

# Creative. Inspire. Fresh.

Our team of chefs work hard in ensuring that every dish is made and presented in a way that will WOW both you and your guests. We pride ourselves on the ability to design creative menus filled with items that will not only please our guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our culinary team is able to meet your needs. If you have guests who have advised you of a dietary requirement, please advise your catering consultant who will in turn notify our Chef.



# Buffet Dinner

## Chef's Traditional Dinner Buffet

- Assorted Rolls & Butter
- Chef's Medley of Hot Vegetables
- Select Two Salads
- Select One Starch
- Select One Main Protein Entrée
- Select One Pasta Entrée
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

## Chef's Premium Dinner Buffet

- Assorted Rolls & Butter
- Chef's Medley of Hot Vegetables
- Select Four Salads
- Select One Starch
- Select One Additional Hot Vegetable
- Select Two Main Protein Entrées
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

## Chef's Exclusive Dinner Buffet

- Assorted Rolls & Butter
- Charcuterie Board
- Chef's Medley of Hot Vegetables
- Fresh Vegetable Crudite & Dip
- Seasonal Fresh Fruit Platter
- Select Five Salads
- Select One Additional Hot Vegetable
- Select Two Starch
- Select Two Main Protein Entrées
- Select One Pasta Entrée
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

*Selections can be found on the following page. All pricing is based on a minimum of 40 guests.  
Custom pricing will apply for smaller groups*



# Buffet Dinner Selections

👑 See our Chef's favourite items with the chef hat icon



## Main Protein Entrees

- 👑 **Chef Carved Roast Sirloin of Beef**  
*with horseradish & signature gravy*
- Braised Beef Medallions**  
*with house-made au jus*
- Chef Carved Alberta Prime Rib**  
*with a rich signature gravy and yorkshire pudding*
- Parmesan Crusted Chicken Cordon Blue**  
👑 *with roasted red pepper sauce*
- Tuscan Chicken**  
*roast chicken in a parmesan, sun-dried tomato cream sauce*
- Roast Chicken with Mushroom Truffle**  
*chicken breast stuffed with wild mushrooms, goat cheese, & sautéed onions, topped with a truffle cream sauce*
- Chicken Florentine**  
*stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic*
- Braised BBQ Baby Back Ribs**  
*with signature BBQ sauce*
- Virginia Baked Ham**  
*with a maple dijon glaze*
- Sesame Crusted Teriyaki Salmon**  
*with pineapple, lemon, & ginger glaze*
- Baked Salmon**  
*with lemon dill cream cheese sauce*

## Starch

- Herb Roasted Baby Potato | Rice Pilaf
- Garlic Mashed Potato | Loaded Mashed Potato
- Scalloped Potato | Roasted Sweet Potato

## Hot Vegetables

- Broccoli & Cauliflower Mornay
- Green Beans Almondine
- Roasted Butternut Squash
- Italian Roasted Vegetables
- Honey Glazed Carrots & Dill
- Zucchini Bruschetta
- Roasted Cauliflower
- Brussels Sprouts & Bacon

## Salad

- Fresh Greens | Classic Caesar | Original Greek
- Strawberry Spinach | Creamy Pasta | Waldorf
- Thai Noodle | Traditional Potato | Roasted Beet
- Tomato Bocconcini | Signature Coleslaw

## Pasta

- Butternut Squash Ravioli with Rosé Sauce
- Cheese Tortellini with Rosé Sauce
- Chicken Alfredo Tetraxini Alfredo
- Rigatoni Bolognese

# Chef's BBQ

BBQ Menus are served Buffet Style.. All menus include Choice of Protein, Choice of 2 Salads, Choice of 2 Sides, Seasonal Fruit Platter, Assorted Pies, Cakes, and Cheesecake. Freshly Brewed Coffee & Tea & Assorted Artisan Rolls. All pricing is based on a minimum of 40 guests, custom pricing will apply for smaller groups.

