

Online Banquet & Catering Menu

Telephone

Reservation

403.264.8990 1 877.362.8990







Lunch

Cold Lunch Communal Table

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

All communal tables include coffee and tea.

Build Your Own Deli \$ 34 per person

Calgary Farmers Market soup of the moment Chef's seasonal salad

Deli platter including black forest ham, grilled free-range chicken breast, salami, hickory-smoked turkey breast, and sliced roast beef

Selection of Artisan breads and farm-house cheeses Sliced beefsteak tomatoes, lettuce, onion, dill pickles Assorted house-baked cookies

Built \$ 38 per person

Calgary Farmers Market soup of the moment Baby arugula, heirloom tomato salad, garden basil-balsamic vinaigrette

Penne pasta salad with olives, feta and roasted peppers Albacore tuna salad with cold pressed olive oil Pulled rotisserie chicken salad, herb salad and celery Slow roasted Alberta beef with arugula, Quebec cheddar and grainy mustard aioli

Thin-sliced house salumi with grilled artichoke and pepper salad

Fresh fruit display and assorted cookies

[cont']

Enhance

House-baked cookies \$ 34 per dozen

Häagen-Dazs® ice cream \$ 7 each

Individual bags of potato chips or pretzels \$ 4 each

Energy drinks \$ 7 each

Fruit flavoured iced teas \$ 6 each

Grizzly Paw Sodas \$ 6 each

House-filtered still and sparkling water \$ 2.50 each

Assorted fresh fruit juices \$4 each

Assorted soft drinks \$ 4 each

Extreme Green options available



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In a BOX \$ 34 per person

Kettle chips Penne pasta salad with olives, feta and roasted peppers Whole fresh fruit and assorted cookies Assorted fresh fruit juices Choice of:

- Pulled rotisserie chicken salad, herb salad and celery
- Slow roasted Alberta beef with arugula, Quebec cheddar and grainy mustard aioli
- Thin-sliced house salumi with grilled artichoke and pepper salad
- Roasted tomatoes, hummus and wild greens