



HOLIDAY MENU

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)

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

HOLIDAY BUFFET

Two Entree Selection
Three Entree Selection

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

SALAD

Caesar Salad

romaine, croutons, bacon bits, parmesan, caesar dressing

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

Herb Roasted Turkey (gf)

boneless herb marinated whole turkey, gravy

Chipotle Mango Salmon (gf)(df)

chipotle atlantic salmon, fresh mango-tomato salsa

BBQ Pork Loin

slow braised pork roast, glazed with house bbq sauce

ACCOMPANIMENTS

Classic Apple Stuffing

apple, celery, onion, bread, chicken stock

Herb Garlic Mash (gf)

mashed potato, cream, butter, garlic

Roasted Vegetables (gf)(v)

zucchini, bell peppers, onions

Butter Glazed Brussels Sprouts (gf)

butter, brussels sprouts

DESSERT TABLE

Chef's choice of 3 mini desserts

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



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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

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