## BBQ Entrees

### Gourmet Burger Bar

*chef attended - AAA beef chuck brushed with signature BBQ. Accompaniments: corn relish, caramelized onion jam, guacamole, assorted mustards, crispy fried onions, bacon, grilled pineapple, fresh butter leaf lettuce, sliced tomato, assorted cheeses, pickles, sliced red onion, condiments, & fresh bakery rolls.*

*+Spolumbo Sausage +Bison Burger*

*+Impossible Burger*

*+Grilled Chicken Breast*

### Slow Roasted BBQ Beef on a Bun

*slow roasted beef in our signature BBQ sauce, condiments, & fresh bakery rolls*

### Pulled Pork on a Bun

*pulled pork in our signature BBQ sauce, condiments, & fresh bakery rolls*

### Down to the Bone Ribs

*slow roasted pork baby back ribs basted in our signature BBQ sauce, served with garlic toast*

*+BBQ Chicken Breast \$6<sup>99</sup>*

### BBQ Southern Brisket

*chef attended - slow roasted brisket, rubbed in our custom spice blend, served with corn bread*

### Fried Buttermilk Chicken

*coated with our signature spice blend & freshly fried, served with garlic toast*

### AB AAA Chefs Cut of Beef

*All Steaks are priced at Market Price*

*Sirloin | Ribeye | NY Striploin*

### Succulent Roast Pig min 80 ppl - albertan

*pork, slow roasted in our rotisserie, presented with caroline BBQ sauce, assorted mustards, & garlic toast*

*\*Chef Attended*

### Flame Roasted 1/4 BBQ Chicken

*chef attended - select your choice of flavour:*

*Jerk Spice - Signature BBQ*

*Mango Habanero- Maple Bacon*

*Honey Siracha - Lemon & Herb*

*served with garlic toast*

### Cedar Plank Salmon

*fresh atlantic salmon in a citrus butter sauce, served with garlic toast*

### Country Fried Steak

*beef cutlet seasoned with our signature spice blend, freshly fried and served with gravy & garlic toast*

# Chef's BBQ Selections



## Salad

Fresh Greens | Classic Caesar | Original Greek  
Strawberry Spinach | Creamy Pasta  
Thai Noodle | Traditional Potato  
Tomato Bocconcini | Signature Coleslaw

## Sides

House Made Mac & Cheese  
Molasses Sticky Beans | Roasted Baby Potatoes  
Grilled Mixed Vegetables | Green Beans  
Honey Glazed Carrots | Garlic Smashed Potato  
Loaded Mashed Potatoes | Mashed Yams  
Grilled Corn on Cob (seasonal)  
Baked Potato with Sour Cream, Bacon & Chives

# Platters & Snacks



**Assorted Artisan Buns,  
Sandwiches, & Mini Croissants**  
(30 pcs) \$150<sup>00</sup>

**Fancy Tea Sandwiches**  
(crust off · 90 pcs) \$2

**Fresh Crudite Display with Dip**  
(serves 30)

**Domestic Cheese Board**  
(serves 30)  
assortment of domestic & European  
cheeses  
with assorted crackers

**Shrimp Cocktail Platter**  
(80 pcs) \$250  
zesty cocktail sauce

**Assorted Sushi Platter (100 pcs)**

**Seasonal Fresh Fruit Display**  
(serves 30) \$

**Fruit Sculpture \$**  
90 two-piece fruit skewers artfully  
arranged in a stunning fresh fruit  
centerpiece

**Assorted Pickle & Olive Platter**  
(serves 30) \$80

**Charcuterie Board**  
(serves 30)  
an assortment of artisan cheeses, grapes,  
pickled vegetables, variety of cured  
meats, house made crackers, along with  
assorted preserves

**European Deli Meat Platter**  
(serves 30) \$  
turkey, roast beef, pastrami, black  
forest ham, garlic sausage, double  
smoked sausage  
· add artisan rolls & condiments  
\$40<sup>00</sup>

**Dip Platters (serves 30) \$60**  
(Only available as an enhancement  
to other menu items - choice of 1)  
· spinach & artichoke with  
sourdough  
· salsa & tortilla chips  
· french onion & kettle chips  
· bruschetta & crostini

**Assorted Sweets & T**  
**Treats (80 pcs)**

# Chef Action Stations

These stations are designed to be an enhancement to any buffet meal selection. A Chef charge of \$60<sup>00</sup> per chef will be charged per station, guest counts over 75 will require a second station - minimum 35 ppl. For groups less than 35, please consult with your event coordinator.

