

Dinners

Includes dishware, servingware, ice water, glasses, coffee, tea, cups, saucers and teaspoons. Highly skilled serving staff will provide attentive service to you and your guests. All prices are subject to 18% gratuity and 5% GST.

Alberta Buffet Dinner \$47.25 per guest

Salads

(Select four)

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

Insalata Caprese

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

Mixed Green Salad

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

Roasted Beet Salad

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

Spinach Saskatoon Berry

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

Greek Salad

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

Spinach Rice

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

Vegetables

(Select one to accompany Farm Fresh Seasonal
Vegetables - included)

Baked Tomatoes

Roma Tomato | Pesto | Red Onion | Parsley |
Oregano | Basil | Parmesan Cheese

Parmesan Roasted Cauliflower

Cauliflower | Parmesan | Onion | Garlic | Olive Oil |
Sea Salt | Cracked Black Pepper

Potatoes and Rice

(Select one)

Roasted Baby Red Potatoes

Olive Oil | Basil | Oregano | Rosemary | Garlic

Whipped Potatoes

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

Dauphinoise Potatoes

Sliced potato | Cream | Cheese

Wild Rice Pilaf

Wild and White rices | Red Onion | Diced Peppers

Meat and Poultry

(Select two)

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

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

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

Breads

(included)

Artisanal Rolls

Served with butter

Beaver Hills House Buffet Dinner

\$42.75 per guest

Salads

(Select two)

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

Additional Salad

(Select one)

Insalata Caprese

Served with Olive Oil and Balsamic blended with Sea Salt and Cracked Pepper

House-made Mozzarella | Heirloom Tomatoes | Basil

Roasted Beet Salad

Served with House-made White Balsamic

Dressing | Assorted Beets | Arugula | Chevre

Greek Salad

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

Spinach Saskatoon Berry

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

Potatoes and Rice

(Select one)

Wild Rice Pilaf

Wild and White rices | Red Onion | Diced Peppers

Roasted Baby Red Potatoes

Olive Oil | Basil | Oregano | Rosemary | Garlic

Whipped Potatoes

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

Dauphinoise Potatoes

(add \$2.50 per guest)

Sliced potato | Cream | Cheese

Vegetables

(Included)

Farm Fresh Seasonal Vegetables

Chef's Choice

Meat and Poultry

(Select two)

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

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

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

Breads

(included)

Artisanal Rolls

Served with butter

Calder Buffet Dinner

\$36.00 per guest

Salads

(Select two)

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

Spinach Saskatoon Berry

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

Mixed Green Salad

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

Potatoes and Rice

(Select one)

Roasted Baby Red Potatoes

Olive Oil | Basil | Oregano | Rosemary | Garlic

Whipped Potatoes

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

Wild Rice Pilaf

Wild and White rices | Red Onion | Diced Peppers

Dauphinoise Potatoes

(add \$2.50 per guest)

Sliced potato | Cream | Cheese

Vegetables

(Included)

Farm Fresh Seasonal Vegetables

Chef's Choice

Meat and Poultry

(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

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

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

Breads

(included)

Artisanal Rolls, Served with butter

Dinner Enhancements

Consider something extra special

Prime Rib Carving Station

add \$10.00 per guest
Substitute for meat selection

Salmon en Papilote

add \$5.50 per guest
Salmon Fillet | White Wine | Citrus | Thyme | Dill

Vegetarian Entree

(Included)

Please let us know how many vegetarian guests you are expecting. Vegetarian dishes are held aside for the guests requiring them and are available by request to serving staff.

