

CORPORATE MENU 2017

Meadow Muse
PAVILION

COCKTAIL HOUR



PASSED HORS D'OEUVRES COLD SELECTION

BUTLERED BEFORE DINNER

BASED ON 2 PIECES PER PERSON | \$7.50 BASED ON 3 PIECES PER PERSON | \$10.50

BLT CAKES

DOUBLE SMOKED BACON, PICKLED ROMA, ARUGULA CREAM

BEET SALAD ON A STICK

BABY GOLDEN BEETS, SPINACH, GOAT CHEESE AND WALNUT
ORANGE VINAIGRETTE

PROSCIUTTO AND FIGS

WITH MASCARPONE CHEESE ON A DESIGNER SPOON

HOUSE MADE SMOKED SALMON

ON A PUMPERNICKEL CRISP AND WASABI CHUTNEY

ANTIPASTO STICKS

AIR DRIED PROSCIUTTO, BUFFALO MOZZARELLA, THAI BASIL,
MELON

TANDOORI CHICKEN

SERVED ON AN INDIAN CRISP

PIZZA SHOOTER

CRISP FOCACCIA DOUGH TOPPED WITH SUNDRIED TOMATOES
AND ALFREDO OR MARINARA DIPPING SAUCE

TEQUILA PRAWNS

PINEAPPLE CARPACCIO

OPEN FACE ITALIAN CRISPS

IN HOUSE SMOKED SALMON | TARRAGON, HUMMUS, DILL
HONEY HAM | SWISS CHEESE, EGG
ROAST SIRLOIN OF BEEF | MUSHROOM CONFIT
PROSCIUTTO | BRIE, CARAMELIZED ONION
FRILLED ASPARAGUS | CHIVE, RICOTTA, PICKLED RADISH

CROSTINI (CHOICE OF 3)

BEEF FLANK | HERBED CHEESE, LEMON ARUGULA
AVOCADO | CITRUS RADISH, FRESH DILL, WHITE CREMA
CURED TROUT | GEM TOMATOES, POMEGRANATE, JALAPEÑO
COFFEE AND CHILI BACON | CREAM CHEESE, GREMOLATA
FILIPINO CHICKEN | BOURSIN MOUSSE, ONION, FIG JAM

VEGETARIAN STUFFED MINI POTATOES

STUFFED WITH CREAM CHEESE AND GRILLED ARTICHOKE

UPSIDE DOWN MUSHROOM TARTLETTES

TRUFFLE SOUR CREAM, FRESH HERBS, WHITE BALSAMICO

CHICKEN TOSTADO BITES

AVOCADO DRIZZLE

PASSED HORS D'OEUVRES HOT SELECTION

CHICKEN ARANCINI

SMOKED TOMATO JAM

COCONUT CHICKEN PAKORA

RAITA SAUCE

VEGETABLE-STUFFED MUSHROOMS

CHICKPEA FLOUR, VEGETABLES, MUSTARD LEAVES AND SAGE

CHICKEN, BEEF OR VEGETARIAN GYOZA

WITH JAPANESE DIPPING SAUCE

INDONESIAN BEEF SATE

WITH A TAHINI DIPPING SAUCE

MINI SHEPHERD'S PIE

SAVOURY GROUND BEEF AND VEGETABLES IN A LIGHT PASTRY
SHELL, TOPPED WITH MASHED POTATOES

EGGPLANT POLPETTE

TOMATO BASIL JAM

HONEY SRIRACHA BACON WRAPPED SHRIMP

LEMON PEPPER RANCH

CRISPY SHRIMP TEMPURA

WITH A BANG BANG SAUCE

CREAMY SEAFOOD MUSHROOMS

BUTTERED CRUMBS

VEGETARIAN PAKORA

INDIAN-STYLE VEGETABLE FRITTERS WITH YOGURT DIP

DECONSTRUCTED SPANAKOPITA

TOMATO GEMS

CHICKEN, BEEF OR VEGETARIAN SAMOSAS

WITH MANGO BALSAMIC CHUTNEY

CHICKEN, BEEF OR VEGETARIAN SPRING ROLLS

WITH VEGETABLES JULIENNE IN A SPRING ROLL WRAPPER WITH
SWEET CHILI SAUCE

QUINOA AND SPINACH BITES

ORANGE GINGER DIPPING SAUCE

PLATED DINNER MENU

MENU INCLUDES SOUP OR SALAD, ENTRÉE, DESSERT, ARTISAN BREADS WITH BUTTER, 100% ARABICA COFFEE, DECAF AND FINE TEA SERVICE, CHINA PLATES, CUTLERY, ICE WATER GLASSES, STANDARD FOLDED LINEN NAPKINS, PROPER TABLE SETTING, SET-UP AND CLEAN UP. PRICES PER COURSE, PER PERSON. MINIMUM THREE COURSES

