



Food and Beverage Services



Revised December 2019



Breakfast

Priced per person

All breakfasts include assorted juices, tea, and coffee service

Roundup Breakfast	\$16.00
Assorted baked goods and a selection of seasonal fruit	
Eggs Florentine	\$17.00
Sautéed spinach and poached eggs on English muffins with hollandaise sauce. Served with country potatoes, and seasonal fresh fruit	
Rancher's Breakfast	\$18.00
Hearty blueberry buttermilk pancakes served with whipped cream, seasonal fresh fruit compote, and maple sausage	
Backside Benedict	\$19.00
Poached eggs, black forest ham, and hollandaise sauce served on an English muffin with country potatoes, and seasonal fresh fruit	
Gravenstafel Breakfast Buffet	\$19.00
Fluffy scrambled eggs, thick cut bacon, link sausage, country potatoes, and whole grain toast	
High Rustler	\$20.00
Grand Marnier French toast served with pecans, fresh strawberries, crème fraiche, brown sugared bacon and seasonal fresh fruit	
Add to your breakfast: (per person)	
House made granola and local Alberta honey yogurt	\$3.00
Sliced seasonal fresh fruit	\$3.00
Assorted cereal	\$2.00
Steel cut oatmeal and brown sugar	\$2.00

Minimum 20-person order required



Luncheons

Priced per person

**All luncheons include assorted fountain beverages, tea, coffee service and Chef's choice of dessert.
Bar service available upon request.**

Lunch To-Go \$16.00
A deli sandwich or wrap, whole fruit, your choice of potato or pasta salad, and a granola bar; all packed to go.

Wrap, Salad, & Soup \$17.00
A selection of smoked turkey, roast beef and vegetarian wraps, mixed green and arugula salad with vinaigrette, and greek style quinoa. Choose 1 of the following soups: creamy roasted tomato, butternut squash bisque, potato leek, or gazpacho.

Backyard Burgers \$18.00
Your choice of 1 of the following: beef burgers, veggie burgers, or country sausage accompanied by freshly baked buns. Served with all the fixings, house made potato chips, fresh garden greens and a cilantro-ranch dressing.

New York Deli \$18.00
A selection of sliced deli meats, swiss and cheddar cheeses, kaiser rolls, lettuce, tomato, sweet onion roasted garlic aioli as well as coarse kosher mustard.

Little Roma \$19.00
Your choice of 1 of the following: traditional lasagna Bolognese, wild mushroom cannelloni with a pesto cream, or Portobello and zucchini lasagna (vegetarian). Accompanied by Caesar salad and garlic bread.

Baron and Bun Carvery \$19.00
Chef carved slowly roasted baron of beef served w/ au jus and multi grain buns, horseradish aioli, coarse mustard, Panzanella salad, and kosher pickles.



Fajita Buffet

\$20.00

Chili-lime and cilantro marinated breast of chicken grilled and served with oven roasted sweet onions and peppers, flour tortillas, tortilla chips, salsa, sour cream, black beans, and a display of fresh seasonal fruit.

Mt. Haig Picnic

\$21.00

Pecan chicken salad, buns, tomato, onions, dijon potato salad, coleslaw, cobb salad with buttermilk dressing

Minimum 20-person order required

Bar service available upon request

Nutrition Breaks

Priced per person

Fresh coffee or tea	\$ 3.00
Fresh baked assorted muffins with preserves	\$ 3.50
Assorted pastries	\$ 4.00
Soft Drinks (bottled)	\$ 3.50
Potato chips or chocolate bar	\$ 3.00
Sliced seasonal fresh fruit	\$ 5.00

Minimum 20-person order required

Bar service available upon request



Hors D'oeuvres

Priced per 50 pieces

COLD HORS D'OEUVRES

Fresh seasonal vegetable sticks, Italian sour cream dip	\$70.00
Bruschetta, tomato, basil, and mozzarella on Italian stick bread	\$80.00
Caprese on a skewer with grape tomato, mozzarella ball, and basil	\$80.00
California rolls, wasabi and soy	\$100.00
Pacific salmon in a pastry shell, with parsley garnish	\$135.00
Smoked salmon and dilled crème fraiche on brioche toasts	\$150.00
Shrimp pyramid with tangy seafood sauce	\$150.00

HOT HORS D'OEUVRES

Miniature spanakopita	\$80.00
Vegetable samosas with Tamarind sauce	\$90.00
Spring rolls with sweet chili	\$90.00
Chicken satay with peanut sauce	\$100.00
Beef satay with marinated Thai hot dip	\$110.00
Pacific fish cakes with remoulade and chive	\$120.00
Herbed chicken pops	\$120.00
Bacon wrapped scallops drizzled with green curry crema and sweet soy	\$130.00
Elk meatballs on skewers with grainy mustard	\$140.00

Minimum of 3 orders of each style required



Platters & Teasers

Priced per person

PLATTERS

Red pepper hummus served with naan	\$5.00
Fresh seasonal fruit and berries	\$6.00
Baked pinwheel, chicken and Mexican spice	\$7.00
An assortment of domestic and imported cheeses	\$10.50
Charcuterie; a selection of smoked meats and pate'	\$12.50
An assortment of sushi maki, nigiri, and sashimi served with wasabi and soy	\$12.50
Whole poached salmon garnished with cucumber, egg, onion, and capers	Market

