

# Lunches

Prices include dishware, servingware, ice water, glasses. On-premise attendants required for larger events; charges will apply. All prices are subject to 18% gratuity and 5% GST.

## John Ware's Chili Lunch

\$19.25 per guest

### Hearty Beef Chili

Served with Grated Cheddar Cheese and Sour Cream  
Ground Beef | Peppers | Beans | Spices

OR

### Harvest Farm Chili

Served with Grated Cheddar Cheese, Sour Cream and Spring Onions  
Six Bean Mix | Peppers | Onion | Tomato | Corn | Fresh Herbs | Spices  
(vegetarian)

### Mixed Green Salad

Served with House Vinaigrette  
Local Artisan Greens | Kale | Cabbage | Gull Valley Heirloom Tomatoes | Carrot

### Assorted Breads

Served with butter  
Dinner Roll

## Chiarello's Pasta Lunch

\$26.50 per guest

### Pasta - Primary

(Select one)

#### Beef Stroganoff

Garlicky Cream Sauce  
Beef Tenderloin | Button Mushrooms | Pearl Onions | Sour Cream | Broad Egg Noodles

#### Mac n' Cheese

Classic Cheddar and Cream Sauce  
Chorizo | Béchamel Sauce | Three Cheese Blend | Cavatappi

#### Wild Mushroom Chicken

Served in a Madeira Wine Cream Sauce  
Chicken | Wild Mushroom | Madeira Cream Sauce | Cavatappi

### Spinach Cannelloni

Slathered in Marinara  
Spinach & Ricotta Filling | Marinara | Béchamel Sauce

### Pasta - Secondary

(Select one)

#### Fire Roasted Vegetable

With Marinara Sauce  
Roasted Tomatoes | Garden Vegetables | Farfalle

#### Orzo

Fresh and light  
Spinach | Salt Baked Carrots | Celery Confit

#### Pesto Farfalle

Tossed in Basil Pesto  
Garlic | Parmesan | Tomato

## Salad

(Select one to accompany Mixed Green Salad - included)

### Caesar with Broken Bannock Croutons

Served with House-made Caesar Vinaigrette  
Crispy Chopped Romaine | Bacon | Broken  
Bannock Croutons | Parmesan

### Greek Salad

Served with Red Wine Greek Dressing  
Bell Peppers | Cucumber | Roma Tomatoes |  
Red Onion | Feta | Kalamata Olives

### Insalata Caprese

Served with Olive Oil and Balsamic blended  
with Sea Salt and Cracked Pepper  
Housemade Mozzarella | Heirloom Tomatoes |  
Basil

## Spinach Saskatoon Berry

Served with a Saskatoon Vinaigrette  
Wild Blueberries | Feta | Red Onion |  
Sunflower Seeds | Pumpkin Seeds

## Breads

(Choose one)

### Artisanal Rolls

Served with butter

### Garlic Baguette

Served warm

# Amber Valley Sandwich Lunch

\$17.50 per guest

## Sandwiches

Enjoy a selection of sandwiches carefully curated by our chefs. Made with premium deli meats, cheeses, fresh vegetables and a variety of interesting breads, our sandwiches are complemented by an assortment of canapés. Vegetarian options are included, and soups and salads are on offer to finish the meal. The Amber Valley Sandwich Lunch includes 1.5 sandwiches per guest and may include any combination of the following:

A Cappella Club	Ham & Swiss on Croissant	Turkey Brie & Apple Ficelle
Bella Baguette	Italian Bun	Turkey and Havarti
California Multigrain	Montreal Smoked Meat	White Bean Salad Wrap
Caribbean Jerk Tofu Wrap	Pastrami and Swiss	Veggie Wrap
Chicken Caesar Pita	Reuben Sandwich	Antipasto Kebabs
Club Wrap	Roast Beef Focaccia	California Rolls
Crab Salad Roll	Roasted Vegetable Wrap	Devilled Eggs
Egg Salad Croissant	Salami Jalapeno Havarti Ficelle	Mini Cajun Chicken Tacos
Egg Salad Wrap	Spinach Salad Wrap	Salad Rolls
Greek Pita	Traditional Roast Beef	

## **Salad**

(Add \$6.00 per guest)

### **Alberta Prairie Cabbage Slaw**

Served with House-made Coleslaw Dressing  
Green, Red & Savoy Cabbage | Scallions | Carrot | Parsley

### **Ancient Grain**

Served with a House-made Black Garlic Dressing  
Organic Quinoa | Spelt | Black Barley | Red Wheat Berries | Millet | Buckwheat | Israeli Couscous