SOUP SELECTION CHOICE OF ONE

ROASTED HARVEST TOMATO SOUP | \$7.25

WITH PESTO SWIRL

PEAR AND ROASTED BUTTERNUT SQUASH | \$8.25

CARAMELIZED PEAR SLICE, LIME CRÈME FRAÎCHE

CREAM OF WILD MUSHROOMS | \$8.25

WITH BRUNOISE OF GRILLED MUSHROOM AND DRIZZLE OF HERB INFUSED OIL

WHITE ONION SOUP | \$8.25

WITH CRISPY ONIONS AND BASIL CREMA

CONSOMMÉ BRUNOISE | \$8.25

WITH MAPLE CREAM AND CHEDDAR CRISP

THAI COCONUT CURRY SOUP | \$9.50

WITH FRIED THAI BASIL AND COCONUT DRIZZLE

TRIO OF SOUP | \$12.00

THAI COCONUT CURRY

WHITE ONION SOUP

CONSOMMÉ BRUNOISE

SALAD SELECTION CHOICE OF ONE

HARVEST BABY GREENS | \$8.25

TEARDROP PEPPERS, CUCUMBER CARPACCIO, DEHYDRATED CRANBERRIES, SWEET PECANS, PICKLED RED ONIONS, WHITE BALSAMIC AND LEMON VINAIGRETTE

ROMAINE LEAF CAESAR | \$9.50

ROMAINE LETTUCE LEAVES, ASIAGO CHEESE, CAESAR SALAD CROQUETTES, CREAMY GARLIC DRESSING

TOMATO, BASIL, FETA AND ONION SALAD | \$9.50

FRESH BABY GEM TOMATOES, FETA MOUSSE, SWEET ONION PETALS, HANDPICKED BASIL, BASIL TOMATO VINAIGRETTE

DECONSTRUCTED WALDORF SALAD | \$9.50

INFUSED CUCUMBER, APPLE SPHERE, CELERY CAVIAR, ENDIVE, BABY SPINACH, WALNUTS, GRAPES, TARRAGON DRESSING

FARRO AND BEET SALAD | \$10.50

HERB POACHED FARRO, GOLDEN BEETS, SPICED WALNUTS, FENNEL, HERB LEMON VINAIGRETTE

ROASTED CARROT AND ORANGE SALAD | \$10.50

BURRATA CHEESE, PICKLED RED ONIONS, ARUGULA, COMPRESSED MELON, ONION VINAIGRETTE

UPSIDE DOWN BEET SALAD | \$10.50

BABY GREENS, BEETROOT, CARROTS, HEIRLOOM TOMATO, AVOCADO, PINE NUTS AND GOAT CHEESE, LIME CILANTRO DRESSING

CUCUMBER AND MARINATED SCALLOP SALAD | \$12.00

SPRING RADISH, BASIL FLUID GEL, RICOTTA PURÉE, BALSAMICO CREMA, LEMON FOAM AND ENGLISH PEA

ATLANTIC LOBSTER AND MANGO MARTINI | \$13.75

LOBSTER MEDALLIONS, TROPICAL JICAMA, MANGO, MICRO GREENS, SESAME PRETZEL STICK, LEMONGRASS VINAIGRETTE

PASTA COURSE WITH UPGRADE

ANGEL HAIR PASTA | \$7.25

DICED TOMATO, ROASTED ONION, WILD MUSHROOMS, PESTO OLIVE OIL

CHEESE TORTELLINI | \$7.25

PARMESAN TOMATO, SPINACH SAUCE

PALATE CLEANSER WITH UPGRADE

CUCUMBER GRANITA | \$4.50
WITH SPARKLE RIMMED GLASSES

BLOOD ORANGE AND CHAMPAGNE SORBETTO | \$4.50

HONEY LEMON AND THYME SORBET | \$4.50
WITH LEMON WATER



ENTRÉE SELECTION

FOR MORE THAN ONE ENTRÉE SELECTION (MAXIMUM 2 MEAT OPTIONS,) EXACT NUMBERS ARE REQUIRED IN ADVANCE, AND PLACE CARDS WITH MEAL INDICATORS

POULTRY

CITRUS RUBBED CHICKEN BREAST | \$31.95
IN A LEMON RIND GARLIC CREAM SAUCE

MAPLE BALSAMIC CHICKEN BREAST | \$31.95
WITH A HERBED CHICKEN PAN JUS

STUFFED TURKEY BREAST | \$32.95
SEASONED LEAN TURKEY BREAST WITH DRIED FRUIT AND BREAD STUFFING, WRAPPED IN SWEET APPLE WOOD SMOKED BACON, SERVED WITH SAGE JUS AND CRANBERRY CHUTNEY

WILD MUSHROOM AND SPINACH STUFFED CHICKEN BREAST | \$32.95

WITH CREAMED SHALLOT SAUCE

MEDITERRANEAN CAPRESE STUFFED CHICKEN | \$32.95
BUFFALO MOZZARELLA, ROMA TOMATO, FRESH BASIL WITH A CIPOLLINI ONION SAUCE

