

Dinner Buffet // Option One

All dinner buffets include fair trade organic coffee and black tea. Premium tea is available upon request and is charged based on consumption. If under 20 people, there is an \$4.00 per person surcharge.

Freshly Baked Fort Calgary Scones
Chef's Selection Two Market Salads

ENTREE (Select One)

Crispy Five Spice Chicken

Mandarin Coulis/Green Papaya Pickles

Roasted Chicken/Paprika Sauce

Signapore Baked Red Snapper Fillet

Coconut Curry Cream/Fried Leeks

Steamed Lemon Sole Fillet

Contonese Braised Garlic/Shiitake Crisps/Cilantro

Japanese Breaded Pork Loin

Yuzu-Cherry Gastrique/Cabbage Slaw

Alberta Sirloin Roast

Burgundy Sauce/Root Vegetable Confit/Parsley Shallot Salad

Braised Beef Brisket

Wild Berry BBQ Glaze/Arugula & Parsley Gremolata

Vegetarian Option

Chef's Choice of the Day

\$45.99 per person

Add an additional entree for \$5.00 per person.

ACCOMPANIMENTS (Select Two)

Fingerling Potatoes

Brown Butter/Thyme

Steamed Basmati Rice

Scallions/Toasted Almonds

Baby Bok Choy

Ginger Glaze/Crispy Garlic

Glazed Organic Carrot Batons

Honey/Dill

Green Beans

Crispy Onions/Bacon Lardon

DESSERT

House-Made Tarts & Squares

Chocolate Stout Cake/Caramel Sauce

Fresh Seasonal Fruit Tray

Dinner Buffet // Option Two

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Freshly Baked Fort Calgary Scones
Chef's Selection Two Market Salads

ACCOMPANIMENTS (Select One Starch & One Vegetable)

VEGETABLES

Green Beans

Brown Butter/Garlic

Broccolini

Chili Garlic/Miso

Sautéed Kale

Shallot/White Wine

Honey-Roasted Carrots/Thyme

Baby Bok Choy/Hoisin

Grilled Zucchini Wedges

Lemon Zest/Balsamic

Caramelized Organic Beets

Honey/Tarragon

STARCHES

Organic Potatoes

Scallions/Roasted Garlic

Turmeric Braised Basmati Rice

Tomato/Chives

Orecchiette

Olive Oil/Garlic/Parsley

Poplar Bluff Crushed Potato/Green Onions

Roasted Potato Wedges

Bacon/Garlic Sour Cream

ENTREES (Select Two)

Asian Style Stuffed Pork Loin

Spicy Pineapple Glaze/Green Papaya Relish

Grilled Alberta Sirloin Steak

Oven Dried Tomato/Sauce Choron

Herbed Chicken Breast

Forest Mushroom Jus/Tarragon

Braised Short Ribs

Korean Spice/Asian Pear Slaw

Hunter Style Roasted Chicken

Olives/Peppers/Tomato & Mushroom Ragout

Baked Steelhead Trout

Lemon Caper Velouté/Dill

Tangerine Chicken

Enoki/Scallions

Veal Breast Roulade

Herbs/Red Wine Reduction

Carved Prime Rib of Alberta Beef

(Additional \$5.00 per person)

Morell Mushroom Jus/Horseradish Cream

DESSERT

Pots de Crème/Cinnamon Whipped Cream

Upside Down Peach Cake

Chocolate Stout Cake

Assorted Petite French Pastries

Seasonal Fresh Fruit Tray

\$56.99 per person

18% service charge is added to the final bill

Plated Dinner // Option One

All served dinner includes a basket presentation of freshly baked Fort Calgary scones with butter, freshly brewed fair trade organic coffee and black tea. Premium tea is available upon request and is charged based on consumption. All plated dinners are designed as a three course meal. Create your three course meal from a selection of soup or salad, entree, and dessert. Dinner also includes chef's choice of starch and seasonal vegetables. If under 30 people, there is a \$4.00 per person surcharge.

