

CATERING by design

Dinner Packages

Dinner Packages are available with your choice of plated or buffet service

Plated three course dinner package includes choice of starter salad, main course and accompaniments, dessert, coffee or tea*

Buffet dinner package includes a choice of three salad selections, choice of main course and accompaniment, seasonal vegetables, dessert selection, coffee or tea.*

ENTRÉE SELECTIONS

Tier 1

Slow Roasted Prime Rib au jus, Yorkshire Pudding
6 oz. New York Steak Madagascar
Roasted Prime Rib, Red Wine Shallot Sauce
Maple Glazed Salmon, Fresh Tossed Pasta
Braised Leg of Lamb, Rosemary Garlic Jus

Tier 2

Orange Ginger Glazed Chicken, Pistachio Herb and Cider Glaze
Cornmeal Crusted Basa, Fine Herb and Lemon Glaze
Stuffed Pork Loin Wrapped in Pancetta with Black Olive Jus
Cornish Game Hen with Wild Rice
Seafood and Shellfish Simmered in Pernod and Champagne
Sliced Pork Loin with Caramelized Onions
Chicken Cordon Bleu
Steamed or Pan-Seared Fillet of Salmon with Fresh Fennel, Dill, Caper Chutney

Tier 3:

Rosemary Grilled Chicken Breast
Breast of Chicken, Kananaskis Country Mushroom Sauce
Veal Piccata, Wild Mushroom Ragout
Roasted Turkey, Sage Dressing
Maple Sugar Glazed Ham with Pineapple
Tandoori Style Chicken Breast
Greek Style Chicken Souvlaki
Andouille Jambalaya
Spanish Paella
Chicken Korma
Butter Chicken

Tier 4:

Roasted Vegetarian or Meat Lasagna
Penne with Italian Sausage, Sun-Dried Tomato Herb Sauce
Baked Cheese or Meat Manicotti
BBQ Chicken
Pork, Beef, or Chicken Stir-Fry
Sour Creamed Beef Stroganoff, Buttered Noodles
Beef or Cheese Tortellini, Basil Garlic Alfredo Sauce
Cannelloni Pasta Filled with Ricotta and Spinach

Accompaniments

Herb roasted potato
Creamy mashed potato
Garlic mashed potato
PEI Scallop potato
Baked Potato
Long grain and wild rice
Steamed white rice
Basmati rice
Rice Pilaf



**excludes pasta courses*

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Dinner Package Options

SALAD SELECTIONS

Tossed Garden Greens
Seafood Pasta Salad
Butter leaf Lettuce with Cherry Tomato
Mixed Field Greens
Tri-Colored Rotini Salad with Oregano
Spinach Salad with Raspberry Vinaigrette
Bocconcini Cheese Salad
Spicy Thai Noodle Salad
Tomato & Mozzarella Basil Salad



DESSERT SELECTIONS

Cheese Cake with Assorted Fruit Toppings
Chocolate Mousse with Raspberry Sauce
Apple Strudel
Assorted Fruit Pies
Fruit Kabobs with Chocolate Fondue (*buffet only*)
Strawberries with Frangelico Mascarpone (*buffet only*)
Amaretto Cheese-Cake
Black Forest Cake
Mini Meringue Kisses (*buffet only*)
Assorted Dessert Squares
Strawberries Dipped in Dark Chocolate
Chocolate Tuxedo Strawberries
Assorted Chocolate Truffles (*buffet only*)
Tiramisu
Hazelnut Cake
Cupcakes (assorted flavors), buttercream, sprinkles

Additional courses or specialty items can be added to any packages.
Please consult your event professional for additional information
Our chef would also be happy to design a customized menu specifically for you if you prefer.
Special dietary or religious meals are available when requested.

Package pricing includes china, cutlery, linen and service by our skilled professionals, set up and tear down.

If you require the food only, please refer to our catering drop off meal packages

Please contact one of our Event Professionals to request a quote

*All prices are per person based and are subject to change
*Please note there is an 15% service fee on all hot menu items
Prices do not include GST*