SASKATOON BERRY FRIED DUCK BREAST | \$34.95
WITH A MORELLO CHERRY DUCK JUS

BEEF, LAMB, PORK

CANADIAN MUSTARD ROASTED PORK RACK | \$30.95
WITH A MUSTARD SEED CARAMELIZED FIG JUS

SALTED HONEY PORK TENDERLOIN | \$30.95
WITH A RED ONION JUS

MOROCCAN FLAT IRON STEAK | \$32.95
SERVED ON COUSCOUS WITH A HORSERADISH MUSHROOM JUS

ROSEMARY AND GARLIC BEEF SIRLOIN | \$32.95
WITH A CREAMY SHALLOT JUS

BRAISED CHILI AND MUSTARD BEEF SHORT RIB | \$36.95
WITH COGNAC JUS AND ONION PETALS

SLOW ROASTED GARLIC AND HERB STRIPLOIN | \$38.95
WITH A PORT WINE DEMI GLACE

THYME ROASTED LAMB LOIN | \$39.95
WITH A ROASTED SALSA VERDE

APPLE AND MUSTARD CRUSTED LAMB RACK | \$42.95
FENNEL AND LONG PEPPER DEMI

BUTTER AND HERB BRAISED BEEF TENDERLOIN | \$45.95
WITH A RED WINE DEMI

SEAFOOD

MAPLE CRUST SALMON FILET | \$30.95
WITH AN AVOCADO MOUSSE

STUFFED SOLE FILET | \$31.95
PACIFIC SOLE STUFFED WITH LOBSTER, CREAM CHEESE, FRESH HERBS, CHILI BEURRE BLANC

BAKED GARLIC RED SNAPPER | \$31.95
WITH A TOMATO COULIS

SEARED SOY SESAME ARCTIC CHAR | \$31.95
WITH A BOK CHOY PURÉE

ENTRÉE SELECTION CONTINUED

FOR MORE THAN ONE ENTRÉE SELECTION (MAXIMUM 2 MEAT OPTIONS,) EXACT NUMBERS ARE REQUIRED IN ADVANCE, AND PLACE CARDS WITH MEAL INDICATORS

VEGETARIAN *VEGAN

THAI VEGETABLE ROULADE | \$29.95

GREEN THAI CURRY MARINATED VEGETABLES ROLLED IN PHYLLO, SERVED WITH CHICKPEA STEW

ROASTED DECONSTRUCTED BUDDHA BOWL | \$29.95

ROASTED VEGETABLES, QUINOA, RED ONIONS, TOFU, TAMARIND GLAZE

*GRILLED VEGETABLE STACKER | \$29.95

GRILLED MUSHROOMS, PEPPERS, ONIONS, ZUCCHINI AND SWEET POTATO SERVED WITH A SMOKED TOMATO COULIS

HONEY GARLIC BACKED CRISPY CAULIFLOWER | \$29.95

BAKED CRISPY CAULIFLOWER, LENTIL STEW, GRILLED VEGETABLES

SPAGHETTI SQUASH, WILD MUSHROOMS, LEEK | \$29.95

PAN FRIED SPAGHETTI SQUASH, WILD MUSHROOMS, FRIED LEEKS, PARMESAN CHEESE

COMBO PLATED DINNER ENTRÉE SELECTIONS

LEMON CHICKEN BREAST AND MAPLE SALMON FILET

\$31.95

LEMON GARLIC PAN JUS | AVOCADO MOUSSE

ROSEMARY AND GARLIC SIRLOIN AND SALMON FILET

\$33.95

CREAMY SHALLOT JUS | AVOCADO MOUSSE

ROSEMARY AND GARLIC SIRLOIN AND LEMON CHICKEN

\$33.95

CREAMY SHALLOT JUS | LEMON GARLIC PAN JUS

HERB BRAISED TENDERLOIN AND LEMON CHICKEN

\$44.95

RED WINE DEMI | LEMON GARLIC PAN JUS

HERB BRAISED TENDERLOIN AND BAKED GARLIC RED

SNAPPER \$45.95

RED WINE DEMI | TOMATO COULIS

PLATED | VEGETABLE SELECTION CHOICE OF ONE OPTION

OPTION 1

FRENCH STYLE GREEN BEANS WITH CHARRED ALMONDS, ROASTED AND BLISTERED RED PEPPERS, ROASTED ORGANIC BUTTERNUT SQUASH WITH BROWN BUTTER

OPTION 2

ASPARAGUS IN A LEMON DILL CHIVE BUTTER, GOLDEN BEETS WITH HERB GREMOLATA, ROASTED PURPLE CARROTS WITH OLIVE OIL, MAPLE AND SEA SALT

OPTION 3

ROASTED ORANGE CARROTS WITH OLIVE OIL, MAPLE AND SEA SALT, BABY BOK CHOY IN A SWEET ASIAN GINGER SAUCE, PARSNIP ROASTED IN FINE HERBS AND SEASONINGS

OPTION 4

BROWN SUGAR BRAISED ACORN SQUASH, STEAMED RAPINI WITH A SPICED DILL BUTTER, FRIED CAJUN BABY YELLOW ZUCCHINI WITH MALDON SALT