APPETIZER (Select One)*

Soup

Roasted Parsnips Bisque

Truffle Oil/Parsnip Gaufrettes

Curry Cauliflower Soup

Thai Basil/Toasted Coconut

- OR -

Salad

Arugula & Frisée

Lemon Poached Pear/Shaved Manchego/Pickled Onions/Cider Vinagrette

Wild Mushroom Terrine

Herb Sour Cream/Pea Shoot Salad

Baby Kale & Shaved Vegetables

Grapefruit/Alfalfa Sprouts/Lemon Vinagrette

Heirloom Tomato Caprese

Fior di Latte/Balsamic Gelée/Basil/Cold Pressed Olive Oil

ENTREE (Select One)

Medallion Pork Tenderloin

Maple Mustard Glaze/Asparagus/Grilled Apples/Fingerling Potatoes

Grilled Alberta Sirloin Steak

Condir Cipollini.Potato Parsnips Puree/Oyster Mushroom Crisps

Pan Seared Steel Head Trout

Pea & Corn Risotto/Leeks/Cherry Tomato Confit

Supreme of Chicken

Caramelized Apples/Carrot & Potato Pave/Tarragon Jus

Braised Short Ribs

Cherry Gastrique/Crushed Potato/Parsley Salad

Maple & Pepper Crusted Wild Sockeye Salmon

Wild Rice Pilaf/Baby Squash

DESSERT (Select One)

Cheese Cake

Saskatoon Compote/Orange Gastrique

Lemon Meringue Tart/Fruit Confetti

Mayan Chocolate Pot de Crème/Sugar Cookie

Miniature Stout Cake

Lavender Sabayon/Mascerated Berries

PRICE

\$46.99

\$49.99

\$48.99

\$44.99

\$49.99

\$48.99

*Add an additional appetizer for \$5.00 per person.

18% service charge is added to the final bill

Plated Dinner // Option Two

All served dinner includes a basket presentation of freshly baked Fort Calgary scones with butter, freshly brewed fair trade organic coffee and black tea. Premium tea is available upon request and is charged based on consumption. All plated dinners are designed as a three course meal. Create your three course meal from a selection of soup or salad, entree, and dessert. Dinner also includes chef's choice of starch and seasonal vegetables. If under 30 people, there is a \$4.00 per person surcharge.

APPETIZER (Select One)*

Soup

Lobster Bisque

Scallop Quenelles/Tarragon Crème Fraîche

Forest Mushroom Soup

Crème Fraîche/Parmesan Crisp

- OR -

Salad

Smoked Duck

Watercress/Pickled Red Onions/Cherry Gastrique

Seared Foie Gras

Spiced Brioche/Pistachios/Baby Frisée/Spicy

Apricot Jelly

Five Spice Slow Roasted Pork Belly

Candied Pear/Pickled Daikon

Scallop & Leek Terrine

Baby Frisée/Rouille/Radish

Seared Scallops

Mint Pea Purée/Crispy Parma Ham/Endive

B.C. Foraged Mushroom Strudel

Sweet Potato Purée/Organic Arugula/Beurre

ENTREE (Select One)

Braised Short Rib

Whipped Organic Potato/Confit Tomato/

Parsley Gremolata

Grilled Sirloin Steak

Green Peppercorn Sauce/Mushroom & Parmesan

Crust/Buttermilk Mashed Potato

Herbed Stuffed Chicken Breast

Barley Risotto/Saskatoon Berry/Tarragon Oil

Roasted Prime Rib of Alberta Beef

Mini Yorkshire Pudding/Mashed Potatoes/

Horseradish Cream

Venison Loin Medallion

Oak Mushroom/Butternut Squash/Wild Rice Pilaf/

Brussel Sprouts

Slow Braised Lamb Shank

Herbed Mashed Potato/Vegetable Ratatouille/Red

Wine Jus

Sea Bream Fillet

Risotto Milanese/Cherry Tomato Salsa/Dill

Vegetarian Option

Chef's Choice of the Day

PRICE

\$49.99

\$49.99

\$46.99

\$52.99

\$52.99

\$56.99

\$48.99

\$62.99

DESSERT (Select One)

Traditional Baked Alaska

Mascerated Berries

Cheesecake

Saskatoon Berry Compote/Orange

Gastrique

Petit Stout Cake

Crème Anglaise/Lavender Poached Pear

Café Au Lait Crème Brûlée

Berry Salad/Demerara

Chocolate Pate

Lemon Semifreddo/Raspberries

Ginger Honey Cake

Vanilla Bean Gelato/Salted Caramel Sauce

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