

Lunches

Prices include linens, 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

\$27.25 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

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 \$5.00 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 \$21.75 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 \$27.25 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, \$2.50 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 \$2.50 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

Lapotac Beef Brisket Lunch

\$27.00 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

Packingtown Beef on a Bun Lunch

\$20.25 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

\$3.25 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 \$2.25 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 \$3.50 per guest

Fruit Kebabs \$3.50 per guest

Fruit Salad \$4.50 per guest

Coffee (includes cups, saucers & teaspoons) \$27.50 - 12 cups
\$64.50 - 28 cups
\$129.00 - 56 cups

Decaffeinated Coffee \$27.50 - 12 cups
(includes cups, saucers & teaspoons) \$64.50 - 28 cups
\$129.00 - 56 cups

Premium Vitaliteas Tea \$2.25 each

Single Serve Juice \$2.50 each
(Cranberry, Orange and Apple),
Bottled Water

Old Time Craft Sodas \$4.25 each

Sparkling Water (330ml) \$3.75 each

Orange and Apple Juice \$14.75 - 8 servings
Pitchers (includes glasses)

Cranberry Juice \$17.50 - 8 servings
Pitchers (includes glasses)