with Asparagus and Morels
Penne Pasta with Alfredo Sauce
Baked Salmon Medallion with Tomato Capers & Artichokes

DESSERT

Assorted Fruit Tarts, Apple Maple Tart with Vanilla Sauce
Chocolate Brownies, Fresh Fruit Salad

Fresh Brewed Regular and Decaffeinated Coffee and Tea

Additional Choices to Complement Your Brunch or Luncheon Buffets:

Pasta Station prepared to order
Stir-fry Station prepared to order, choice of Chicken, Beef or Seafood
Carved Baron of Beef
Omelette & Egg Station
Fajita & Taco Station
Penne with Grilled Chicken Breast and Alfredo Sauce
Grilled Chicken Breast with Ancho Chili Sauce
Pizza (Hawaiian, Pepperoni, Vegetarian)
Bratwurst with Condiments
Quiche Lorraine
Chili Con Carne
Roasted Vegetable Tart