



Plated Dinner Menu

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

THE BARON
FOOD • DRINK • VENUE



Plated Dinner Options

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

Bronze | 37.95

3 courses:
1 starter
1 entrée
1 dessert

Silver | \$39.95

3 courses:
1 starter
choose between 2 entrées
1 dessert

Gold | 41.95

4 courses:
2 starters (1 soup & 1 salad)
choose between 2 entrées
1 dessert

Starters

Beetroot and Goat Cheese Salad (GF)

baby beets, goat cheese mousse, candied nuts, polenta croutons

Caperese Salad

tri coloured heritage tomato, bocconcini, pesto, strawberry balsamic, grissini bread sticks

Mexican Prawn Salad (GF)

grilled prawns, guacamole, cherry tomato confit and petite salad, honey lime dressing

Asian Quinoa Salad (GF)

snap peas, carrots, cherry tomatoes, butter leaf, pickled ginger lemon vinaigrette

Confit Chicken Roulade (GF)

chicken roulade confit, mushrooms, apple chutney, red pepper coulee, petit salad

Lobster Bisque (GF)

lobster royal simmered in white wine and mirepoix. topped with tarragon cream

Clam Chowder Soup

shellfish broth, baby clams, potatoes

Oxtail Bouillon Soup

oxtail bouillon with root vegetables cubes, chopped chives and topped with toasted baguette

Vine Ripe Tomato Soup

tomato broth served with basil croutons

Cream of Leek and Potato Soup (GF)

potato and leek blended in a creamy soup and served crispy Leek and paprika sour cream garnish

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Main Courses

Butternut Squash Ravioli

squash stuffed ravioli, wild mushrooms, herb alfredo sauce

Stuffed Cannelloni

cannelloni stuffed with spinach and cheese, roasted cherry tomatoes, creamy red pepper sauce

Creole Spiced Chicken (GF)

chicken breast, braised broccoli, crushed potato, green peas, sweet corn relish and jus

Chicken Supreme Champignon (GF)

cornmeal dusted chicken, wild mushrooms, thyme shallot butter, butternut squash risotto

Mushroom Stuffed Chicken (GF)

mushroom stuffed chicken breast, fingerling potatoes, seasonal vegetables, creamy mushroom sauce

Barolo Braised Beef Ribs (GF)

beef ribs, wild mushrooms, mustard mash, Barolo red wine sauce

Roasted Haddock (GF)

rosemary marinated haddock loins, green pea salsa, apricot couscous, roasted vegetables

Premium Main Courses

Premium main courses cost an additional \$2 per person

Grilled Rib Eye (GF)

AAA Alberta 6 oz. beef rib eye, creamy potatoes, sautéed vegetables, brown sauce

Sirloin & Shrimp (GF)

charcoal grilled angus fillet, blackened shrimp, Tuscan baby potatoes, seasonal vegetables, port wine reduction

Herb Crusted Salmon

basil crush potatoes, jumbo asparagus and citrus tarragon veloute



Desserts

Coffee Crème Brûlée (GF)

rich crème brûlée, almond biscotti, berries, coconut sugar

Devil Food Cake

chocolate cake, banana soup, vanilla ice-cream, brandy caramel sauce

Mango Cheesecake

mango purée, whipped cream, berries

Homemade Deep Dutch Brownie

moist dark fudge brownie, berry compote, caramel crunch