### **Baby Red Potato Salad**

Tossed in Olive Oil and Herbs  
Baby Reds | Spring Onions | Snow Peas | Brunoise pepper

### **Caesar with Broken Bannock Croutons**

Served with House-made Caesar Vinaigrette  
Crispy Chopped Romaine | Bacon | Broken Bannock Croutons | Parmesan

### **Greek Salad**

Served with Red Wine Greek Dressing  
Bell Peppers | Cucumber | Roma Tomatoes | Red Onion | Feta | Kalamata Olives

### **Insalata Caprese**

Served with Olive Oil and Balsamic blended with Sea Salt and Cracked Pepper  
House-made Mozzarella | Heirloom Tomatoes | Basil

### **Pasta Salad**

House-made Balsamic Vinaigrette  
Cavatappi | Bell Peppers | Cheddar | Gull Valley Cherry Tomatoes | Red Onion

### **Spinach Saskatoon Berry**

Served with a Saskatoon Vinaigrette  
Wild Blueberries | Feta | Red Onion | Sunflower Seeds | Pumpkin Seeds

## **Spinach Rice**

House-made Soy Vinaigrette  
Spinach | Seasoned Rice | Raisins | Bean Sprouts | Celery | Bell Peppers | Shallots

## **Soup**

(Add \$5.50 per guest)

### **Beef Barley**

Roast Beef | Barley | Root Vegetables | Fresh Herbs | Beef Stock

### **Harvest Vegetable Bean**

Garden Vegetables | Beans | Italian Seasoning

### **Wild Mushroom Bisque**

Wild mushroom puree | Cream | Seasoning

### **Parsnip & Coconut**

Caramelized Parsnip | Coconut Milk

### **Potato Leek**

Potato | Charred Leek | Fresh Herbs | Seasoning | Cream

### **Roasted Tomato & Red Pepper**

Fresh Vine Tomato | Red Pepper | Fresh Herbs | Cream

## Saccomanno Brothers' Lasagna Lunch \$21.25 per guest

### Beef Lasagna

Fire Roasted Tomato Sauce | Braised Alberta Beef | Spinach | Cheese | Pasta

OR

### Vegetable Lasagna

Fresh Vegetables | Marinara Sauce | Cheese | Pasta (vegetarian)

### Caesar with Broken Bannock Croutons

Served with House-made Caesar Vinaigrette  
Crispy Chopped Romaine | Bacon | Broken Bannock Croutons | Parmesan

### Garlic Baguette

Served warm

## Market Square Lunch Buffet \$27.00 per guest

### Entrée

(Select one)

#### Roast Beef Rouladen

Served with gravy  
Thin Sliced Beef Roast | Onion | Dijon Mustard | Dill Pickle

#### Beef Brisket

Slow roasted  
Alberta Beef Brisket | Local Craft Beer Marinade | Fresh Herbs | Horseradish | Dijon Mustard

#### Wild Mushroom Chicken

Served in a cream sauce  
Breast & Thigh | Wild Mushrooms | Madeira Wine Cream Sauce | Dill

#### Irving's Farm Fresh Roast Ham

Served with Dijon mustard  
Roast Ham | Maple Glaze

#### Roast Turkey

Served with house made cranberry sauce and gravy  
Roasted White & Dark Meat | Cranberry | Gravy

### Wild Mushroom Chicken

Served in a cream sauce  
Breast & Thigh | Wild Mushrooms | Madeira Wine Cream Sauce | Dill

### Chicken Cacciatore

Classic Italian fare  
Breast & Thigh | Roasted Tomatoes | Sweet Bell Peppers | Basil | Oregano | Olives

### Roast Chicken

Garnished with Lemon and Fresh Herbs  
Roasted Sous Vide Bone-in Chicken | Garlic | Olive Oil | Sea Salt and Cracked Pepper

### Salmon en Papilote

(substitute for entree, \$5.50 per guest)

Salmon Fillet | White Wine | Citrus | Thyme | Dill

## Side

(Select one)

### Roasted Baby Red Potatoes

Olive Oil | Basil | Oregano | Rosemary | Garlic

### Wild Rice Pilaf

Wild and White rices | Red Onion | Diced Peppers

### Whipped Potatoes

Prairie-grown Yukon Gold Potatoes | Butter | Cream | Sea Salt | Cracked Pepper | Gravy

### Dauphinoise Potatoes

(substitute for potato, \$3.50 per guest)

Sliced potato | Cream | Cheese

## Salad

(Select one)

### Alberta Prairie Cabbage Slaw

Served with House-made Coleslaw Dressing  
Green, Red & Savoy Cabbage | Scallions | Carrot | Parsley