PLATED | STARCH SELECTION CHOICE OF ONE

MELTING SWEET POTATO WITH FINE HERBS

HIBACHI STYLE RICE AND VEGETABLES

MASHED ROASTED YUKON GOLD GARLIC POTATOES

ROASTED POTATOES WITH MALDON SALT AND HERBS

ROASTED GARLIC AND TOMATO LENTILS

BALSAMIC MUSHROOM COUSCOUS

OVEN BAKED MASH POTATO CAKES

ROASTED CRUSHED SEA SALT GARLIC POTATOES

MASHED POTATO CHEESE BITES

POTATOES AU GRATIN | ADD \$1.00 PER PERSON

PRICES ARE SUBJECT TO 18% SERVICES AND SET UP CHARGE AND 5% GST | IF GUEST COUNT IS BELOW 125, LABOUR CHARGES MAY APPLY | GLUTEN AND DAIRY FREE OPTIONS AVAILABLE UPON REQUEST

CHILDREN'S PLATED DINNER ENTRÉES CHOICE OF ONE | \$28.50

ALL CHILDREN'S DINNERS ARE ACCOMPANIED BY A SIDE SALAD AND DESSERT

BAKED SLOPPY JOE CUPS WITH SOUR CREAM

PIZZA TURNOVER POPS

GOLDEN CHICKEN TENDERS

WITH ROASTED POTATO WEDGES, PLUM SAUCE AND KETCHUP

POPCORN CHICKEN POUTINE BOWL

MAC AND CHEESE BITES

SERVED WITH BAKED PENNE PASTA, ITALIAN TOMATO SAUCE

SALAD SELECTION

CAESAR SALAD

GREEN SALAD

VEGGIES AND DIP

DESSERT SELECTION

FRUIT SALAD CUP

CHOCOLATE BROWNIE

CHOCOLATE OR VANILLA CUPCAKE



DESSERT SELECTION CHOICE OF ONE

CRÈME BRÛLÉE | \$8.25

WITH FRESH FRUIT GARNISH

FRESH MACARON LOG | \$8.25

CHANTILLY CREAM, FRESH RASPBERRIES, MANGO PURÉE

LEMON CHEESECAKE MOUSSE | \$8.25

GRAHAM CRUST, FRESH BERRIES

NEW YORK CHEESECAKE | \$8.25

WITH MIXED BERRY COMPOTE, LEMON CREAM AND A DARK CHOCOLATE PENCIL

CARAMELIZED PINEAPPLE | \$8.25

CARDAMOM HONEY GINGER, SYRUP, COCONUT MOUSSE

GLUTEN FREE ALMOND CAKE | \$8.25

MAPLE CREAM, FRESH BERRIES

SALTED CARAMEL LAYERED CAKE | \$8.25

CARAMEL JUS, SALTED CHOCOLATE CARAMEL

LAYERED APPLE CRUMBLE PIE | \$8.25

WITH A WARM CINNAMON CRUMBLE (DAIRY FREE OPTION AVAILABLE)

DECONSTRUCTED LEMON MERINGUE PIE | \$9.25

LEMON CURD, ITALIAN MERINGUE, MINTED GRAHAM CRUMBS, FRESH BERRIES

DECONSTRUCTED MOCHA MUD PIE | \$9.25

MOCHA BROWNIE CRUMBLE, COFFEE CRÈME, HOT FUDGE, ESPRESSO ICE CREAM, MOCHA SHOOTER

SEASONAL BERRIES AND CREAM | \$9.95

WITH DEVONSHIRE CREAM IN A GINGERSNAP BASKET
DAIRY-FREE AND GLUTEN-FREE OPTION AVAILABLE

DESSERT TRIO | \$12.95

MIRRORED CHOCOLATE PÂTÉ | WITH CHOCOLATE SHORTBREAD
BAILEY MOUSSE | WHITE CHOCOLATE TUILE
GREEN TEA MOCHA BRÛLÉE



HAVE A CUSTOM THEME IN MIND FOR YOUR EVENT? OPEN TO SUGGESTIONS FOR SOMETHING SPECTACULAR? ASK YOUR SALES REP HOW YOU CAN WOW YOUR GUESTS WITH A CUSTOM MENU.

MANY OF OUR ITEMS CAN BE MODIFIED TO ACCOMODATE SPECIAL DIETS

BUFFET DINNER

INCLUDES YOUR CHOICE OF THREE SALADS, MAIN COURSE, STARCH, VEGETABLES, DESSERT BUFFET, ARTISAN BREADS AND BUTTER, DESSERT TABLE, 100% ARABICA COFFEE, DECAF AND FINE TEA SERVICE.
CHINA PLATES, CUTLERY, ICE WATER GLASSES, STANDARD FOLDED LINEN NAPKINS, PROPER TABLE SETTING, SET-UP AND CLEAN UP

