



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 napkins*

Bronze | \$29.95

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

Silver | \$34.95

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

Gold | \$39.95

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

Salads

Artisan Spring Mix Greens (GF)

spring mix salad with a choice two of:

ranch, balsamic, lemon vinaigrette, caesar, thousand Island

Classic Greek Salad (GF)

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

Tomato & Baby Mozzarella Salad with Basil (GF)

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

Beetroot and Apple Salad (GF)(Vegan)

Beetroots, diced apples, celery, cherry tomatoes, tarragon vinaigrette dressing

Classic Caesar Salad

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

Shredded Duck & Cabbage Salad

smoked duck breast, shredded cabbage, shredded carrots, shredded onions, Maple Sesame dressing

Broccoli & Bacon Salad (GF)

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



Entrees

BBQ Glazed Chicken Thighs (GF)

grilled chicken thigh, blackened seasoning, chipotle barbecue glaze

Chicken Cordon Bleu

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

Lemon & Rosemary Marinated Chicken Breast (GF)

oven roasted chicken, citrus rosemary marinade, pan gravy

Slow Roasted Angus Beef (GF)

slow roasted angus beef, mirepoix marinade, au jus, horseradish

Beef Sirloin Steak (GF)

beef sirloin steak grilled to medium, red wine sauce

Pork Loin Roast (GF)

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

Herb Garlic Salmon (GF)

herb garlic marinated pink salmon, sauce bearnaise

Vegetables

Marinated Roasted Vegetables (GF)

herb marinated roasted seasonal vegetables

Braised California Veggies (GF)

carrots, butter brazed broccoli and cauliflower, classic seasoning

Roasted Root Vegetables (GF)

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

Braised Green Beans (GF)

buttered green beans, classic herbs



Starches

Steamed Long Grain Rice (GF)

steamed white rice, vegetable stock

Saffron Vegetable Paella (GF)

basmati rice, saffron, seasonal vegetables, stock

Herb Garlic Potato Mash (GF)

mashed potatoes, cream, butter, garlic, classic herbs

Roasted Tuscan Potatoes (GF)

italian seasoned baby potatoes

Potato Lyonnaise (GF)

baked sliced potatoes, caramelized onions, parsley

Desserts

Crème Brûlée (GF)

Assorted Mini Cheese Cakes

Assorted Mousse Cups

German Chocolate Cake

Boston Cream Cake

Deep Dutch Brownies

Fruit Salad (GF)