



THE BARON

RECEPTION FOOD MENUS

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RECEPTION PACKAGES

SELECT YOUR FOOD PACKAGE

All packages include service staff and necessary serving items

THE BARONESS

Dinner package (*buffet/plated*)
Coffee & tea station
Water service

THE COUNTESS

Dinner package (*buffet/plated*)
Cocktail hour canapes *or* Late-night snack*
Coffee & tea station
Water service
Complimentary Cake cutting*

THE DUCHESS

Welcome sparkling toast**
Cocktail hour canapes**
Dinner package (*buffet/plated*)
Late-night snack**
Coffee & tea station
Water service
Complimentary Cake cutting*

Prices are quoted per guest and for a minimum of 50 guests (extra charges may apply if under) and are applicable to 18% service charge and 5% GST



DINNER PACKAGE

BUFFET MENU

Includes bread & butter

TWO SALADS

Caesar Salad

chopped romaine, croutons, bacon bits, parmesan, caesar dressing

Garden Salad (gf)(v)

mixed greens, bell pepper, cucumber, grape tomato, red onion, avocado, edamame, french dressing

Italian Caprese Salad (gf)

grape tomato, bocconcini, arugula, cucumber, olives, basil pesto & balsamic reduction

TWO ENTREES

Slow Roasted Sirloin Beef (gf)(df)

alberta roasted top sirloin beef, glazed onion, demi glaze

Herbes de Provence Chicken (gf)

herb marinated chicken breast & thighs, creamy mushroom sauce

Chipotle Mango Salmon (gf)(df)

chipotle atlantic salmon, fresh mango-tomato salsa

Moroccan Lamb Meatballs (gf)(df)

moroccan spiced lamb, spiced tomato relish

TWO VEGETABLES

Roasted Vegetables (gf)(v)

zucchini, bell peppers, onions

Butter Braised Vegetables (gf)

broccoli, cauliflower, carrots

ONE POTATO

Baby Potato Lyonnaise (gf)(v)

oven roasted baby potato, caramelized onion

Herb Garlic Mash (gf)

mashed potato, cream, butter, garlic

ONE PASTA OR PILAF

Baked Penne Alfredo

penne pasta, four cheese, creamy alfredo sauce

Cheesy Tortellini

mushroom arabiata, basil, parmesan

Saffron Vegetable Pilaf (gf)(v)

basmati rice, saffron seasoning, mixed vegetable

TWO DESSERT

Creme Brulee

heavy cream, eggs, sugar, vanilla

Fresh Fruit Platter (gf)(v)

fresh seasonal selections

Assorted Squares

chef seasonal selection of dessert squares/cakes

Offered by the all reception packages



DINNER PACKAGE

PLATED MENU

Plated service is an additional \$5.00 per guest

BREAD COURSE

Plated Bread & Butter

soft dinner roll served with house made churned butter

ONE SALAD

Salade du Jardin (gf)(v)

artisanal greens, cucumber, asparagus, pickled beet, edamame, avocado, grape tomato, crispy chickpeas, french lime dressing

Caesar Salad Crisp

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

Insalata Caprese (gf)

arugula, cucumber, basil marinated tomatoes, bocconcini, olives, pesto, strawberry balsamic, parmesan

TWO MAINS

Portobello Duxelles Chicken (gf)

mushroom stuffed breast, garlic fingerlings, broccolini, creamy mushroom sauce

Grilled Rib Eye (gf)

aaa alberta 8 oz. beef rib eye, creamy potatoes, grilled asparagus, peppercorn sauce

Herb Crusted Salmon

basil potatoes, buttered asparagus, maple dijon glaze

ONE DESSERT

Coffee Crème Brûlée

delicate egg custard infused with coffee flavour

Chocolate Molten Cake

chocolate ganache filled chocolate cake, vanilla ice-cream

Offered by the all reception packages



COCKTAIL HOUR

CANAPE MENU

Passed by our service staff 1.5 hours before dinner

THREE CANAPÉS

Tomato Bruschetta (v)

roma tomatoes, basil, shallots, olives & capers

Brie Cheese Crostini

brie cheese, prune walnut jam, baguette toast

Prosciutto Italian Skewer (gf)

prosciutto , pesto bocconcini , kalamata olives

Smoked Bison Toast

garlic & onion confit cream cheese, arugula, smoked bison, parmesan, baguette

Venison Pate Crostini

venison & pork pate, baguette, blackberry pepper jelly

Smoked Salmon Roulade

smoked salmon, asparagus, caper, and cream cheese, on baguette toast

Shrimp Cocktail (gf)

poached shrimp, melon & cucumber salad

Offered by the countess and duchess packages



LATE NIGHT SNACK

FOOD STATIONS

Self-serve station served after dinner (up to 10:30pm)

ONE STATION

Poutine Station (gf)*(df)*(v)*

skin on potato fries, cheese curds, caramelized onions, tomatoes, bacon bits, gravy

Taco Station (gf)*(df)*

corn or flour tortilla, shredded lettuce, tomato, red onion, sour cream & salsa,

served with a choice of 1:

grilled cajun chicken

or

pulled beef

Offered by the countess and duchess packages