



Dinner Buffet

Prices are per guest and are quoted for minimum of 35 guests (extra charges may 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

bread rolls and butter
1 salad
1 entrée
1 vegetable
1 starch
1 dessert
coffee & tea

Silver

bread rolls and butter
2 salads
2 entrées
1 vegetable
2 starch
2 desserts
coffee & tea

Gold

bread rolls and butter
3 salads
3 entrées
2 vegetables
2 starch
3 desserts
coffee & tea

**prices are applicable to 18% service charge and 5% GST*

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



Salads

Artisan Spring Mix Greens (GF)(V)

*spring mix salad with a choice of 2 dressings:
ranch, balsamic, lemon vinaigrette*

Tomato & Mozzarella Salad with Basil (GF)

grape tomatoes, arugula, bocconcini, asparagus, basil, balsamic reduction, pesto

Kachumber Salad (GF)(V)

cucumber, carrots, tomatoes, onion, mint, cilantro, lettuce, lime 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

Five Bean Quinoa Salad (GF)(V)

Quinoa, chickpeas, red beans, black beans, white beans, butter beans, peppers, lime dressing

Entrees

Chicken A La King (GF)

roasted chicken thigh, creamy mushroom sauce

Classic Butter Chicken (GF)

tandoori chicken, butter-infused spiced tomato gravy

Herbs de Provence Chicken Breast (GF)(DF)

herb marinated chicken breast, parsley walnut pesto sauce

Slow Roasted Angus Beef (GF)

slow-roasted angus beef, mirepoix marinade, au jus

Whiskey Braised Beef Shoulder (GF)

6-hour braised beef shoulder, whiskey bbq sauce

Pork Schnitzel

breaded pork cutlet, herbed bechamel sauce

Herb Garlic Salmon (GF)

herb garlic marinated pink salmon, sauce bearnaise

Green Thai Fish Curry (GF)

basa fillet, rich lemongrass flavour curry, eggplant



Vegetables

Marinated Roasted Vegetables (GF)(V)

roasted zucchini with & peppers

Braised Broccoli (GF)

butter braised broccoli

Glazed Peas and Carrots (GF)(V)

green peas, baby carrots, maple glaze

Braised Green Beans (GF)

Butter braised green beans, classic herbs

Butternut Squash (GF)(V)

roasted butternut squash & onions

Starches

Alfredo Penne

penne pasta, alfredo, four cheese, basil

Eastern Style Noodles

egg noodles tossed in tangy oyster sauce

Saffron Pilaf (GF)(V)

basmati rice, saffron, seasonal vegetables, vegetable stock

Herb Garlic Potato Mash (GF)

mashed potatoes, cream, butter, garlic, classic herbs

Roasted Tuscan Potatoes (GF)(V)

italian seasoned baby potatoes



Desserts

Crème Brûlée (GF)

Assorted Mini Cheese Cakes

Assorted European Bites

Triple Chocolate Brownie

Strawberry Cake (GF)

Seasonal Fruit Platter (GF)

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THE BARON
FOOD • DRINK • VENUE