## Mashed Potato Station

*Creamy Mashed Potato & Sweet Potato Mash with the following garnishes to be chosen by guests and sautéed:*

- Bacon • Bits Chives • Sour Cream
- Shredded Marble Cheese • Mushrooms
- Caramelized Onions • Chorizo
- Sautéed Peppers • Crispy Onions

*Finished with rich house-made Gravy*

## Carved Beef Station

*Chef Carved Alberta Triple A Striploin*

- Yorkshire Pudding • Au Jus
- Horseradish Aioli • Caramelized Onion Jam
- Assorted Mustards

## Mac and Cheese Station

*Macaroni with your choice of White Cheese & Cheddar Cheese Sauce*

- Bacon • Pepperoni • Panko Breadcrumbs
- Jalapenos • Tomatoes • Mushrooms
- Truffle Oil • Hot Sauce • BBQ Sauce
- Parmesan & Cheddar Cheese • Chives



# Late Night Lunch

Available after 10:00PM and as a follow up to a full dinner service. All pricing is based on a minimum of 40 guests, custom pricing will apply for smaller groups.

Add coffee & tea to any late lunch for \$2<sup>00</sup> PP

## The Traditional

*assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats*

## Carnival Creations

*mini corn dogs with mustard & ketchup, mac & cheese bites, pretzel bites with nacho cheese, powdered sugar donut holes, popcorn*

## Taco in a Bag

*taco beef, nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, shredded lettuce, pickled jalapenos, & green onions*

## Poutine Bar

*pulled pork, yukon gold potato wedges, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos, with vegetable crudite & dip*

## Perogie Bar

*potato cheese perogies, caramelized onion, bacon, green onion, sour cream, bratwurst, assorted mustards, with vegetable crudite & dip*

## BBQ Beef on a Bun with Chips

*served with buns, assorted condiments, ripple potato chips, with vegetable crudite & dip*

If you are planning to extend your event into the late evening hours and have a bar, we strongly suggest ordering a late-night lunch to ensure the safety and comfort of your guests and yourselves.



# Bar Service Options

## Full Bar Service

LA Chefs supplies all alcohol (to include an assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also includes all glassware, ice, mix, and condiments. If this option is selected, there is a minimum cost of \$1000<sup>00</sup>.

## Partial Bar Service

LA Chefs will provide Beer, Wine, & Coolers and appropriate glassware, as well as ice chests to keep the beverages chilled. If this option is selected, there is a minimum requirement of sales of \$600<sup>00</sup>.

## Corkage Service

Client provides all liquor and liquor license. LA Chefs will setup a bar station, mix, ice, glassware, and all standard garnishes. Price for Full Bar Corkage \$10<sup>00</sup> per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$5<sup>00</sup> per person. If this option is selected, there is a minimum charge of \$850<sup>00</sup> for full corkage and \$500<sup>00</sup> for partial corkage service.

## Bartending Service

For all bars, a bartending fee of \$25<sup>00</sup> per hour per bartender will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. Bar closes at 1:00 am, with everyone vacating the premises by 2:00 am.

Table Wine and Champagne service is not included in Bar Corkage Fee.



# WINE LIST

Please note these are only suggestions & if you have another wine in mind we will certainly do our best to accommodate your request.

## Reds

Line 39, Pinot Noir, California  
Santa Rita - 120, Cab Sauv, Chile  
Casillero y Diablo, Carmenere, Chile  
19 Crimes, Shiraz, Australia  
Pascual Toso, Malbec, Argentina

## Whites

Lindeman's Bin 85, Pinot Grigio, Australia  
Santa Carolina, Chardonnay, Chile  
La Vielle Ferme, Rose, France  
Wakefield, Riesling, Clare Valley  
Kim Crawford, Sauv Blanc, New Zealand

## Sparkling + Bubbles

La Marca, Prosecco, Italy  
Piper, Heidsick, Brut, Spain  
Moet & Chandon Imperial, Champagne, France

