



# BANQUET MENU







# BANQUET MENU

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## À LA CARTE SELECTIONS



All Day Beverage Service .....	\$17.00 / person
All Day Coffee / Tea Service .....	\$15.00 / person
Coffee, Tea or Decaf .....	\$4.00 / person
Fruit Juice Bottles .....	\$4.00 / person
Canned Soft Drinks .....	\$4.00 / person
Bottled Water .....	\$4.00 / person
Vitamin Water (591 ML) .....	\$5.00 / person
Sliced Bannock with Preserves and Honey   .....	\$4.00 / person
Fry Bread and Saskatoon Cream Cheese  .....	\$4.00 / person
Seasonal Fruit Platter    .....	\$6.50 / person
Vegetable Platter with Seasonal Dip   .....	\$6.50 / person
Domestic Cheese Platter  .....	\$9.00 / person
Cured Meat & Artisan Cheese Platter .....	\$13.00 / person
Banana Loaf  .....	\$6.00 / person
Chocolate Dipped Biscotti  .....	\$5.00 / person
Smoked Almonds    .....	\$4.00 / person
Kettle Chips with Caramelized Onion Dip   .....	\$4.00 / person
Gourmet Cookies  .....	\$27.00 / dozen
Assorted Breakfast Pastries  .....	\$35.00 / dozen
Assorted Bite-Size Desserts  .....	\$32.00 / dozen
Whole Fresh Fruit    .....	\$3.00 / piece
Chips and Salsa   .....	\$5.00 / person
Pemmican Popcorn  .....	\$4.00 / person
Trail Mix  .....	\$4.00 / person

 Vegetarian

 Gluten-Free

 Dairy-Free

 Pescatarian

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# DAILY MEETING PACKAGE

## DAILY MEETING PACKAGE

\$65.00 / person

*Coffee and Tea Service Included*  
(Minimum 15 People)

### SIMPLE SANDWICH BREAKFAST

(1 Sandwich Per Guest)

- English Muffin with Fresh Cracked Egg, Canadian Peameal Bacon & Smoked Cheddar Cheese
- Breakfast Potatoes   
- Assorted Individual Yogurt  

### BREAK A.M.




Sliced Seasonal Fruit Platter   

### LUNCH

Soup, Salad & Sandwich

- Soup of the Day
- Mixed Green Salad with Assorted Dressings  
- Assorted Artisan Sandwiches (  Can Be Requested ) (  Can Be Requested )
- Chef Choice of Dessert

### BREAK P.M.

- Gourmet Cookies 
- Bannock Bread with Signature Homemade Jams  
- Selection of Assorted Juice and Pop



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# GLENMORE MEETING PACKAGE



\$79.00 / person

*Coffee and Tea Service Included*  
(Minimum 15 People)

## BREAKFAST

- Selection of Fruit Juices (V) (GF) (P)
- Bannock Bread and Assorted Jam, Sliced Fruit Platter (V) (P)
- Farm-fresh Scrambled Eggs (V) (GF), Breakfast Sausages (P), and Breakfast Potatoes (V)

## BREAK A.M.

- Assorted Freshly-Baked Pastries (V)

## LUNCH

### CHOICE OF ONE OF THE FOLLOWING HOT LUNCHES:

- Caesar Salad
- Roasted Chicken Alfredo: Pasta with Herb Alfredo Sauce, Totem Bruschetta, Garlic Bannock Bread
- Chef Choice of Dessert (V)

### OR

- Apple Cranberry Coleslaw (V) (GF)
- Alberta Sliced Beef Au Jus (V) (P) with Garlic Mashed Potatoes (V) (GF) and Seasonal Vegetables (V) (GF)
- Chef Choice of Dessert (V)

## BREAK P.M.

- Tortilla Chips and Salsa (V)
- Salted Pretzels (V)
- Gourmet Cookies (V)
- Selection of Assorted Juice and Pop



# FIRST NATION MEETING PACKAGE



\$75.00 / person

*Coffee and and Tea Service Included*  
(Minimum 15 People)

## BREAK A.M.

- Banana Bread (V), Mini Muffins (V), Bannock Bread (V) (P) and Saskatoon Berry Jam (V) (GF) (P)
- Sliced Seasonal Fruit (V) (GF) (P)

## LUNCH

- Hearty Hamburger Soup (P)
- Crudité Platter (V) (GF) (P)
- Alberta Sliced Beef Au Jus (V) (P) with Garlic Mashed Potatoes (V) (GF) and Seasonal Vegetables (V) (GF)
- Chef Choice Seasonal Bread Pudding (V)

