



Buffet Dinner Menu

4216 12 Street NE | (403) 230-0670 | www.thebaroncalgary.ca

THE BARON
FOOD • DRINK • VENUE



Dinner Buffet Options

Prices are per guest and are quoted for 50 or more guests
Includes china, flatware and linen napkin.

Bronze | \$28.95

- 1 salad
- 1 entrée
- 1 vegetable
- 1 starch
- 1 dessert

Silver | \$33.95

- 2 salads
- 2 entrées
- 1 vegetable
- 2 starch
- 2 desserts

Gold | \$36.95

- 3 salads
- 3 entrées
- 2 vegetables
- 2 starch
- 3 desserts

Salad

Artisan Spring Mix Greens (GF)

spring mix salad with a choice two of:

ranch, balsamic, lemon vinaigrette, caesar, maple yoghurt dressing, thousand Island

Classic Greek Salad (GF)

bell peppers, onions, cherry tomatoes, oregano, feta cheese, greek dressing

Penne Chicken Salad

poached chicken, penne pasta, bell peppers, spring onions, goat cheese dressing

Mexican Prawn Salad (GF)

roasted chilli prawns, grilled baby eggplants, roasted onions and bell peppers, chimichurri vinaigrette

Tofu and Sesame Salad (GF)

fried tofu, snow peas, carrots, onions, tomatoes, coriander, cucumber, asian sesame dressing

Mediterranean Potato and Beef Salad

boiled baby potatoes, beef sausage, chopped onions, cornichons, parsley, honey mustard dressing

Tomato & Baby Mozzarella Salad with Basil (GF)

cherry & roma tomatoes, bocconcini cheese, asparagus, fresh basil, balsamic reduction, basil pesto

Seafood Pasta Salad

penne pasta, poached seafood, celery, cucumbers, chives, tomatoes, cocktail dressing

Beetroot and Apple Salad (GF)

beetroots, diced apples, celery, cherry tomatoes, maple yogurt dressing

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Classic Caesar Salad

romaine lettuce, bacon, parmesan cheese, herbed croutons, caesar dressing

Creamy Coleslaw Salad (GF)

carrots, red cabbage, white cabbage, celery seeds, coleslaw dressing

Waldorf Poached Chicken Salad (GF)

poached chicken strips, apple, celery, celeriac, walnuts, cherry tomato, creamy dressing

Mixed Bean & Corn Salad (GF)

mixed beans, corn, onion, coriander, bell peppers, chilli lemon dressing

Five Spiced Couscous Calamari Salad

five spiced couscous, sautéed calamari, roasted courgettes, semi dried baby tomatoes, pomegranate

Chimichurri Shrimp Salad (GF)

sautéed shrimp, roasted corn, jalapeño pepper, cucumber, chimichurri dressing

Shredded Duck & Cabbage Salad (GF)

smoked duck breast, shredded cabbage, shredded carrots, shredded onions, maple dressing

Broccoli & Bacon Salad (GF)

steamed broccoli, bacon, chives, red onion, celery, almonds, aioli dressing

Classic Nicoise Salad (GF)

tuna, boiled egg, green beans, bell peppers, lemon vinaigrette

Crunchy Vegetable Salad (GF)

green beans, carrots, broccoli, cucumber, celery, lemon fennel dressing

Entrees

Poultry Entrees

BBQ Glazed Chicken Thighs (GF)

grilled chicken thigh, blackened seasoning, sherry and poblano barbecue glaze

Thai Chicken Curry (GF)

chicken marinated with galangal and lemon grass, red thai curry

Indian Chicken Vindaloo (GF)

indian spiced chicken, tangy tomato tamarind sauce

Butter Chicken Curry (GF)

tandoori marinated chicken cubes, creamy tomato sauce

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Santa Fe Chicken (GF)

santa fe marinated chicken, chipotle cream

Herb & Parmesan Crusted Chicken Breast

herb and parmesan breaded chicken, sundried cherry chutney

Stuffed Boneless Chicken Breast (GF)