SALAD SELECTION CHOICE OF THREE

CAESAR SALAD

HEARTS OF ROMAINE, HERBED CROUTONS, GRATED GRANA PADANO, CLASSIC GARLIC CAESAR DRESSING

TUSCAN GREEN SALAD

TUSCAN RED AND GREEN LEAF LETTUCE, RED ONION, ROASTED RED PEPPERS, KALAMATA OLIVES, CHOPPED CUCUMBER, SHAVED ARTICHOKE WITH HERBED WHITE BALSAMIC VINAIGRETTE

TOSSED HARVEST GREENS | CHOICE OF TWO DRESSINGS

BABY GREENS, ARUGULA, HEIRLOOM TOMATOES, ROASTED PECANS, WATERMELON RADISH WITH SWISS SHALLOT DRESSING | APPLE CIDER VINAIGRETTE | WHITE BALSAMIC VINAIGRETTE | ORANGE VINAIGRETTE

PAD THAI SALAD

FRESH MANGO, SHAVED ASPARAGUS, BEAN SPROUTS, THAI BASIL, GREEN ONIONS, CILANTRO, LEMONGRASS, ROASTED PEANUTS, LIME, SHREDDED CARROT, THAI RED CURRY VINAIGRETTE

ARUGULA WITH ORANGES AND PINE NUTS

ORGANIC ARUGULA, CRISP ROMAINE, SHAVED PARMESAN, FOCACCIA CROUTONS, ORANGES, PINE NUTS, PEAR VINAIGRETTE

THREE BEAN AND RICE SALAD

BLACK BEANS, KIDNEY BEANS, GARBANZO BEANS, LONG GRAIN RICE, PEPPERS, TOMATOES, ONIONS, MAPLE VINAIGRETTE

SQUASH AND PEARL BARLEY SALAD

ROASTED BUTTERNUT SQUASH, PEARL BARLEY, GREEN BEANS, RED ONIONS, PARSLEY, BALSAMIC VINAIGRETTE

CRUNCHY ASIAN SESAME SALAD

PURPLE CABBAGE, RED PEPPERS, TOASTED RAMEN NOODLES, ALMONDS AND SESAME SEEDS WITH A SWEET AND SPICY SESAME VINAIGRETTE

PACIFIC RIM CUCUMBER AND NOODLE SALAD

VERMICELLI BEAN THREAD NOODLES, CUCUMBER STRINGS, JULIENNE OF CARROTS, SCALLIONS, CILANTRO LEAVES, RED PEPPER FLAKES TOSSED IN A RICE WINE HONEY LIME VINAIGRETTE

ROASTED RED POTATO AND GREEN BEAN SALAD

BABY ROASTED RED POTATOES, FRENCH GREEN BEANS, DICED RED ONION, FRESH THYME LEAVES, GRAINY MUSTARD VINAIGRETTE

TRIO OF BEET SALAD

RED BEETS, GOLDEN BEETS, STRIPED BEET JULIENNE, WHITE ONION, PEARS, GRAPEFRUIT, PINK PEPPERCORN VINAIGRETTE

TOMATO AND ROASTED LEMON SALAD

TRIO OF HEIRLOOM TOMATOES, ROASTED LEMON SLICES, FRESH CHOPPED PARSLEY WITH A POMEGRANATE MOLASSES GLAZE

SPICY KALE AND BLACK BEAN COUSCOUS SALAD

COUSCOUS, ROASTED CORN, BLACK BEANS, RED ONION, CHILI LIME DRESSING

MOROCCAN CHICKPEA AND QUINOA SALAD

CHICKPEAS, QUINOA, CARROTS, ZUCCHINI, FIGS, GREEN ONION, HONEY LEMON VINAIGRETTE

CRUNCHY ASIAN CASHEW QUINOA SALAD

QUINOA, CASHEWS, ROMA TOMATOES, RED CABBAGE, RED ONION, GREEN ONION, CUCUMBER, GINGER PEANUT VINAIGRETTE

MEDITERRANEAN PASTA SALAD

TRI-COLOURED ROTINI, ROASTED RED AND GREEN PEPPERS, ZUCCHINI, MUSHROOMS AND RED ONIONS MARINATED IN A BASIL PESTO DRESSING



ENTRÉE SELECTION PRICED PER PERSON

SECOND ENTRÉE \$8.75 | SECOND VEGETARIAN ENTRÉE \$8.75 | SPECIAL DIETARY REQUESTS CAN BE ACCOMODATED
CHILDREN AGES 4 – 12 BUFFET PRICES ARE 25% OFF | CHILDREN 3 AND UNDER BUFFET IS FREE

POULTRY

FREE-RANGE CITRUS RUBBED CHICKEN BREAST | \$41.95
IN A LEMON RIND GARLIC CREAM SAUCE

MAPLE BALSAMIC CHICKEN BREAST | \$41.95
WITH A HERBED CHICKEN PAN JUS

STICKY HARISSA HONEY GLAZED CHICKEN | \$41.95
WITH A MORELLO CHERRY DUCK JUS

STUFFED TURKEY BREAST | \$42.95
SEASONED LEAN TURKEY BREAST WITH DRIED FRUIT AND BREAD
STUFFING, WRAPPED IN SWEET APPLE WOOD SMOKED BACON,
SERVED WITH SAGE JUS AND CRANBERRY CHUTNEY