## BREAK P.M.

- Assortment of Two Bite Brownies and Macaroons (V)
- Tortilla Chips (V) & Salsa (V) (GF) and Salted Pretzels (V)
- Selection of Assorted Juice, Pop and Water

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(GF) Gluten-Free

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# COFFEE BREAK SELECTIONS



## QUICK PICK ..... \$9.00 / person

(Minimum 10 People)

- Sliced Seasonal Fruit (V) (GF) (DF)
- Juice, Coffee and Tea

## BE A KID AGAIN ..... \$11.00 / person

(Minimum 10 People)

- Gourmet Cookies and Brownies (V)
- Individual 2% Milk or Chocolate Milk (V) (GF)

## COFFEE & SWEET TREATS... \$10.00 / person

(Minimum 10 People)

- Banana Loaf and Gourmet Cookies (V)
- Juice, Coffee and Tea

## BITS & BITES ..... \$11.00 / person

(Minimum 10 People)

- Assorted Breakfast Pastries (V)
- Sliced Seasonal Fruit (V) (GF) (DF)
- Juice, Coffee and Tea

## TASTY TIDBITS ..... \$14.00 / person

(Minimum 10 People)

- Pemmican Popcorn
- Trail Mix (V) (GF)
- Smoked Almonds (V) (GF)
- One Bite Brownies (V)
- Juice, Coffee and Tea

## HEALTHY START ..... \$18.00 / person

(Minimum 10 People)

- Individual Yogurt (V) (GF)
- Fruit Salad (V) (GF) (DF)
- Crudité Platter with Ranch (V) (GF)
- Assorted Cheese (V)
- Banana Bread and Assorted Granola Bars and Trail Mix (V)
- Cottage Cheese and Pumpkin Seeds (V) (GF)
- Whole Fruit (V) (GF) (DF)
- Juice, Coffee and Tea

## AFTERNOON RECHARGE... \$14.00 / person

(Minimum 10 People)

- Tortilla Chips & Salsa (V)
- Salted Pretzels (V)
- Assorted Candy Bars (V)
- Soft Candies (DF)
- Trail Mix (V) (DF)
- Selection of Assorted Juice and Pop (V) (GF) (DF)

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## LIGHT & BRIGHT ..... \$15.00 /person

(Minimum 10 People)

- Selection of Assorted Domestic Cheese and Crackers 
- Sliced Seasonal Fruit Platter   
- Juice, Coffee and Tea

## GARDEN STATE ..... \$17.00 /person

(Minimum 10 People)

- Sliced Seasonal Fruit   
- Hummus and Pita  
- Vegetable Crudités with Herb Dip  
- Five Cheese Spinach Dip with Fry Bread for dipping 
- Soft Drinks and Bottled Water







## CARNIVAL BREAK ..... \$14.00 /person

(Minimum 10 People)

- Popcorn  
- Caramel Popcorn  
- Bannock Bites  
- Beer Nuts  
- Pretzels  
- Canned Pop

## CANDYLAND BREAK ..... \$13.00 /person

(Minimum 10 People)

- Selection of Assorted Mini Chocolate Bars 
- Twizzlers   
- Gummy Candies  
- Juice, Coffee and Tea

## FORMAGERIE ..... \$20.00 /person

(Minimum 10 People)

- Fruit Platter  
- Trail Mix 
- Vegetable Crudité with Ranch  
- Smoked Almonds   
- Local and Imported Cheese Platter with Preserves 
- Juice, Coffee and Tea

## DIABETIC FRIENDLY BREAK ..... \$23.00 /person

(Minimum 10 People)

- Berry Bowls   
- Ricotta  
- Quinoa Bowl   
- Vegetable Crudité with Ranch Dressing  
- Hummus with Crackers  
- Coffee and Tea



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# BREAKFAST SELECTIONS

Any selections under the minimum people will be plated

## THE MINI CONTINENTAL . . . \$18.00 / person (Minimum 15 People)

- Assortments of Mini Muffins , Banana Bread  and Bannock Bread 
- Selection of Fruit Preserves, Butter and Honey  
- Oatmeal 
- Sliced Fruit   
- Coffee and Tea

## CONTINENTAL . . . \$20.00 / person (Minimum 15 People)


- Fresh Baked Assortments of Mini Muffins 
- Bannock Bread  
- Fruit Preserves, Butter and Honey  
- Seasoned Breakfast Home Fries  
- Scrambled Eggs  
- Fresh Fruit Platter   
- Juice, Coffee and Tea

## THE WAKE UP . . . \$22.00 / person (Minimum 15 People)

- Fruit Salad   
- Individual Yogurt Cups  
- Cinnamon French Toast served with Syrup 
- Seasoned Breakfast Home Fries  
- Scrambled Eggs  
- Breakfast Sausage 
- Juice, Coffee and Tea