### Ancient Grain

Served with a House-made Black Garlic Dressing  
Organic Quinoa | Spelt | Black Barley | Red Wheat Berries | Millet | Buckwheat | Israeli Couscous

### Caesar with Broken Bannock Croutons

Served with House-made Caesar Vinaigrette  
Crispy Chopped Romaine | Bacon | Broken Bannock Croutons | Parmesan

### Mixed Green Salad

Served with House Vinaigrette  
Local Artisan Greens | Kale | Cabbage | Gull Valley Heirloom Tomatoes | Carrot

## Spinach Saskatoon Berry

Served with a Saskatoon Vinaigrette  
Wild Blueberries | Feta | Red Onion | Sunflower Seeds | Pumpkin Seeds

## Premium Salad

(Select one - add \$3.50 per guest)

### Insalata Caprese

Served with Olive Oil and Balsamic blended with Sea Salt & Cracked Pepper  
House-made Mozzarella | Heirloom Tomatoes | Basil

### Greek Salad

Served with Red Wine Greek Dressing  
Bell Peppers | Cucumber | Roma Tomatoes | Red Onion | Feta | Kalamata Olives

### Roasted Beet Salad

Served with House-made White Balsamic Dressing  
Assorted Beets | Arugula | Chevre

## Vegetables

(Included)

## Farm Fresh Seasonal Vegetables

Chef's Choice

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## *Lapotac Beef Brisket Lunch*

\$23.50 per guest

### **Braised Beef Brisket**

Served with Horseradish and Dijon Mustard  
Alberta Beef Brisket | Local Craft Beer Marinade |  
Fresh Herbs

### **Whipped Potatoes**

Served with Gravy  
Prairie-grown Yukon Gold Potatoes | Butter |  
Cream | Sea Salt | Cracked Pepper

### **Parmesan Roasted Cauliflower**

Fresh Cauliflower | Parmesan Cheese | Onions |  
Garlic | Olive Oil | Sea Salt & Cracked Black Pepper

### **Alberta Prairie Cabbage Slaw**

Served with House-made Coleslaw Dressing  
Green, Red & Savoy Cabbage | Scallions | Carrot |  
Parsley

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## *Packingtoun Beef on a Bun Lunch*

\$20.50 per guest

### **Thin Sliced Roasted Beef**

Served with mustards, mayonnaise  
and horseradish  
Alberta Beef | Seasoned

### **Marinated Onions**

House-made Dressing  
Onion | Celery Seed

### **Alberta Prairie Cabbage Slaw**

Served with House-made Coleslaw Dressing  
Green, Red & Savoy Cabbage | Scallions | Carrot |  
Parsley

### **Crusty Portuguese Buns**

### **Roasted Tofu Banh Mi Sandwich**

Vegetarian Alternative  
Roasted Tofu | Pickled Vegetables | Fresh  
Cucumber | Jalapeno | Cilantro | Soft Baguette

## Lunch Add-ons

A little something sweet, and something to drink

### Assorted Dessert Selections

\$3.50 per guest

An assortment of handcrafted sweets from our extensive menu. Can include any combination of the following:

Chocolate Drizzled Raffaello | Nanaimo Bars | Peanut Butter Pie | Ruby Chocolate Delice | Fruit Tarts | Red Velvet Brownie Cheesecake | Lemon Bars | Caramel Pecan Flan | Blueberry Cheese Torte | Raspberry Bomb | Caramel Fondant | Tiramisu Cups

### Gourmet Cookies

\$2.50 per guest

Scratch made and delicious!

Can include any combination of the following:  
Red Velvet | Salted Triple Chocolate | Coconut Dream | Five Seed | Ginger

### Fruit Platter

\$3.75 per guest

### Fruit Kebabs

\$3.75 per guest

### Fruit Salad

\$5.50 per guest

**Coffee** (includes cups, saucers & teaspoons)

\$39.00 - 12 cups

\$91.00 - 28 cups

\$182.00 - 56 cups

### Decaffeinated Coffee

(includes cups, saucers & teaspoons)

\$39.00 - 12 cups

\$91.00 - 28 cups

\$182.00 - 56 cups

### Premium Vitaliteas Tea

\$3.25 each

### Single Serve Juice

\$2.50 each

(Cranberry, Orange and Apple),  
Bottled Water

### Old Time Craft Sodas

\$4.50 each

### Sparkling Water (330ml)

\$4.00 each

**Orange and Apple Juice**  
Pitchers (includes glasses)

\$15.50 - 8 servings

### Cranberry Juice

Pitchers (includes glasses)

\$19.50 - 8 servings