ASIAN SOY AND GINGER QUAIL | \$43.95
WITH A SHITAKE MUSHROOM RICE VINEGAR STOCK

WILD MUSHROOM AND SPINACH STUFFED CHICKEN |
\$45.95
WITH A CREAMED SHALLOT SAUCE

MEDITERRANEAN CAPRESE STUFFED CHICKEN | \$45.95
BUFFALO MOZZARELLA, ROMA TOMATO, FRESH BASIL WITH A
CIPOLLINI ONION SAUCE

SASKATOON BERRY FRIED DUCK BREAST | \$46.95
WITH A MORELLO CHERRY DUCK JUS

BEEF, LAMB, PORK

SALTED HONEY PORK TENDERLOIN | \$41.95
WITH A RED ONION JUS

ROSEMARY AND GARLIC BEEF SIRLOIN | \$42.95
WITH A CREAMY SHALLOT JUS

BRAISED CHILI AND MUSTARD BEEF SHORT RIB | \$46.95
WITH COGNAC JUS AND ONION PETALS

THYME ROASTED LEG OF LAMB | \$46.95
WITH A ROASTED SALSA VERDE CRUST

SLOW ROASTED GARLIC AND HERB STRIPLIN | \$49.95
WITH A PORT WINE DEMI GLACE

BUTTER AND HERB BRAISED BEEF TENDERLOIN | \$56.95
WITH A RED WINE DEMI

SEAFOOD

MAPLE CRUST SALMON FILET | \$41.95
WITH GREEN TOMATO CONFIT

STUFFED PACIFIC SOLE FILET | \$42.95
STUFFED WITH LOBSTER, CREAM CHEESE, FRESH HERBS WITH
CHILI AND DILL BEURRE BLANC

BAKED GARLIC RED SNAPPER | \$41.95
WITH A ROASTED GARLIC CREAM SAUCE

SEARED SOY SESAME ARCTIC CHAR | \$41.95
WITH A BOK CHOY PURÉE

VEGETARIAN *VEGAN

THAI VEGETABLE ROULADE | \$39.95
GREEN THAI CURRY AND MARINATED VEGETABLES ROLLED IN PHYLO,
SERVED WITH CHICKPEA STEW

*PAELLA STUFFED PEPPERS | \$39.95
BELL PEPPERS, STUFFED WITH BROWN RICE AND VEGETABLES
WITH SPICED TOMATO COULIS

*HONEY GARLIC BAKED CRISPY CAULIFLOWER | \$39.95
BAKED CRISPY CAULIFLOWER, LENTIL STEW, ROASTED VEGETABLES

STARCH SELECTION CHOICE OF ONE

MELTING SWEET POTATO WITH FINE HERBS
 HIBACHI STYLE RICE AND VEGETABLES
 MASHED ROASTED YUKON GOLD GARLIC POTATOES
 ROASTED POTATOES WITH MALDON SALT AND HERBS
 ROASTED GARLIC AND TOMATO LENTILS

OVEN BAKED MASHED POTATO CAKES | ADD \$1.00 PER PERSON
 POTATOES AU GRATIN | ADD \$1.00 PER PERSON
 ADDITIONAL STARCH | ADD \$3.50 PER PERSON

