

Dinner Buffet // Option One

All dinner buffets include coffee and premium tea. 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 Whole Chicken

Mandarin Coulis/Green Papaya Pickles

Signapore Baked Red Snapper Fillet (Seasonal)

Coconut Curry Cream/Fried Leeks

Japanese Breaded Pork Loin

Yuzu-Cherry Gastrique/Cabbage Slaw

Alberta Sirloin Roast - Carving

Burgundy Sauce/Root Vegetable Confit/Parsley Shallot Salad

Braised Beef Brisket

Wild Berry BBQ Glaze/Arugula & Parsley Gremolata

Alberta AAA Prime Rib - Carving

Morell Mushroom Jus/Horseradish

Vegetarian Option

Chef's Choice of the Day

ACCOMPANIMENTS (Select Two)

Fingerling Potatoes

Brown Butter/Thyme

Steamed Basmati Rice

Scallions/Toasted Almonds

Baby Bok Choy

Ginger Glaze/Crispy Garlic

Seasonal Vegetables

DESSERT

House-Made Tarts & Squares

Chocolate Stout Cake/*Caramel Sauce*

Fresh Seasonal Fruit Tray

\$45.99 per person

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

18% service charge is added to the final bill

Dinner Buffet // Option Two

All dinner buffets include coffee and premium tea. If under 20 people, there is an \$4.00 per person surcharge.

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

ACCOMPANIMENTS (Select Any Three)

VEGETABLES

Seasonal Vegetables

Broccolini

Chili Garlic/Miso

Caramelized Trio Beets

Honey/Tarragon

STARCHES

Mashed Potatoes

Scallions/Roasted Garlic

Turmeric Braised Basmati Rice

Tomato/Chives

Orecchiette

Olive Oil/Garlic/Parsley

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 - Carving

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

Alberta AAA Carved Prime Rib- Carving

Morell Mushroom Jus/Horseradish

Vegetarian Option

Chef's Choice of the Day

DESSERT

Pots de Crème/Cinnamon Whipped Cream

Upside Down Peach Cake

Chocolate Stout Cake

Assorted Petite French Pastries

Seasonal Fresh Fruit Tray

\$52.99 per person

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

18% service charge is added to the final bill

Plated Dinner

All served dinner includes a basket presentation of freshly baked Fort Calgary scones with butter, freshly brewed 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

Lobster Bisque

Scallop Quenelles/Tarragon Crème Fraîche

Forest Mushroom Soup

Crème Fraîche/Parmesan Crisp

- OR -

Salad

Arugula & Frisée

*Lemon Poached Pear/Shaved Manchego/Pickled Onions/
Cider Vinaigrette*

Baby Kale & Shaved Vegetables

Grapefruit/Alfalfa Sprouts/Lemon Vinaigrette

Heirloom Tomato Caprese

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

Scallop & Leek Terrine

Baby Frisée/Rouille/Radish

ENTREE (Select One)

Grilled Alberta Sirloin Steak (5 oz.)

Condir Cipollini/Potato Parsnips Puree/Oyster Mushroom Crisps

Pan Seared Steel Head Trout (5 oz.)

Pea & Corn Risotto/Leeks/Cherry Tomato Confit

Braised Short Ribs

Cherry Gastrique/Crushed Potato/Parsley Salad

Maple & Pepper Crusted Wild Sockeye Salmon

Wild Rice Pilaf/Baby Squash

Herbed Stuffed Chicken Breast

Barley Risotto/Saskatoon Berry/Tarragon Oil

Roasted Prime Rib of Alberta Beef

Mini Yorkshire Pudding/Mashed Potatoes/Horseradish Cream

Slow Braised Lamb Shank

Herbed Mashed Potato/Vegetable Ratatouille/Red Wine Jus

Vegetarian Option

Chef's Choice of the Day

DESSERT (Select One)

Lemon Meringue Tart/Fruit Confetti

Mayan Chocolate Pot de Crème/Sugar Cookie

Traditional Baked Alaska/Mascerated Berries

Chocolate Pate

Lemon Semifreddo/Raspberries

Ginger Honey Cake

Vanilla Bean Gelato/Salted Caramel Sauce

PRICE

\$49.99

\$48.99

\$49.99

\$48.99

\$46.99

\$52.99

\$56.99

\$42.99

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

18% service charge is added to the final bill