



Plated Dinner

Prices are per guest and are quoted for minimum of 35 guests (extra charges will apply if under)
Includes china, flatware, table linens, napkin linens and water service
(NF) = Nut Free | (GF) = Gluten Free | (DF) Dairy Free | (V) = Vegan

Options

Bronze

3 courses:
bread & butter
1 salad
1 main
1 dessert
coffee & tea

Silver

3 courses:
bread & butter
1 salad
choose between 2 mains
1 dessert
coffee & tea

Gold

4 courses:
bread & butter
1 salad
1 soup
choose between 2 mains
1 dessert
coffee & tea

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



Starters

Salads

The Baron House Salad (GF) (V)

artisanal greens, spinach, cucumber, carrot, beet, edamame, avocado, tomato, lime chilli dressing

Caesar Salad

romaine lettuce, prosciutto crisp, parmesan, herb croutons, caesar dressing

Beetroot and Goat Cheese Salad (GF)

baby beets, goat cheese mousse, petite salad, beet balsamic glaze

Caperese Salad

basil marinated tomatoes, bocconcini, olives, pesto, strawberry balsamic, parmesan crisp, grissini stick

Mexican Prawn Salad

cajun shrimp, guacamole, petite salad, confit tomatoes, pickled red onion, beans, mango honey glaze

Smoked Salmon Tartar

smoked salmon, crème fraiche, capers, quail egg, caviar

Soups

Lobster Bisque (GF)

lobster royal simmered in white wine and mirepoix, tarragon cream

Vine Ripe Tomato & Basil Bisque (Vegan)

slow simmered tomato & basil, basil croutons

Cream of Leek and Potato Soup (GF)

potato & leek, creamy base, crispy leek leaves, paprika sour cream garnish



Main Courses

Stuffed Cannelloni (Vegetarian)

spinach and cheese cannelloni, roasted cherry tomatoes, red pepper sauce

Chicken Cordon Bleu

breaded breast stuff with prosciutto and swiss cheese, chive mash, california veggies, sherry sauce

Portobello Duxelle Stuffed Chicken (GF)

mushroom stuffed breast, garlic fingerlings, seasonal vegetables, squash puree, creamy brown sauce

Grilled Rib Eye (GF)

aaa alberta 9 oz. beef rib eye, creamy potatoes, grilled asparagus, green peppercorn sauce

Chimichurri Sirloin & Shrimp (GF)

grilled angus fillet, blackened shrimp, baby potatoes, seasonal vegetables, chimichurri sauce

Herb Crusted Salmon

basil potatoes, buttered asparagus, maple dijon glaze

Desserts

Vanilla Bean Crème Brûlée

rich crème brûlée, almond biscotti, berries,

Chocolate Lava Cake

chocolate ganache filled chocolate cake, vanilla ice cream

Italian Tiramisu

chocolate shavings, coffee glaze, lady fingers, mascarpone

Mango Cheesecake

mango purée, whipped cream, berries