



# *Food and Beverage Services*



Revised July 2021



# Breakfast

**All breakfast selections are accompanied by assorted juices, tea, and coffee service**

**Roundup Breakfast** 16

Our take on a continental breakfast. Consists of fresh fruit accompanied by cottage cheese, low-fat yogurt, freshly baked pastries, and muffins.

**The Healthy Bennie** 17

a healthy take on a breakfast classic – eggs benedict. Consists of poached eggs and a turkey sausage patty sandwiched between potato pancake and dressed with hollandaise sauce. Served with seasonal fresh fruit.

**Whiskey Jack Flap Jacks** 18

You can't go wrong with pancakes! Our Whiskey Jack Flap Jacks are fluffy, blueberry pancakes served with whipped cream, seasonal fresh fruit compote, and maple sausage.

**Backside Benedict** 19

Classic eggs benedict – poached eggs, black forest ham, and hollandaise sauce served on an English muffin. Served with country potatoes and seasonal fresh fruit.

**Gravenstafel Breakfast** 19

A big breakfast, named after a big mountain! Consists of scrambled eggs, thick cut bacon, link sausage, country potatoes, and whole grain toast.

**High Rustler French Toast** 20

French toast with a special twist! Thick cut French toast stuffed with caramelized apples and accompanied by fresh strawberries, crème fraiche, hickory smoked bacon, and seasonal fresh fruit.

**Optional Add-ons**

Assorted cereal	2
Vegetarian Frittata	3
Sliced seasonal fresh fruit	3
Live omelet station	4

**All prices per person**  
**Minimum 25-person order required**  
**5% GST applicable**



# Luncheons

All luncheons are accompanied by fountain beverages, tea, and coffee at no additional charge

## Mediterranean in the Mountains 16

Take a trip to Greece with our Mediterranean luncheon. Includes artisan greens with sundried tomato vinaigrette, Greek salad with feta, flatbread with tzatziki and hummus, chicken souvlaki, rice pilaf, roasted vegetables, and finished with date squares for dessert.

## Build Your Own Sandwich 16

Put the power of lunch in the hands of your guests. Includes Chef's choice of soup, a collection of bakery fresh breads, egg salad, tuna salad, a selection of deli meats, cheeses, and assorted garnishes (lettuce, fresh tomato, shaved red onion, assorted pickles, mayo, and mustard). Accompanied by an assortment of squares for dessert.

## Sidewinder Sandwich Platter 18

Our classic soup, salad and pre-made sandwich luncheon. Includes Chef's choice soup creation, **your choice of up to three (3) sandwich fillings and up to two (2) salads.**

### Sandwiches

Roasted chicken salad  
Turkey green apple & cranberry  
Ham served w/ smoked Swiss cheese  
Roast beef and horseradish aioli  
Smoked salmon, capers, onion, & cream cheese

### Salads

Mesclun mix salad with assorted dressings  
Creamy potato salad  
Pasta salad  
Country coleslaw  
Five bean salad

Finished with apple crisp accompanied by sweetened orange crème for dessert

## A Taste of Little Italy 19

Italian lover's delight! Consists of vegetarian minestrone, Caesar salad with all the fixins' and freshly baked, buttered garlic toast, and your choice of pasta. **Choose one (1) of the following:**

- Baked spinach and cheese cannelloni with tomato sauce
- Vegetarian lasagna finished with a cream sauce and mozzarella cheese
- Baked penne pasta with grilled vegetables
- Spaghetti with marinara sauce topped with meat balls

Finished with a sambuca fruit salad for dessert.



### **Bandito Barbecue Luncheon**

19

A group favourite! Includes Mesclun mix salad with assorted dressings, an assortment of house baked rolls, vegetable crudités with dip, **your choice of two (2) salads and two (2) grilled items:**

#### **Salads**

Creamy potato salad  
Pasta salad  
Country coleslaw  
Five bean salad

#### **Grilled Items**

Beef burger with BBQ sauce  
Grilled chicken & mushroom kebob  
Gourmet smokie on a bun

Accompanied by garnishes of lettuce, sliced onions, tomatoes, dill pickles, sliced cheese, ketchup, mayo and mustard. Finished with Bailey's and white chocolate cheesecake for dessert.

