

Catering Menu

Canapés

*Minimum 20 people. Prices are per person.

Assorted Canapés \$10

*Average 3 canapés per person.

Includes choice of 3 of the following canapés:
(Gluten-free option available for all canapés)

- Thinly sliced AAA Alberta beef sirloin on a crustini with caramelized onions and horseradish mayo.
- Smoked salmon and whipped dill cream cheese on a crostini.
- Tomato bruschetta on a crostini topped with Parmesan and a dash of balsamic glaze.
- Baked Brie and Marmalade on a crostini.

Fruit Platter \$9

A variety of fresh fruit.

Vegetable Platter \$7

Fresh, crisp veggies with house ranch.

Spinach Dip \$7

Cream cheese with spinach and artichokes. Served with crisp corn tortilla chips.

Thai Peanut Satay Skewers \$5.50

*price per skewer
Chicken skewers in thai peanut satay sauce.

Falafel Balls \$6

Golden fried falafel served with tzatziki.

Breakfast

*Minimum 20 people. Prices are per person.

Build Your Own Breakfast Buffet \$29.50

Please choose 5 of the items below for your breakfast buffet (maximum 2 premium items). Includes bread for toasting.

Premium Items:

- Bacon
- Breakfast sausages
- Grilled ham
- Fresh Fruit platter

Standard Items:

- Scrambled eggs
- French toast
- Pancakes
- Hashbrowns
- Assorted pastries
- Hot or cold cereal
- Yogurt cups
- Basket of Oranges & Apples

Includes coffee, tea and water. Juice is an additional \$1.50 per person.

Hot Breakfast Buffet \$25.99

A classic breakfast featuring scrambled eggs, bacon, sausage, French toast, and hash browns, served with assorted baked goods, a fresh fruit platter, and a choice of coffee, tea, and a variety of fruit juices.

Continental Buffet \$18.95

A refined selection featuring a fresh fruit platter, assorted pastries and breads with cream cheese, jams, and butter, yogurt parfait cups, and a choice of coffee, tea, and assorted fruit juices.

We will do our best to accommodate any special catering requests.

5% GST and 20% gratuity will be applied. Prices are subject to change. Minimums apply for all groups. We can accommodate any dietary restrictions your group may have.

Lunch

*Minimum 20 people. Prices are per person.

Sandwich, Salad & Soup Buffet \$26

Includes:

- Assorted sandwiches
- Choice of Caesar salad or tossed salad with house dressing
- Soup of the day

Add gluten free bread \$3

Hot Lunch Buffet \$33

All lunch entrées come with a choice of Caesar salad or tossed salad with house dressing.

(Choice of 2 entrée's)

- Atlantic Cod Loin

with choice of sauce (Creamy dill or Lemon caper or Maple glaze)
Served with a seasonal vegetable medley and rice.

- Gong Bao Chicken

Thinly sliced chicken, sautéed with ginger, garlic, sweet vegetables, and our famous Gong Bao sesame ginger sauce, served with cantonese noodles. Tofu available upon request.

- Chicken Penne Alfredo

Penne noodles, alfredo sauce and parmesan cheese with sautéed mushrooms. Served with garlic bread.

- Beef on a Bun

Slow-roasted pulled beef tossed in house BBQ sauce, with condiments and fries.

Dinner

*Minimum 20 people. Prices are per person.

Dinner Buffet \$52

Includes Choice of Caesar salad or tossed salad with house dressing, two entrée from below, and house baked dinner rolls. Served with a seasonal vegetable medley and choice of one of the following: roasted potatoes, mashed potatoes, or rice.

- Salmon with Creamy Dill Sauce

Atlantic salmon with lemon creamy dill sauce.

- Chicken Parmesan

Breaded chicken breast with tomato sauce, provolone cheese and fresh basil.

- Hunter Chicken

Chicken breast with creamy mushroom sauce.

- Shaved Roast Beef Dinner

Shaved roast beef with gravy.

- New York Striploin

Served Medium rare (or cooked to your preference upon request)

Prime Rib with Chef's Carving Station \$65

Also available as a standalone entrée for your event. AAA Alberta beef slowly roasted served with red wine demi-glaze.

3 Course Plated Menu \$45 per person

(20 or fewer people)

Includes:

Appetizer (Choice of):

- Soup
- Salad

Main Course (Choice of):

- Lemon Butter Salmon
served with rice & daily vegetables.
- Steak Sandwich
with sautéed mushrooms & onions, served with fries.
- Hunter Chicken
with mashed potatoes & daily vegetables.
- Mediterranean Rice Bowl
with grilled tofu (Vegetarian).
- Cajun Chicken Alfredo Pasta
served with garlic toast.

Dessert (Choice of): 1 dessert choice from dessert menu below.

Dessert

*Minimum 20 people. Prices are per person.

Assorted Pastries and Squares Platter \$9

Assorted Pie \$10

Cheesecake \$11.50

Dessert Serving Fee \$3.50

If you choose to bring your own dessert and would like us to serve it, there will be a plating/cake cutting fee per person.

Beverages

*Prices exclusive of GST

Domestic Beer \$8.50

Canadian, Budweiser, Bud Light, Kokanee (plus GST)

Hi-balls \$8.50

Well stock (plus GST)

House Wine (6oz) \$10.50

Red or white (plus GST)

Coffee Station \$50

Full day flat fee, includes initial setup and 3 refreshes, coffee, tea, and hot water.

Bar Rental (premium selections available) \$225

Full bar setup

Canned Pop/Juice (200ml) \$3

Purchase by consumption



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LODGE