VEGETABLE SELECTION CHOICE OF ONE

OPTION 1
 ROOT VEGETABLES ROASTED IN FINE HERBS AND SEASONINGS

OPTION 2
 PAN SEARED VEGETABLES WITH A HERBED GARLIC BUTTER

OPTION 3
 ROASTED ORGANIC BUTTERNUT, ACORN AND ZUCCHINI SQUASH WITH BROWN BUTTER

OPTION 4
 FRENCH STYLE GREEN BEANS WITH CHARRED ALMONDS
 TRIO OF CARROTS WITH OLIVE OIL, MAPLE AND SEA SALT

DESSERT TABLE

MULTI-TIERED DISPLAY OF GREAT EVENTS SWEET ENDINGS
 TORTES, MOUSSE DESSERT CUPS, ASSORTED FRENCH PASTRIES

SEASONAL FRESH FRUIT TRAY
 COFFEE, DECAF AND FINE TEAS

DESSERT TABLE UPGRADES

CANADIAN CHEESE BOARD | 1.4KG SERVES 15 | \$126.50
 CANADIAN CHEESES, DRIED FRUIT, GRAPES, CRACKERS

FRENCH MACARONS AND ECLAIRONS | DOZEN | \$37.50

VARIETY OF HAND-ROLLED TRUFFLES | DOZEN | \$28.50

ASSORTED GOURMET COOKIES | DOZEN | \$26.50

EUROPEAN CAKE SQUARES | DOZEN | \$42.50
 DOUBLE CHOCOLATE, MANGO, RASPBERRY VANILLA, CHOCOLATE CRANBERRY

CHOCOLATE FOUNTAIN RENTAL | OPTIONAL
 LARGE (MORE THAN 100 GUESTS) | \$425.00
 SMALL (MINIMUM 50 GUESTS) | \$295.00

LOLLIPOP PARADE | DOZEN | \$39.50
 CHEESECAKE AND BROWNIE LOLLIPOPS, DIPPED WITH DARK AND WHITE CHOCOLATE

MINI CRÉME BRÛLÉE | DOZEN | \$49.50
 FRENCH VANILLA | DARK CHOCOLATE

GOURMET CUPCAKES | DOZEN | MINI \$33.00 | LARGE \$39.50
 SALTED CARAMEL | PEANUT BUTTER CUP | LEMONADE MERINGUE

CHOCOLATE DIPPED STRAWBERRIES | MARKET PRICE

CHOCOLATE FONDUE | PER PERSON | \$8.50
 CHOICE OF DARK, MILK OR WHITE CHOCOLATE. SERVED WITH AN ARRAY OF FRESH SEASONAL FRUIT, PINEAPPLE, STRAWBERRIES, BANANAS, MELON AND BISCOTTIS (MINIMUM 30 GUESTS)



LATE NIGHT SNACKS PER PERSON | \$11.95

CREATE YOUR OWN MENU

PLEASE MAKE ONE SELECTION FROM THE FOLLOWING ITEMS:

DELUXE COLD CUT TRAY

MAKE YOUR OWN SANDWICHES FROM OUR SELECTION OF FANCY SLICED MEATS AND CHEESES, BLACK FOREST HAM, ROAST SIRLOIN OF BEEF, GENOA SALAMI, SMOKED TURKEY, GRILLED SLICED CHICKEN BREAST, SWISS EMMENTAL, AND CANADIAN CHEDDAR CHEESE, ASSORTED BREADS AND ROLLS, LETTUCE, TOMATO, PICKLE SPEARS AND CONDIMENTS

MINI COCKTAIL BUNS

PARMA HAM | SHAVED SIRLOIN OF BEEF | SMOKED SALMON | DOUBLE CREAM BRIE | BLACK FOREST HAM WITH SWISS EMMENTAL | SMOKED CHICKEN | GOOD-NATURE VEGETARIAN

BAJA ROLLS

CARNE ASADA | RED ONION, TOMATO, QUINOA, QUESO, CILANTRO, CHILI SOUR CREAM
SPICY THAI CHICKEN | QUINOA, CARROTS, PURPLE CABBAGE, RED CURRY PEANUT SAUCE
FIESTA SHRIMP | FIELD GREENS, BLACK BEANS, CORN, AVOCADO, CHEDDAR, LIME VINAIGRETTE
HUMMUS MARKET VEGGIE | RED PEPPER HUMMUS, AVOCADO, SPINACH, CUCUMBER, QUINOA, FRESH BASIL

PLEASE MAKE TWO SELECTIONS FROM THE FOLLOWING ITEMS:

MARKET DIPS

CREAMY DILL DIP | WHITE BEAN DIP | CHEDDAR BACON RANCH | BAKED PITA CHIPS AND RAINCOAST CRISPS

BALSAMIC CAPRESE BRUSCHETTA

CHOPPED FRESH ROMA TOMATOES WITH BUFFALO MOZZARELLA, GARLIC, BASIL, OLIVE OIL, BALSAMIC AND LEMON JUICE WITH TOASTED SLICES OF BAGUETTE

HOMEMADE POTATO CHIPS

WITH SPICY KETCHUP AND ONION DIP

MARKET FRESH VEGETABLE DISPLAY

WITH FINE HERB SAUCE FOR DIPPING

CANADIAN CHEESE BOARD

A VARIETY OF CANADIAN CHEESES WITH DRIED FRUIT, GRAPES AND GOURMET CRACKERS

FRESH SELECTED FRUIT TRAY IN SEASON

HAVE A CUSTOM THEME IN MIND FOR YOUR EVENT? OPEN TO SUGGESTIONS FOR SOMETHING SPECTACULAR? ASK YOUR SALES REP HOW YOU CAN WOW YOUR GUESTS WITH A CUSTOM MENU.

MANY OF OUR ITEMS CAN BE MODIFIED TO ACCOMODATE SPECIAL DIETS



PRICES ARE SUBJECT TO 18% SERVICES AND SET UP CHARGE AND 5% GST | IF GUEST COUNT IS BELOW 125, LABOUR CHARGES MAY APPLY | GLUTEN AND DAIRY FREE OPTIONS AVAILABLE UPON REQUEST

