

COCKTAIL HOUR OR DINNER SERVICE

CANAPÉS

SUGGESTED SERVINGS

Cocktail Hour (pre-dinner): 4-6 pieces per person

Reception: 8-12 pieces per person, per hour

Minimum order of 4 dozen per item

COLD

Shrimp Cocktail (gf)

poached shrimp, cocktail sauce

Tomato Bruschetta (v)

caper, olives, feta

Prosciutto Wrapped Melon (gf)

with aged balsamic reduction

Caprese Skewers

bocconcini, grape tomato, olive

Smoked Salmon Toast

with herb cream cheese, pickled cucumber

Peppered Beef Tenderloin

caramelized onions, cheesy crostini

HOT

Lamb Meat Balls (gf)(df)

minced spiced lamb, spiced tomato relish

Mac & Cheese Bites

creamy battered macaroni & cheese, spiced aioli

Red Pesto Chicken Skewers (gf)(gf)

Chicken, bell peppers, parmesan

Bacon Wrapped Steaks (gf)(df)

applewood smoked bacon, sirloin, steak spice

Cajun Shrimp Skewers

shrimp, creamy chipotle

Salmon Kebab

salmon, grape tomato, romesco sauce



Nicole.Field Photography

THE BARON

FOOD • DRINK • VENUE

DINNER SERVICE

BUFFET SERVICE

Two Entree Selection
Three Entree Selection

Includes bread & butter, regular & decaf coffee, selection of teas

SALAD | TWO

Caesar Salad

romaine, croutons, bacon bits, parmesan, caesar dressing

Italian Caprese Salad (gf)

tomato, bocconcini, arugula, cucumber, olives, basil pesto

House Garden Salad (gf)(v)

kale, brussels sprout, red cabbage, carrots, cucumber, tomato, lemon vinaigrette

ENTREE | TWO OR THREE

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, walnut pesto sauce

Chipotle Mango Salmon (gf)(df)

chipotle atlantic salmon, fresh mango-tomato salsa

Chicken a La King

chicken thighs with creamy mushroom sauce

BBQ Pork Loin

slow braised pork roast, glazed with house bbq sauce

ACCOMPANIMENTS | THREE

Roasted Vegetables (gf)(v)

zucchini, bell peppers, onions

Butter Braised Vegetables (gf)

broccoli, cauliflower, carrots

Herb Garlic Mash

mashed potato, cream, butter, garlic

Baby Potato Lyonnaise (gf)(v)

oven roasted baby potato, caramelized onion

Maple Yams

cinnamon & maple roasted yams

Baked Penne Alfredo

penne pasta, four cheese, creamy alfredo sauce

Saffron Vegetable Pilaf (gf)(v)

basmati rice, saffron seasoning, mixed vegetable

DESSERT TABLE

Chef's choice of 3 mini desserts

DINNER SERVICE

PLATED SERVICE

*Designed for a minimum of three-courses
select starter(s), main, and dessert*

3 Course Selection

4 Course Selection

Includes bread & butter, regular & decaf coffee, selection of teas

STARTERS

Choose one salad and/or one soup

SOUP | ONE

Lobster Bisque

tarragon cream, smoked paprika

Tomato Basil Veloute

basil cream, herb croutons

SALAD | ONE

Insalata Caprese (gf)

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

Caesar Salad

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

Salade du Jardin (gf)(v)

kale mix, cucumber, asparagus, edamame, avocado, tomato, crispy chickpeas



Nicole.Field Photography



Nicole.Field Photography

THE BARON

FOOD • DRINK • VENUE

MAIN | ONE

Up to two mains may be selected for service.

Chosen menu must be provided three weeks prior to event date.

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

Chimichurri Sirloin & Shrimp (GF)

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

Herb Crusted Salmon

basil potatoes, buttered asparagus, maple dijon glaze

Butternut Squash Ravioli

tomato cream reduction, parmesan, roasted pepper, arugla

DESSERT | ONE

Chocolate Molten Cake

chocolate ganache filled chocolate cake, vanilla icecream

Coffee Crème Brulée

delicate egg custard infused with coffee flavour

Mango Cheesecake

mango purée, whipped cream, berries



Nicole.Field Photography



Nicole.Field Photography

LATE NIGHT SNACK

Must be served before 10:30pm

Minimum order of 40 per person and 8 dozen per item

Poutine Station

fries, bacon bits, cheese curds, gravy

Chicken Taco Station

flour tortilla, grilled cajun chicken, tomato salsa, crema, cheese

Chicken Wings Platter

Salt & Pepper wings served with Ranch & BBQ

BEVERAGE SERVICES

BAR OPTIONS & MENU

CASH BAR

Guest pay for their own drinks (debt/credit payments allowed).

Unlimited soft drinks included if 100 drink tickets purchased.

SUBSIDIZED TOONIE BAR

The event host pays for the remaining portion of the guests' drinks.

Unlimited soft drinks included.

HOST BAR

The event host pays for guests' drinks.

Unlimited soft drinks included.

HIGH BALLS | 10Z

Wide variety of premium liquors and liqueurs

DRAUGHT BEER | 16 OZ

2 seasonal rotating tap offerings

WINES | 5OZ

House Red

House White

BOTTLED & CANS

Beers & Coolers

Non-alcoholic Option

FEATURED COCKTAILS | 10Z

seasonal rotating cocktail offerings



WELCOME SPARKLING

welcome your guests with a glass of prosecco

TABLE WINE

choice of house red or white

For special beverage requests, please let your event coordinator know

THE BARON

FOOD • DRINK • VENUE