

The Country Buffet

Fresh Rolls and Butter

Country Coleslaw

Mixed Green with Choice of 2 Dressings

Hot Pulled Pork with Southern BBQ Flavour
(may substitute Beef Brisket for an additional \$3.00 per person)

Hot Roast Chicken on the bone with fresh herbs and House BBQ Sauce

Baked Mac N' Cheese

Country Mashed Potato or Southwest Rice Pilaf

Succotash

Sautéed Corn with sweet red pepper and Lima Beans

Dessert Buffet

Assorted Fresh Seasonal Baked Pies and 35% Whip Cream
Coffee and Tea Station

The Canadian Buffet

Fresh Baked Rolls and Butter

Pickles and Olives

Baby Salad Greens

*Fresh vegetables
choice of 2 dressing*

Grilled breast of Lemon and Rosemary Chicken

Roasted Top Sirloin AAA Alberta Beef

*Pan Gravy, Horseradish
Carved on the buffet*

Penne Pasta

*Tossed in Fresh Herbs and Olive Oil
Served with Marinara and Parmesan*

Herb Roasted Potatoes

Fresh Seasonal Vegetables

Dessert Buffet

Fresh Baked Seasonal Pies and 35% Whip Cream

Coffee and Tea Station

The Ultimate Marche Buffet

Station 1

Fresh Baked Rolls and Butter

Make your own Salad

*Romaine, Baby Salad Greens, croutons, Feta, Cucumber, Tomato, Sweet Bell Peppers, Bermuda onion, Carrot, Radish, Parmesan Cheese
Greek, Caesar and Balsamic Dressing*

Station 2

Penne Pasta Bar

*Pasta, Alfredo & Marinara Sauce, Sundried Tomatoes, Olives, Bell Peppers, Onion, Broccoli
Flowerets, Fresh Herbs, Garlic, Parmesan Cheese*

Station 3

*AAA Tenderloin Steaks, BBQ Chicken, Grilled Pork Chops, Fillet of Salmon,
Skewers of Gulf Shrimp and Scallops*

Grilled Seasonal Vegetables

Herb Roasted Mini Potatoes

Station 4

Dessert Station

Selection of Premium Desserts

*New York Style Cheesecake, Apple Crisp, Crème Brulee,
Sticky Toffee Pudding and Chocolate Mousse*

Coffee and Tea Buffet

The Kempenfelt Marche Buffet

Station 1

Fresh Baked Rolls and Butter

Make your own Salad

*Romaine, Baby Salad Greens, Croutons, Feta, Cucumber, Tomato, Sweet Bell Peppers, Bermuda onion, Carrot, Radish, Parmesan Cheese
Greek, Caesar and Balsamic Dressings*

Station 2

Penne Pasta Bar

*Pasta, Alfredo & Marinara Sauce, Sundried Tomatoes, Olives, Bell Peppers, Onion, Broccoli
Flowerets, Fresh Herbs, Garlic, Parmesan Cheese*

Station 3

*Roast AAA Top Sirloin Alberta Beef
Horseradish, Yorkshire Puddings and Pan Gravy
Carved on the buffet*

Grilled Breast of Lemon and Rosemary Chicken

Fresh Vegetable Medley

Choice of: Garlic Mashed or Herb Roasted Potatoes

Station 4

*New York Style Cheesecake & Fresh Fruit Coulis
Assorted Premium Squares and Cookies*

Coffee and Tea Buffet

Plated Dinner Options for Appetizers and Dessert Courses

1st Course Options

Select 1

Roasted Red Pepper Soup
Crème fraiche and Herb Crostini

Penne ala Vodka
Rose sauce, Pancetta & Fresh grated parmesan

Arugula & Blonde Frisee Salad
Poached Anjou Pear, Avocado, Sweet bell pepper curls, Crumbled Feta,
Mandarin orange slices
Citrus vinaigrette

Butternut Squash & Apple Soup
Toasted pumpkin seeds, Crème fraiche

Cucumber Wrapped Baby Salad Greens
Berries & Toasted almonds or Seasonal vegetables
Balsamic vinaigrette

Antipasto Plate
Melon, Prosciutto, Bocconcini, Olives, Genoa, Sundried tomato, Hot Peppers

Classical Caesar Salad
Romaine, Homemade dressing, fresh grated parmesan, Bacon & lemon Wedge

Plated Dessert Course

Select 1 Option

New York Style Cheesecake
Fresh fruit coulis, Fresh berries

Warm Northern Spy Apple Crisp
English cream sauce

Crème Brulee
Fresh Berry Garnish

Sticky Toffee Pudding
Served with homemade Caramel Sauce

For a Tiered Mini Dessert Buffet
of all the above, add \$6.00 per person

Main Course Options

Choose 2 proteins plus 1 Vegetarian/Vegan Option

The Gibson Plated Options

Carved Roast AAA Prime Rib of Beef (8oz) & Yorkshire Pudding
cooked medium-medium rare, cabernet jus & horseradish