## Apertifs

Courvoisier VS, Cognac, France  
Pillitteri Vidal, Ice Wine, Niagara  
Taylor Flatgate 10 Year Tawny, Port, Portugal

per bottle

## Wine/Champagne Corkage Service

Client provides Wine and/or Champagne - a corkage fee of \$4<sup>00</sup> per person would apply for two bottles; \$5<sup>00</sup> if both wine & champagne are served & glassware is required. This includes beverage chilling, opening, & placement of wine bottles & glassware on table or at station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$3<sup>00</sup> per person for wine pouring service.

per bottle

per bottle

inquire  
for  
pricing

per oz



# BEVERAGE SERVICE

House Brand Liquor & Domestic Beer  
House Red & White (Canada)  
Premium Brands & Import Beer  
Soft Drinks  
Bottled Juice

**Included at the Bar:** Maraschino Cherries, Lemons, Limes, Simple Syrup, Lime Mix, Celery Salt, Spicy Pickled Beans, Pop, Cranberry Juice, Orange Juice, Tonic, Soda Water, Clamato Juice, & Pineapple Juice.

**Upon Request:** Stuffed Olives, Apple Juice, Grapefruit Juice, & Bitters.

### Punch Services *(40 servings)*

Peach Punch  
Iced Tea  
Fruit Punch

### Add Ons *(prices are per person):*

- Mint Leaves
- Oranges
- Celery Sticks
- Blackberries

### House Bar Set Up

Scotch, Vodka, Gin, Rye, Rum,  
Domestic Beer, Cocktails &  
Coolers.

- Grapefruit
- Strawberries
- Raspberries
- Sparkling Mineral Water



# ZERO PROOF

Non-Alcoholic Beverages

*Please note that all beverage packages below do not contain alcohol & are self serve stations.*

## WELCOME DRINK PACKAGE

Welcome your guests to your special event with a refreshing beverage station! Package includes two beverage dispenser stations, glassware, & decorative straws. Serves 30 ppl

### Drink Station Options (Choose Two):

- Cucumber Mint Water
- Unsweetened Iced Tea
- Sparkling Pink Lemonade
- Citrus Infused Water
- Peach Iced Tea with Rosemary

## CRAFT FAUX CAESAR BAR

Craft up your own Caesar & challenge a historic Canadian staple recipe. This station is meant to be a serve yourself station as a pre-dinner enhancement to your event.

### Includes:

- Motts Clamato Juice, Heinz Tomato Juice, & Pickle Juice
- Lemons & Limes
- Pickled Beans & Dill Pickles
- Celery Sticks
- Olives
- Cholula Hot Sauce, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce, Salt & Pepper
- Montreal Steak Spice

## ‘DIRTY’ SODA STATION

Treat your guests to a fizzy, flavor-packed experience! Our Dirty Soda Station lets them mix and match sodas, syrups, fresh fruit, and creamy add-ins to create their perfect drink. A refreshing, customizable treat for any event!

### Includes:

- Assorted Soda (Diet Pepsi, Pepsi, 7-UP, Gingerale, Root Beer, Dr. Pepper)
- Limes, Lemons, Cherries
- Lime Juice
- Cream, Half N Half, Oat Milk
- Variety of Syrups

## HOT DRINK STATION

Happiness is a hot drink on a cold day. Served in eco-friendly paper cups, your guests are sure to warm up crafting these hand-picked ingredients into a delicious drink. *Min. 30 ppl*

### Includes:

- Mini Marshmallows
- Caramel & Vanilla Flavoured Syrup
- Hot Chocolate Powder
- Mini Chocolate Chips
- Whipped Cream
- Hazelnut Sticks

## MARGARITA BAR

The perfect combination of sweet & sour, the Margarita is a classic cocktail that never goes out of style

### Includes:

*Classic Margarita*  
lime juice, simple syrup, course rimmer salt, & orange bitters

*Spicy Mango Margarita with Tajin*  
mango juice, lime juice, Tajin seasoning spicy rimmer, & orange bitters

## MIMOSA BAR

Enjoy this bubbly beverage anytime of the day. Served with a variety of fresh fruit juices (Orange, Grapefruit, & Cranberry) topped with sparkling mineral water. *Min. 20 ppl.*