chicken breast, spinach and maytag bleu cheese, port grape sauce

Oregano Chicken (GF)

oregano seasoned chicken, avocado, tomato, sweet onion relish

Tupelo Honey Roasted Turkey Breast (GF)

roasted turkey, sundried cherry chutney

Chicken Boursin (GF)

baked chicken breast stuffed with herbed boursin cheese, sauce choron

Chicken Cordon Bleu

breaded chicken breast stuffed with prosciutto & cheese, sherry cream sauce

Chicken A la King

roasted chicken thighs, creamy mushroom sauce

Herb Roast Chicken (GF)

roasted chicken, herb marinade, pan gravy

Mexican Style Chicken

roasted taco seasoned chicken breast, hot chilli salsa

Roast Turkey Breast (GF)

pan roasted turkey breast, marsala wine

Soy Braised Turkey Breast (GF)

roasted turkey breast, soy with star anise and orange peel marinade, star anise orange glaze

Beef Entrees

Slow Roasted Angus Beef (GF)

slow roasted angus beef, mirepoix marinade, classic herb demiglace

Italian Beef Lasagne

oven baked beef bolognese, layered pasta, béchamel sauce

Spaghetti and Meatballs

spaghetti, Italian beef meatballs, tomatoes sauce

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Beef Bourguignon

beef cubes, with red wine and mirepoix, bourguignon sauce

Top Blade Steaks (GF)

grilled blade steak, mushroom & onion gravy

Beef Sirloin Steak (GF)

beef sirloin steak grilled to medium, red wine sauce

Café de Paris Brisket (GF)

slow roasted beef brisket slices, classic café de Paris sauce

Lamb Lasagne

lamb meat sauce, pasta sheets, béchamel sauce

Shepard's Pie (GF)

baked beef, minced carrots and peas, herb mash

BBQ Braised Beef Shoulder (GF)

beef shoulder braised for 6 hours, barbecue sauce glaze

Pork Entrees

Herb Roasted Pork Chops (GF)

slow roasted pork chops, thyme and rosemary marinade, port and mushroom sauce

Pork Loin Roast (GF)

slow roasted pork loin, mirepoix marinade, served with jus lie

BBQ Pork Ribs (GF)

slow oven roasted pork ribs, whiskey barbecue glaze

Slow Braised Pork Shoulder (GF)

slow braised shoulder, mirepoix and herbs marinade, brandy sauce

Grilled Pork Chops (GF)

marinated and grilled pork chops, chimichurri sauce

Apricot Ginger Pot Roast (GF)

pot roasted pork blade, apricot with cardamom and ginger marinade, apricot glaze

Caribbean Pork Shoulder (GF)

slow roasted pork blade, jerk seasoning marinade, spicy tomato sauce

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Seafood Entrees

Tangy Basa Fillet (GF)

pan seared basa fillet, tomato and lime sauce

Ancho Pepper Crusted Salmon (GF)

pan seared ancho pepper marinated pink salmon, sauce vierge

Herbed Pacific Cod Fillets (GF)

baked herb marinated pacific cod fillets, horseradish sauce

Peppercorn Red Snapper Fillet (GF)

pan seared and pink peppercorn marinated red snapper fillet, grape fruit salsa

Seafood Fettuccini

shrimp and scallops, sundried tomato cream sauce, fettuccini pasta

Spanish Seafood Paella

spanish rice, assorted seafood, chorizo sausage

Vegetarian Entrees

Pasta

- 1. choice of penne, fettuccini, four cheese ravioli, cheese tortellini pasta*
- 2. choice of mushroom alferdo, rose sauce, vegetable primavera, pesto alferdo, red pepper sauce*