Cedar Plank Filet of Atlantic Salmon (9oz)
lemon dill sauce

Stuffed Supreme of Free-Range Chicken (8oz)
(choice of stuffing and sauce)

Roasted Pork Tenderloin (8oz)
with sausage & multigrain bread dressing, blueberry & balsamic jus

The Heritage Plated Options

Carved Roast AAA Sirloin of Beef (8oz)
cooked medium, pan gravy & horseradish

Grilled Filet of Atlantic Salmon (7oz)
lemon dill sauce or tropical salsa

Grilled Breast of Free-Range Chicken (8oz)
marinated in fresh herbs served with a white wine cream sauce

The Allendale Combo Plated

No need to worry about asking your guests for their meal preference as they will receive both chicken and beef on the same plate

Each Main Entree will come with:

**4oz Grilled Breast of Lemon and Rosemary Chicken
Served with a white wine cream Sauce**

And

**4oz Grilled Sirloin Steak
served with a Cabernet Beef Jus**

All the plated meal options include

Seasonal Fresh Vegetables and your choice of Potato or Rice Pilaf

Vegetarian / Vegan Options

Select 1 option

Stuffed Sweet Peppers (Veg/Vegan)

Basmati Rice, Fine Dice of Vegetable & Topped with a Tomato Salsa

Stewed Curried Cauliflower with Chickpeas (Veg/Vegan)

Couscous/Lentils/Topped with a Tangy Lime Yogurt

Butter "Chicken" Garden Vegetable & Tofu (Veg/Vegan)

Tomato Puree, Coconut Milk, Onion, Smoked Paprika with Rice Pilaf

Vegetarian Stir Fry with Sesame & Orange Sauce (Veg/Vegan)

Asian Vegetables/Rice Pilaf

Penne Pasta Prima-Vera (Veg/Vegan)

Julienne of Vegetable with Marinara Sauce

Vegetable Pad Thai (Veg/Vegan)

Bean Sprouts, Rice Noodles, Julienne of Vegetables & Tofu

Flat Bread Pizza "Garden Style" (Veg)

Pesto sauce/Bocconcini & Asiago/Grape Tomato's & Artichokes

Traditional Vegetarian Lasagna (Veg)

Egg Plant Parmesan (Veg)

Mozzarella & Topped with a Tomato Salsa

Spinach & Ricotta Filled Manicotti with Sweet Basil Sauce (Veg)

Butternut Squash Ravioli served with Tarragon Brown Butter or Homemade Pesto (Veg)

Fried Gnocchi in Pesto with Caramelized Onion & Roasted Butternut Squash & Pumpkin Seeds (Veg/Vegan)

Spaghetti Squash Pasta Tossed in Spicy Tomato Sauce with Sundried Tomato's/Olives/Roasted Yellow Pepper & Green Zucchini (Veg/Vegan)

Children's Menu
Select one option
For Children 12 and under

Starter

Veggie Sticks and Dip

Main

Chicken Fingers & Fries

Or

Cheese Pizza

Or

Mac n Cheese

**kids under 12 may have a small
adult portion or from buffet,
all the same price**

Dessert

Ice Cream Treat

Hand Crafted Hors-D'oeuvre Selections

Brie & Raspberry En Croute
Almonds, Raspberries and Brie Wrapped in Flakey Puff Pastry
100 pieces - \$ 225.00

Mini Potato Pancake
Caramelized Onion, Cheddar Cheese & Sour Cream
100 pieces - \$ 225.00

Mini Savory Tartlet's Chicken Pot Pie or Sheppard's Pie
100 pieces - \$ 275 .00

Beef Tenderloin Wrapped in Buttery Puff Pastry
With Mushroom Duxelle
100 pieces- \$275.00

Spanakopita
100 Pieces- \$225.00

Puff Pastry Wrapped Sausage
100 pieces - \$ 175.00

Assorted Mini Quiche
100 pieces - \$ 225 .00

Mac N' Cheese Bites
100 pieces - \$225.00

Sweet & Salty

Bacon Crusted Dark Chocolate Strawberries
100 pieces - \$ 275.00

Mini Antipasto Skewer
Cheese /Salami/Melon/Sun Dried Tomato/Green Olive/Roasted Pepper,
100 pieces - \$ 275.00