EDIBLE TEASERS (Served in an oversized shot glass)

Tuna tartar with dill flower	\$7.00
Pacific seafood medley with a tarter drop	\$7.00
Pulled pork pate and taco crisp	\$7.00
Peppered gazpacho	\$7.00
Deconstructed oysters Rockefeller	\$7.00

Minimum 20-person order required



Dinner Buffet

Priced per person

Groups of 150 + have the option to choose two main course selections. Pricing is based on the higher price of the two items. **All dinner buffets are served with artisan buns, your choice of one salad, one vegetable, one starch, and one dessert. Tea and coffee service included.**

Roasted Top Sirloin of Beef

With rich tomato, mushroom and red wine tarragon sauce \$35.00

Chicken Cordon Bleu

Chicken stuffed with Alberta smoked ham and chicory cheddar \$35.00

Roasted Chicken Picatta

Kissed with a light lemon-caper beurre blanc \$37.00

Roasted Pork Loin

Stuffed with apple, roast shallot, and sun-dried cranberries \$37.00

Wild Pacific Salmon Filet

Baked with a hoisin-miso glaze and sesame seeds/oil \$39.00

Halibut Filet

Wrapped in pastry with spinach, feta, and roasted tomato compote \$42.00

AAA Alberta Prime Rib

Slowly roasted and served au jus with horseradish \$45.00

Minimum 20-person order required

Add \$3.50 / person for banquet style service



Dinner Options

SALADS (Select 1)

Mixed baby greens with toasted almonds and vinaigrette
Classic Caesar salad
Greek salad with Feta
Garden tomato with fresh mozzarella and basil
Quinoa Tabouli

VEGETABLES (Select 1)

Roasted root vegetable medley
Broccoli and cauliflower with sauce Mornay
Haricot Vert with toasted pinion butter
Grilled asparagus with parmesan breadcrumbs

STARCHES (Select 1)

Oven roasted rosemary potatoes
Basmati rice pilaf
Baked potatoes with sour cream chives and butter
Orzo with caramelized onion and basil
Potato Gnocchi with brown butter and caramelized leeks
Spatzli with parmesan and olive oil

DESSERTS (Select 1)

Dessert Bar (a variety of Chef's choice squares / bars)
Warm apple pie with Crème Anglaise
Grand Marnier chocolate mousse
New York style cheesecake w/ chocolate drizzle and strawberry coulis
Decadent white and dark chocolate mousse



Late Night Snacks

Priced per person

New York Deli	\$15.00
Platters of deli meats, cheeses, fresh artesian buns, condiments, and a relish tray	
Pub Platter	\$14.00
Hot wings with ranch sauce and bleu cheese fries	
Slider Bar	\$15.00
Your choice of two – beef burgers, pulled pork, andouille sausage, fried chicken, or tuna poke	
T-Bar Thin Crust Pizza	\$13.00
Assorted pizzas (choose up to three flavours) from our local T-Bar pub; prepared fresh and cooked to pizza perfection	

Minimum 20-person order required

Libations

Bar options include cash, partial host or host (open) bar. Bar service is available from 4pm-2am. Service staff reserve the right to refuse liquor service to anyone, at any time, for any reason. A number of alcohol-free beverages are also available. Please inquire.

Spirits	\$6.50
Premium Spirits	\$7.00
Domestic Beer	\$6.50
Premium Beer	\$7.50
House wine by glass	\$6.50
Coolers and Ciders	\$7.50
Shooters	\$6.50



Premium Liquor

\$7.00

Red Wine List

Priced by the bottle

Blends

Bear Flag \$28.00
Apothic \$33.00

Pinot Noir

MacMurray Ranch Central Coast \$42.00
Quial's Gate \$54.00

Merlot

Concha y Toro Frontera \$25.00
Columbia \$38.00

Cabernet Sauvignon

Jackson Triggs \$28.00
La Joya Estate \$30.00
William Hill North Coast \$47.00
Louis Martini Napa Valley \$59.00

Zinfandel

Ravenswood \$41.00
Rancho Zabaco \$46.00

Shiraz

Fuzion Shiraz Malbec \$28.00
Heartland Shiraz \$37.00



White + Sparkling Wines

Priced by the bottle

Blends

Bear Flag \$29.00

Pinot Grigio

Lindeman's Bin 85 \$30.00

Cavit \$40.00

Chardonnay

William Hill North Coast \$39.00

Bridlewood Monterey County \$41.00

Edna Valley \$47.00

Sauvignon Blanc

Jackson Triggs Sauvignon Blanc \$28.00

Calliope \$47.00

Pinot Gris

Heartland \$39.00

MacMurray Ranch \$51.00

Reisling

Wynn's Coonawarra \$41.00

Orvieto

Casasole \$34.00

Sparkling Wine

Chandon Brut \$36.00

La Marca Prosecco \$47.00

Piper Heidsieck Brut \$54.00

Veuve Clicquot \$60.00

Moet Chandon Brut Imperial \$64.00