Asian Egg Fried Rice (GF)

sautéed jasmine rice, eggs, soy sauce, green onions, vegetable stock

Green Onion Bulgur Pilaf

steamed wheat, roasted vegetables, green onions, vegetable stock

Quinoa and Chickpea Pilaf (GF)

quinoa sautéed, chickpeas, eggplant, zucchini, onions, vegetable stock

Vegetable Lasagne

oven baked ratatouille vegetables, tomatoes, sheets of pasta

Stir Fried Vegetable Noodles

egg noodles, asian vegetables, asian style sauce

Tomato and Garlic Couscous

couscous steamed, tomatoes, garlic, vegetable stock

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Vegetable Moussaka (GF)

layers of potatoes and eggplant slices with chilli tomato sauce baked with a layer of cheese

Vegetable Shepherd's Pie (GF)

wild mushroom and caramelized onion topped with mashed potato and cheese

Green Pea Risotto (GF)

arborio rice simmered with cream, butter, and vegetable stock, white wine and green peas

Wild Mushroom Risotto (GF)

arborio rice simmered with cream, butter, and vegetable stock, white wine and wild mushroom

Vegetables Options

Marinated Roasted Vegetables (GF)

herb marinated roasted seasonal vegetables

Herb Butter Broccoli (GF)

steamed broccoli florets glazed, herb butter

Maple Glazed Carrots (GF)

boiled baby carrots glazed, maple butter

Garlic & Chilli Edamame (GF)

blanched and sautéed edamame, roasted garlic, chilli oil

Oven Roasted Tomatoes (GF)

slow roasted Roma tomatoes, balsamic, chilli flakes

Braised California Veggies (GF)

carrots, butter braised broccoli and cauliflower, classic seasoning

Roasted Root Vegetables (GF)

roasted sweet potatoes, purple yams, carrots, parsnips, onions, butter, herbs

Cheesy Cauliflower (GF)

blanched cauliflower, white sauce, parmesan cheese

Spaghetti Squash (GF)

peeled stringy spaghetti squash, garlic butter glaze

Oven Roasted Pumpkin (GF)

buttered and roasted pumpkin wedges

Braised Green Beans (GF)

buttered green beans, classic herbs

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Garlic and Chilli Mushrooms (GF)
sautéed buttered mushrooms, chilli, garlic

Starch Options

Short Grain Brown Rice Pilaf (GF)
brown rice, butter, chicken stock

Coconut Rice Pilaf (GF)
white rice, butter, coconut milk

Steamed Long Grain Rice (GF)
steamed white rice, chicken stock

Arroz Blanco
white rice pilaf, carrots, beans, peas

Saffron Vegetable Paella (GF)
white rice, saffron, seasonal vegetables, chicken stock

Indian Rice Pilaf (GF)
white rice, cardamom, cinnamon, star anise, cloves

Herb Garlic Potato Mash (GF)
mashed potatoes, cream, butter, garlic, classic herbs

Bacon and Cheddar Mash (GF)
mashed potatoes, cream, butter, cheddar, bacon bits

Baby Herbed Potatoes (GF)
boiled baby potatoes, parsley, seasoning

Baked Duchess Potatoes (GF)
mashed potatoes, egg yolks, cream cheese

Roasted Tuscan Potatoes (GF)
italian seasoned baby potatoes

Butter Glazed Baby Potatoes (GF)
boiled whole baby potatoes, butter glaze

Potato Lyonnaise (GF)
baked sliced potatoes, caramelized onions, parsley

Delmonico Potatoes (GF)
baked shredded potatoes, cream, parmesan cheese

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Dessert Options

Peach Cobbler

Devil's Food Cake

Caramel Cheese Cake

Crème Brûlée (GF)

Apple Pie

Crème Caramel (GF)

Vanilla Flavoured Bread Pudding

Chocolate Profiteroles (GF)

Assorted Mini Cheese Cakes

Chocolate Éclairs

Deep Dutch Brownies

Homemade Cookies

Sticky Toffee

Assorted European Bites

Fruit Salad (GF)