Bacon Wrapped Pineapple

100 Pieces - \$ 225.00

Vine Sweet Grape Tomato & Bocconcini Skewer

Drizzled with Balsamic Reduction

100 pieces - \$ 225.00

Roasted Pancetta Wrapped Asparagus

100 Pieces - \$ 275.00

Bold and Spicy

Butternut Squash Filled Ravioli

100 Pieces - \$ 225.00

Three Cheese Breaded Italian Ravioli

100 Pieces - \$ 225.00

Hot & Spicy Roasted Open Face Filled Jalapenos

Cream cheese, Cheddar Cheese, Herb and Onion

100 Pieces - \$ 225.00

From the Sea

Smoked Bacon Wrapped Scallops

100 pieces - \$ 275.00

Tempera Battered Shrimp

100 pieces - \$ 225.00

Assorted Sushi

Maki, Sashimi, California Rolls

Pickled Ginger, Wasabi, Soy Sauce

Market Price

Carnivores Delights

**Mini Yorkshire Puddings with Slow Roasted AAA Sirloin
Beef Jus & Horseradish Aioli
100 Pieces - \$ 275.00**

**Chicken or Beef Satays
100 Pieces - \$ 275.00**

**Glazed Meatballs
Served with Honey Garlic or BBQ Sauce
100 Pieces - \$ 225.00**

Soft, Creamy & Crunchy

**Arancini Di Riso (Risotto Balls)
100 Pieces - \$ 225.00**

**Mini Brie & Apple Grilled Cheese
100 Pieces - \$ 275.00**

**Mini Ruben Sandwiches
Smoked Meat, Swiss Cheese, Sauerkraut
100 Pieces - \$ 275.00**

**Tri Coloured Cheese Tortellini & Pesto Skewers (served cold)
100 Pieces - \$ 225.00**

**Vegetarian Spring Rolls
100 Pieces - \$ 225.00**

Platters and Station Options

Antipasto Station

For cocktail hour or late evening

Cocktail rolls,

*Assorted Italian Meats, Assorted Artisanal Cheeses, Raw Vegetables,
Parmesan, Bruschetta, Hummus, Camembert, Cheddar, Kalamatas, Green Olives,
Assorted Melon, Hot Peppers, Gulf Shrimp Sweet Bell Peppers,
Assorted Condiments and Pickled Preserves,
Hot Sauces, Grainy Mustard and Chutney*

(Minimum 75 guests)

\$ 17.50 per person

Gourmet Veggie Station

*Assorted Raw Veg, Assorted Flat Breads, Hummus, Guacamole, Tortilla Chips,
Salsa, Seasonal Fruit Platter and Canadian Cheeses*

(Minimum 75 Guests)

\$ 12.00 per person

Seafood Station

*Shrimp & Scallop Skewers, Jumbo Gulf Shrimp, Alaskan King Crab Legs,
Seafood Salad, Smoked Salmon, Crab Cakes, Mussels, Fresh Oysters*

(Minimum 75 Guests)

Market Pricing

Traditional Late Evening Sweet Table Station

*Variety of Gourmet Cakes, European Mini Cocktail Pastries
Fresh Seasonal Fruit and Berries*

(Minimum 75 Guests)

\$ 15.00 per person

Artesian Cheese and Cracker Platter
Imported and Premium Cheeses
(35-40 guests or about 1.8-2oz per person)
\$ 150.00 per platter

Canadian Cheese and Cracker Platter
Assorted Canadian Cheese
(35-40 guests or about 1.8-2oz per person)
\$ 95.00 per platter

Seasonal Fruit Platter
Several varieties of seasonal fresh fruit
(35-40 guests or about 2oz per person)
\$ 125.00 per platter

Vegetable Platter
Seasonal Vegetables and Ranch Dip
(35-40 guests or about 2oz per person)
\$ 75.00 per platter

Late Night Station Options

Minimum of 75 guests for late evening service

The Kentucky Canadian

Southern Fried Chicken & Maple Waffles

Hot sauces, Assorted jams, Chipotle aioli, Canadian maple syrup, Whip cream

\$12.00 pp

Mexican Station

Soft & Hard Tortillas, Tortilla chips, Seasoned ground beef, Sour cream, Lettuce & Tomato, Hot peppers, Onions, Bell peppers, Grated cheese and Re-fried beans

\$12.00 pp

Italian Buffet

Make Your Own Meatball Subs

Rolls, Meatballs, Marinara sauce, Sautéed peppers & Onions, Hot peppers, Grated cheese

\$12.00 pp

The American

Smoked Sausage & Hotdogs

Buns, Kettle Chips, Ketchup, Mustard, Relish, Chipotle aioli, Diced onion, Sliced pickles, Hot Peppers and Sauerkraut

\$12.00 pp

The Canadian

Poutine Bar

Real Quebec curds, Fries, Beef gravy, Assorted vinegars, Salts, Ketchup, and Hot Sauces

\$12.00 pp

The Texan

Pulled Pork, Rolls, Coleslaw, Dill pickles & Kettle chips, Assorted mustards and Hot Sauces

\$12.00 pp