Stir fried noodles with sweet chili marinated tofu and green onion (vegan)

Or

Quinoa Pilaf with candied portobello and toasted sunflower seeds (vegan)

Or

Butter Paneer (vegetarian)

Or

Meat"less" loaf with spicy Marinara (vegan)

Or

Wild mushroom Risotto , truffle oil drizzle (vegetarian)

Gourmet Dessert Selection

(add \$4 per guest)

An assortment of handcrafted sweets from our extensive menu. May include:

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

Premium Dessert Buffet

(add \$6.50 per guest)

Our Chef's choice display of house-made assorted gourmet sweets, pastries, cakes, mousse and tortes, May include:

Chocolate Hazelnut Cheesecake | Oreo Cheesecake | Passionfruit Cheesecake | Red Velvet Brownie Cheesecake | Banana Split Torte | Pear Ginger Upside Down Cake | Apple Pies | Pecan Pies | Lemon Meringue Pies | Pear Frangipane Tart

Coffee

(includes cups, saucers & teaspoons)

\$24.00 - 12 cups

\$56.00 - 28 cups

\$112.00 - 56 cups

Decaffeinated Coffee

(includes cups, saucers & teaspoons)

\$24.00 - 12 cups

\$56.00 - 28 cups

\$112.00 - 56 cups

Premium Vitaliteas Tea

\$2.00 each

Single Serve Juice

\$2.25 each

(Cranberry, Orange and Apple), Bottled Water

Old Time Craft Sodas

\$4.00 each

Sparkling Water (330ml)

\$3.50 each

Orange and Apple Juice

Pitchers (includes glasses) \$13.25 - 8 servings

Cranberry Juice

Pitchers (includes glasses) \$15.75 - 8 servings

Family Style Served Dinner

\$60.00 per guest

Family Style service involves each table's guests helping themselves from serving dishes set on the table. The price includes linens, dinnerware, cutlery, ice water, glassware, coffee & tea. Highly skilled serving staff will provide attentive service to you and your guests.

Salads

(Select two)

Caesar with Broken Bannock Croutons

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

Roasted Beet Salad

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

Spinach Saskatoon Berry

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

Greek Salad

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

Potatoes and Rice

(Select one)

Wild Rice Pilaf

Wild and White rices | Red Onion | Diced Peppers

Dauphinoise Potatoes (add \$2.50 per guest)

Sliced potato | Cream | Cheese

Vegetables

(Included)

Maple Glazed Roasted Vegetables

Chef's choice. Can include Brussel Sprouts, Heirloom Beets, Carrots, Onions

Meat and Poultry

(Select two)

Roast Beef Rouladen

Served with gravy

Thin Sliced Beef Roast | Onion | Dijon Mustard |
Dill Pickle

OR

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

OR

Chicken Cacciatore

Classic Italian fare

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

Dessert

(Select one)

Rhubarb Berry Crumble

Served with vanilla ice cream

Rhubarb | Berries | Brown Sugar | Butter |
Cinnamon | Ice Cream

White Chocolate Bread Pudding

Served with vanilla ice cream and raspberry sauce

Bread | Raspberries | White Chocolate | Cream |
Butter | Ice Cream

Plate Served Dinners

The Chief Clerk's Dinner

Three Courses, including soup or salad,
entrée, dessert

Chicken or Vegetarian Entrée \$64.75 per guest

Fish Entrée \$71.00 per guest

Beef Entrée \$72.25 per guest

Children's Menu \$51.00 per guest

The Erasmus Feast

Four courses, including soup, salad,
entrée, dessert

Chicken or Vegetarian Entrée \$72.00 per guest

Fish Entrée \$78.25 per guest

Beef Entrée \$79.25 per guest

Children's Menu \$51.00 per guest

Soup Offerings

(Select one)

Harvest Vegetable Bisque

Butternut squash | Vegetable Broth | cream | seasonings

Cream of Wild Mushroom Soup

Button Mushrooms | Sweet Onion | Thyme | Cream

Shrimp Bisque

Shrimp Stock | Tomato | Lemon | Shrimp Meat

Salad Offerings

(Select one)