TERMS AND CONDITIONS

ORDERING INFORMATION | GENERAL

- FOOD AND BEVERAGE PRICES ARE SUBJECT TO 18% SERVICE AND SETUP CHARGE (PLEASE NOTE THIS IS NOT A GRATUITY) AND 5% GST
- PRICES ARE SUBJECT TO CHANGE TO CHANGE BUT WILL BE GUARANTEED 6 MONTHS PRIOR TO YOUR EVENT
- CANCELLATION POLICY: A 50% CANCELLATION FEE OF THE TOTAL AMOUNT OF THE INVOICE WILL BE APPLIED IF ORDERS ARE CANCELLED LESS THAN 5 BUSINESS DAYS PRIOR TO EVENT
- MINIMUM ORDER IS FOR 30 PEOPLE. IF LESS THAN 30 GUESTS ARE IN ATTENDANCE, A \$150 FLAT RATE SURCHARGE WILL APPLY PER SERVICE

INCLUDED | BUFFET DINNERS

- DINNER PLATE, DESSERT PLATE AND COFFEE MUG, SET ON BUFFET STATIONS
- DINNER FORK AND KNIFE, DESSERT FLATWARE SET ON GUEST TABLES
- COFFEE SPOON IN A BASKET ON COFFEE STATION
- FOLDED STANDARD LINEN NAPKINS SET ON GUEST TABLES. ALL-PURPOSE STEMMED GLASSES FOR ICE WATER SET ON GUEST TABLES
- CHAFING DISHES AND SERVING UTENSILS

SERVICE POLICY | DINNER BUFFETS AND PLATED DINNERS

- LABOUR CHARGES FOR WAIT STAFF ARE \$30 PER MAN HOUR. WAIT STAFF LABOUR CHARGES WILL APPLY TO ALL EVENTS UNDER 125 GUESTS FOR PLATED AND 120 FOR BUFFET
- LABOUR CHARGES FOR CHEFS ARE \$35 PER MAN HOUR. THIS WILL APPLY FOR UP TO TWO CHEFS FOR ALL PLATED DINNERS UNDER 125 GUESTS AND 120 FOR BUFFET DINNERS
- LABOUR CHARGES APPLY FOR A MINIMUM OF 4 HOURS
- PLEASE NOTE, STATUTORY HOLIDAY RATES WILL APPLY FOR LABOUR CHARGES

UPGRADES TO DINNERWARE AND LINENS

- CHINA, FLATWARE AND GLASSWARE MAY BE UPGRADED
- VISIT GREAT EVENTS RENTALS SHOWROOM OR ONLINE CATALOGUE AT WWW.GREATEVENTSRENTALS.COM
- ADDITIONAL DÉCOR, NAPKINS, TABLECLOTHS, OVERLAYS, CHAIR COVERS AND SASHES (STARTING AT \$6.00 PER TABLECLOTH) ARE ALSO AVAILABLE

RESPONSIBILITY OF THE CONVENER OF THE EVENT

- THE GUARANTEED GUEST COUNT IS DUE 5 BUSINESS DAYS PRIOR TO EVENT
- IF IT IS NOT RECEIVED, THE ORIGINAL NUMBER QUOTED OR ACTUAL NUMBER SERVED, WHICHEVER IS GREATER, WILL BE PREPARED AND INVOICED
- NOTICE OF DIETARY CONSIDERATIONS (ALLERGIES/VEGETARIAN REQUESTS, ETC.) IS DUE 5 BUSINESS DAYS PRIOR TO EVENT

ALLERGY INFORMATION

- DUE TO THE NATURE OF SOME ALLERGIES AND INTOLERANCES, WE STRONGLY RECOMMEND ORDERING A SEPARATE PLATE FOR ANYONE WITH SEVERE ALLERGIES
- GUESTS WITH LIFE-THREATENING ALLERGIES SHOULD AVOID ANY FOOD AT THE EVENT

REGULATION INFORMATION | HEALTH AND SAFETY

- GREAT EVENTS CATERING MUST PROVIDE ALL FOOD AND BEVERAGES WITH THE EXCEPTION OF WEDDING CAKES
- GREAT EVENTS CATERING PROHIBITS GUESTS FROM REMOVING ANY FOOD OR BEVERAGE PRODUCTS FROM A FUNCTION UNLESS A WAIVER IS SIGNED

REGULATION INFORMATION | AGLC AND ALCOHOL SERVICE

- IN SUPPORT OF RESPONSIBLE BEVERAGE SERVICE, GREAT EVENTS BAR STAFF WILL NOT SERVE ANY GUEST WHO APPEARS INTOXICATED
- LIQUOR SERVICE IS NOT PERMITTED BEFORE 10:00AM AND AFTER 12:30AM (12:00AM ON SUNDAYS AND HOLIDAYS)
- PROOF OF AGE (PHOTOGRAPHIC GOVERNMENT-ISSUED ID) MAY BE REQUESTED FROM ANY GUEST, AND REQUIRED FROM THOSE WHO APPEAR TO BE UNDER 25 YEARS OF AGE
- REFUSAL OF ALCOHOL SERVICE IS AT THE DISCRETION OF CERTIFIED GREAT EVENTS BAR STAFF

GREAT EVENTS CATERING

7207 FAIRMOUNT DRIVE SE, CALGARY, AB, T2H 0X6
WWW.GREATEREVENTSGROUP.COM

GREATEREVENTSYYC    

Meadow Muse
PAVILION