

CATERING by design

Weddings - Dinner Packages

Wedding 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 with potato or rice, vegetables, dessert selection, coffee or tea.

ENTRÉE SELECTIONS

Tier 1

Slow Roasted Prime Rib au jus, Yorkshire Pudding
Roasted Prime Rib, Red Wine Shallot Sauce
8 oz New York Steak Madagascar
Maple Glazed Salmon,
Cornish game hen stuffed with wild rice
Roasted Leg of Lamb, rosemary & Provence herbs

Tier 2:

Roasted Turkey, Sage Dressing
Sliced Pork Loin with Caramelized Onions
Cornmeal Crusted Basa, Fine Herb and Lemon Glaze
Orange Ginger Glazed Chicken, pistachio herb, cider Glaze
Seafood and Shellfish Simmered in Pernod tarragon sauce and Champagne

Tier 3:

Chicken Breast with Kananaskis Country mushroom sauce
Alberta Roast Beef, home-style gravy
Rosemary Grilled Chicken Breast
Veal Piccata, wild mushroom ragout
Maple Glazed Ham, pineapple
Tandoori Style Chicken Breast
Greek Style Chicken Souvlaki
Andouille Jambalaya
Spanish Paella
Chicken Korma
Butter Chicken



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Wedding 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



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
Seasonal Vegetables

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

Please contact one of our Event Professionals to start planning your special day today

All prices are per person based and are subject to change

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Wedding— Snacks

Domestic Cheese Platter, crackers, fruit garnish	4.95
International Cheese Selection, baguette, crackers, grapes	6.95
European Deli Meats Platter, assorted rolls, mustard	8.95
Bruschetta Platter	6.95
Fresh Vegetable Crudit�, dipping sauce	3.95
Sliced Seasonal Fresh Fruit	3.95
Tropical Fruit Medley	4.95
Tapenade Platter	6.95
Hummus & Roasted Eggplant Platter, pita bread	6.95
Pinwheel and Finger Sandwiches, assorted	4.95
Spicy Tortilla Pinwheels	5.95
Assorted Nuts & Pretzel Basket	3.00
Assorted Potato Chips, dipping sauce	2.00
Tortilla Chips, Salsa	2.95
Assorted Dessert Squares	2.95
Chocolate Fondue, fruit kabobs	8.95
Vegetarian Canap�s, assorted	24.00/dozen
Meat & Seafood Canap�s, assorted	30.00/dozen
Dark Chocolate Dipped Strawberries	24.00/dozen
Chocolate Truffles, assorted	36.00/dozen

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

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Wedding—Reception Cool

Bruschetta with Toast Rounds
Hummus and Pita Chips
Salad Rolls with Eurasian Dipping Sauce
Artichoke Cigars with Parmesan Lemon Mayo for Dipping
Blue Cheese Shortbread with Mango Compote
Blue Cheese Shortbread
Parmesan Shortbread with Prosciutto
Asparagus Spears Wrapped with Prosciutto
Smoked Salmon & Herbed Cream Cheese Canapes
Smoked Salmon on Pumpernickel
Smoked Salmon with Capers and Red Onion
Gravlax with Mustard Sauce served with Pumpernickel
Smoked Salmon Infused Croissant

Smoked Alberta Beef on Toast with Dijon
Asian Beef Salad in a Phyllo Cup
Carpaccio Canapés
Assorted Sushi, California Rolls
Jumbo Prawns on Cucumber Rounds
Lemon Chili Shrimp
Sun-dried Tomato and Almond Pesto Palmier
Honey Mustard Prosciutto Palmier
Minted Feta and Peanut Cigars
Mini Double Chocolate Meringue Kisses
Chocolate Tart with Strawberry Mousse
Fresh Fruit Skewers with Honey Yogurt Dip

Wedding—Reception Hot

Beef Tenderloin and Blue Cheese Poppers, balsamic candy
Marinated Maui Beef Ribs
Dry Ribs
Beef Meatballs, tomato or BBQ sauce
Sausage Rolls in puff pastry
Alberta Beef Brochettes, bell pepper and mushrooms
Cumin Scented Kofta Brochettes, mint yogurt
Soy and Garlic Pork Ribs
Grilled Lamb Chops, Tahina and honey dip
Hops and Thyme Lamb Lollypops
Lemon Chili Shrimp
Citrus Butter Mini Crab Claws
Alaskan Scallops Wrapped in Bacon
Tiger Prawns, lightly breaded served with Cocktail Sauce
Fantail Prawns with cocktail sauce
White Wine and Coconut Cream Mussels

Spinach and Feta Cheese Phyllo Pastry
Mini Quiche (mushrooms and spinach, ham and shrimp)
Vegetarian Spring Rolls, sweet and sour sauce
Bacon Wrapped Dates Stuffed with Almonds
Veggie Samosas, mint Chutney
Spicy Chicken Wings
Chicken Kabob with peanut satay sauce
Thai Spiced Chicken Drumettes
Curried Coconut Chicken Skewers
Chipotle Chicken Brochettes
Chicken and Roasted Red Pepper Spring Roll, Ponzu

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