### **T-Bar Pub Pizza**

20

An assortment of our famous thin crust pizzas – fresh from the T-Bar Pub! Accompanied by Caesar salad with croutons, parmesan cheese and bacon in addition to vegetable crudites with dip. **Choose three (3) of the following:**

- Hawaiian (Ham, bacon, pineapple, and mozzarella)
- Side Show (Bacon, cheese curds, pepperoni, mushrooms, onions, and mozzarella)
- T-Rex (All the meats, mozzarella, and a rich pizza sauce)
- Shotgun (Pesto, roasted Mediterranean vegetables, Kalamata olives, mozzarella, feta, and tomato)

Finished with brownies dusted with icing sugar for dessert.

**All prices per person**  
**Minimum 25-person order required**  
**5% GST applicable**



# Nutrition Breaks

## Rejuvenate

Fresh sliced fruit w/ cottage cheese  
Assortment of granola  
Energy bars  
Assorted tea & coffee

9

## Coffee House

Fresh baked banana bread  
Fresh baked lemon poppyseed bread  
Fresh fruit skewers  
Assorted tea & coffee

9

## English Breakfast

Fresh sliced fruit w/ cottage cheese  
Scones and biscuits w/ preserves & butter  
Freshly baked muffins and pastries  
Assorted tea & coffee

9

## Garden

Vegetables crudites with dip  
Cheese board w/ assorted crackers  
Iced Lemonade  
Sparkling water

9

## Bavarian

Pretzel bread  
Mini bratwurst w/ grainy mustard  
Sauerkraut & fried onions  
Iced Lemonade / Sparking water

9

## Indulge

Chocolate Brownies  
Chocolate chip cookies  
Fresh sliced fruit w/ cottage cheese  
Iced Lemonade / Sparking water

9

Fresh coffee or tea	2.5
Iced lemonade / sparkling water	2.5
Potato chips or chocolate bar	3
Soft drinks (bottled)	3.5
Fresh baked assorted muffins with preserves	3.5
Assorted pastries	4
Seasonal fresh fruit w/ cottage cheese	5

**All prices per person**  
**Minimum 25-person order required**  
**5% GST applicable**



# Hors D'oeuvres

<b>Chef's Choice hors d'oeuvres</b>	24 / dz
Entrust our Chef to assemble an assortment of hors d'oeuvres from the menu below, in addition to occasional special, off-menu creations	
<b>Wild mushroom tartlet with tarragon</b>	25 / dz
<b>California rolls with wasabi and pickled ginger</b>	25 / dz
<b>Grilled beef satay with spicy peanut dip</b>	25 / dz
<b>Focaccia with pancetta, spinach, and garlic</b>	25 / dz
<b>Grilled pita with Mezze ethnic dips and spreads</b>	25 / dz
<b>BBQ chicken skewers grilled with a sweet &amp; sticky sauce</b>	25 / dz
<b>Vegetable samosa accompanied by a lightly spiced chutney</b>	25 / dz
<b>Spring rolls with sweet chili</b>	25 / dz
<b>Chicken satay with peanut sauce</b>	25 / dz
<b>Beef satay with marinated Thai hot dip</b>	25 / dz
<b>Wild mushroom tartlet</b>	25 / dz
<b>Bacon wrapped scallops drizzled with green curry crema and sweet soy</b>	30 / dz
<b>Asparagus goat's cheese and grape tomatoes on focaccia bread</b>	30 / dz
<b>Mini crab cakes with lemon crème fraiche</b>	30 / dz
<b>Brie, pear, and pepper in phyllo pastry</b>	30 / dz
<b>Skewers of grilled shrimp with classic cocktail sauce</b>	30 / dz
<b>Salmon gravlax, crème cheese, capers, onion, &amp; dill</b>	35 / dz

**All prices per dozen (12) pieces**  
**Minimum 3 dozen (36) piece order required per selection**  
**5% GST applicable**





# Dinner Buffet

All dinner buffets are served with artisan buns, your choice of one (1) standard protein, one (1) Chef attended live carving station option, two (2) salads, one (1) vegetable, one (1) starch, and one (1) dessert. Tea and coffee service included.