Served with a Citrus Vinaigrette

Spinach | Toasted Almonds | Mandarin Oranges | Red Onion

Boston Salad

Served with Balsamic Vinaigrette
Butter Lettuce | Local Tomatoes | Bocconcini | Red Onions

Caesar with Broken Bannock Croutons

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

Mixed Greens

Served with Berry Vinaigrette
Artisan Greens | Goat Cheese | Toasted Walnuts

Entrees

(Select one)

Served with a selection of seasonal vegetables, chosen by our Chef to complement

Charbroiled Sirloin Steak, Shallot and Beer Reduction

Served with Dauphinoise Potatoes
Sliced potato | Cream | Cheese

Caprese Stuffed Chicken, Natural Chicken Glaze

Served with Crispy Potato Gnocchi
Alberta Russet Potatoes | Butter | Egg

Lemon and Herb Roasted Salmon, Olive Capers and Baby Basil Relish

Served with Basmati Pilaf
Basmati Rice | Bell Peppers | Red Onion | Butter

Pan-seared 6oz Alberta Beef Tenderloin, Mushroom and Onion Ragout

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

Mushroom and Chickpea Pithivier (Vegan)

Served with Beet and Cranberry Chutney
Mushrooms | Chickpeas | Onions | Garlic | Dijon | Spices | Puff Pastry

Breads

(Included)

Artisanal Rolls

Served with butter

Sweets

(Select one)

Peach Cobbler

Maple Whipped Cream | Candied Walnuts

Red Velvet Brownie Cheesecake

Mixed Berry Compote | Whipped Cream

Chocolate Praline Torte

Dark Chocolate | Almonds | Toasted Almond Brittle | Port Mousse

Baklava Cheesecake

Phyllo | Cream Cheese | Walnuts | Honey | Hazelnut Anglaise

Children's Menu

(Please order for the number of children attending)

Chicken Noodle Soup

OR

Veggies and Dip

Mac and Cheese

OR

Chicken Fingers with Fries

Ice Cream Sandwich

Add Passed Canapes - Served Cold

(Minimum order - two dozen)

Bocconcini Tomato Skewers \$24.00 per dozen

Balsamic Marinated Cherry Tomato | Bocconcini | Basil

Jumbo Shrimp Cups \$22.50 per dozen

Butterflied Jumbo Shrimp | Cocktail Sauce

Poke Boats \$40.00 per dozen

Ahi Tuna | Cucumber | Pineapple | Toasted Black Sesame Seeds | Cilantro

Turkey Spinach Rolls \$16.50 per dozen

Spinach Tortilla | Cream Cheese | Parmesan Spread | Fresh Spinach | Smoked Turkey

Salad Rolls \$15.75 per dozen

Sesame Marinade | Carrot | Celery | Cilantro | Rice Noodles | Rice Paper Wrap | Hoisin Sauce

Sushi Squares \$19.50 per dozen

Nori | Seasoned Rice | Wasabi | Chilled Smoked Salmon | Cucumber | Sesame | Soy Sauce

Roast Rolls \$15.75 per dozen

Sundried Tomato Tortilla | Olive Spread | Cream Cheese | Roast Beef | Green Leaf Lettuce

Add Passed Canapes- Served Hot

Cajun Lollipop Wings \$25.50 per dozen

Chicken Wings | Cajun Spice

Ginger Chili Skewer \$37.50 per dozen

Chicken Breast | Marinated in a Sweet Ginger Chili Sauce

Meatballs \$12.00 per dozen

Ground Chorizo | Herbed Seasoned Jus Sauce

Mushroom & Leek Pinwheel \$12.00 per dozen

Puff Pastry | Button Mushroom | Swiss Cheese | Rosemary

Pot Stickers \$22.50 per dozen

Mushrooms | Peas | Asparagus | Carrots | Onions | Signature Dipping Sauce

Monte Cristo Bites \$23.25 per dozen

Alley Kat Beer Batter | Ham | Turkey | Swiss Cheese | Grainy Dijon