## STANDARD PROTEINS (CHOOSE 1)

Sticky BBQ chicken

Pork medallion with a creamy jus

Oven roasted salmon medallions on crab rose sauce

Pan seared supreme of chicken on a red wine jus

Chicken Picatta with a lemon caper sauce

## CHEF ATTENDED LIVE CARVING STATION (CHOOSE 1)

Roasted boneless pork loin with an apple jus 36

AAA Alberta top sirloin accented with a herb jus 39

Oven roasted turkey with traditional trimming 42

AAA Alberta prime rib served au jus with horseradish 48

## SALADS (CHOOSE 2)

Mixed baby greens with tear drop tomato and vinaigrette

Classic Caesar salad

Roasted red peppers and cucumber tossed in a dill sour cream vinaigrette

Oven roasted beets and Bermuda onions w/ balsamic reduction accented with goat cheese

Roasted mini new potato salad tossed with a herb dressing

Fresh green bean salad with caramelized apples and cheddar

## VEGETABLES (CHOOSE 1)

Seasonal vegetable medley

Maple glazed carrots and parsnip

Haricot Vert with toasted Almond butter

Grilled asparagus with parmesan breadcrumbs



### **STARCHES (CHOOSE 1)**

Oven roasted rosemary potatoes

Crushed creamer potatoes accented with sour cream

Baked potatoes with sour cream chives and butter

Potato Au Gratin

Rice pilaf

Lyonnais potato (roasted minis accented with caramelized onions)

### **DESSERTS (CHOOSE 1)**

Dessert bars (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

**All prices per person**

**Minimum 25-person order required**

**Meal pricing based on your selection of Chef attended live carving station option**





# Late Night Snacks

All late-night menu items are served with fresh seasonal vegetable sticks and a variety of dips

<b>T-Bar Thin Crust Pizza</b>	14
Assorted pizzas from our T-Bar Pub; prepared fresh and cooked to pizza perfection. Choose three (3) of the following:	
<ul style="list-style-type: none"><li>• Hawaiianadian (Ham, bacon, pineapple, and mozzarella)</li><li>• Side Show (Bacon, cheese curds, pepperoni, mushrooms, onions, and mozzarella)</li><li>• T-Rex (All the meats, mozzarella, and a rich pizza sauce)</li><li>• Shotgun (Pesto, roasted Mediterranean vegetables, Kalamata olives, mozzarella, feta, and tomato)</li></ul>	
<b>Anti-pasta Bar</b>	15
Platters of deli meats, cheeses, fresh artesian buns, roasted vegetables, & condiments	
<b>Poutine Bar</b>	15
Hand cut fries accompanied by real cheese curds and beef gravy	
<b>Mini Fish and chip Bar</b>	16
Slivers of beer battered fish accompanied by hand cut fries	
<b>Slider Bar</b>	16
Your choice of two (2) sliders. Choose from beef burgers, pulled pork, fried chicken	

**All prices per person**  
**Minimum 25-person order required**  
**5% GST applicable**



# Libations

**Bar options include cash, partial host or host (open) bar. Bar service is available from 4pm – 1am. 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	6.75
Premium Spirits	7.75
Domestic Beer	6.75
Premium Beer	7.75
House wine (by the glass)	7.75
Coolers and Ciders	7.75
Shooters	6.75
Premium Liquor	7.75
Fountain Pop	1.90

**5% GST applicable**



# WINE LIST

**2 weeks advance notice is required for most of the wines below (except where house wines are indicated). Case order quantities may be required.**

## RED WINES

### Blends

Bear Flag	28
Apothic	33

### Pinot Noir

MacMurray Ranch Central Coast	42
Quial's Gate	54

### Merlot

Concha y Toro Frontera	25
Columbia	38

### Cabernet Sauvignon

Santa Carolina (House Wine)	27
Jackson Triggs	28
La Joya Estate	30
William Hill North Coast	47
Louis Martini Napa Valley	59

### Zinfandel

Ravenswood	41
Rancho Zabaco	46

### Shiraz

Fuzion Shiraz Malbec	28
Heartland Shiraz	37



## WHITE WINES

### Blends

Bear Flag 29

### Pinot Grigio

Lindeman's Bin 85 30

Cavit 40

### Chardonnay

William Hill North Coast 39

Bridlewood Monterey County 41

Edna Valley 47

### Sauvignon Blanc

Santa Carolina (House Wine) 27

Jackson Triggs Sauvignon Blanc 28

Calliope 47

### Pinot Gris

Heartland 39

MacMurray Ranch 51

### Riesling

Wynn's Coonawarra 41

### Orvieto

Casasole 34

### Sparkling Wine

Chandon Brut 36

La Marca Prosecco 47

Piper Heidsieck Brut 54

Veuve Clicquot 60

Moet & Chandon Brut Imperial 64

**Priced by the bottle**  
**5% GST applicable**