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## BENEDICT BONANZA ..... \$19.00 / person

(Two Portions Per Person)

(Minimum 15 People)

(Please choose one selection for the entire group)

### • CLASSIC

Poached Egg on an English  
Muffin, Canadian Back Bacon  
and Hollandaise Sauce

### • POW WOW

Poached Egg on Signature Fry Bread, Sauteed Onions  
and Spinach with Hollandaise and Pemmican Garnish

All served with Home-style Breakfast Potatoes  
and Fresh Fruit  
Juice, Coffee and Tea

## SIMPLE SANDWICH ..... \$21.00 / person

(Minimum 15 People)

(Please choose on for the entire group)

### BREAKFAST SANDWICHES:

- English Muffin with Fresh Cracked Egg,  
Bacon and Smoked Cheddar Cheese
- Butter Croissant with Fresh Cracked Egg,  
Breakfast Sausage and Cheddar Cheese

All served with Breakfast Potatoes  
and Fresh Fruit  
Juice, Coffee and Tea



## GREY EAGLE BREAKFAST BUFFET ..... \$21.00 / person

(Minimum 15 People)

- Individual Yogurt Cups
- Fresh Fruit Platter
- Bannock Bread served with  
Saskatoon Berry Jam and Honey
- Seasoned Breakfast Home Fries
- Scrambled Eggs with Onions, Peppers  
and Cheddar Cheese
- Breakfast Sausage
- Cinnamon French Toast served with Syrup
- Juice, Coffee and Tea

## EGGS YOUR WAY BREAKFAST BUFFET ..... \$28.00 / person

(Minimum 20 People)

- Individual Yogurt Cups
- Fresh Fruit Platter
- Bannock Bread served with  
Saskatoon Berry Jam and Honey
- Seasoned Breakfast Home Fries
- Chef Attended Scrambled Eggs,  
Fried Eggs
- Breakfast Sausage
- Smoked Bacon
- Juice, Coffee and Tea

**ADD Bacon to any buffet ..... \$4.50 / person**

**ADD Oatmeal to any buffet ..... \$2.00 / person**

**SUBSTITUTE Bacon or Sausage ... \$1.50 / person**

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# BUFFET LUNCH

Coffee and Tea Service Included  
(Minimum 15 People)

## SUNSET BUFFET ..... \$36.00 /person

- Fry Bread and Butter 
- Garden Salad with Assorted Dressings  
- Stuffed Pasta topped with Fresh Basil with a Parmesan Blush Sauce 
- Grilled Lemon and Rosemary Chicken 
- Herbed Rice Pilaf   
- Fresh Fruit Platter and Assorted Cookies 

## WEST COAST BUFFET ..... \$38.00 /person

- Soup of the Day
- Garden Salad with Assorted Dressings  
- Caesar Salad
- Pan-Seared Salmon with Yellow Curry Sauce   
- Chicken Stir-fry with Garden Fresh Vegetables 
- Toasted Coconut Rice  
- Fresh Fruit Platter and Assorted Cookies   











## GREY EAGLE BUFFET ..... \$39.00 /person

- Soup of the Day

### CHOOSE TWO OF THE FOLLOWING:

- Caprese Salad  
- Pasta Salad 
- Village Greek Salad  
- Caesar Salad
- Mixed Greens  
- Potato Salad  
- Coleslaw 
- Asian Noodle Salad  

### Entrees Included:

- Chef Choice Pasta Baked with Vegetables, Homemade Tomato Sauce and Cheese 
- Chicken Breast with Roasted Red Pepper Pesto Cream Sauce 
- Marinated Alberta Beef topped with Rosemary Jus and Pickled Saskatoon Berries  
- Garlic Mashed Potatoes  
- Fresh Fruit Platter   
- Assorted Bite-Size Desserts 

## VEGETARIAN OPTIONS:

### Add to your buffet for \$8.00

- Gluten-Free Gnocchi with a Roasted Tomato Sauce   
- Vegetarian Chili   
- Beyond Meat Stir-Fry   
- Beyond Meat Shepherd's Pie   
- Vegetarian Lasagna 

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# BUFFET LUNCH

## SOUP, SALAD & SANDWICH \$28.00 / person

(Minimum 15 People)

- Soup of the Day
- Mixed Green Salad with Assorted Dressings (V) (GF)
- Assorted Artisan Sandwiches (GF) (Can Be Requested)
- Assorted Bite-Size Desserts (V)

## PASTURE ..... \$29.50 / person

(Minimum 15 People)

- Vegetable Soup (V) (GF)
- Vegetable Crudités (V) (GF)
- Vegetarian Black Bean Taco Salad (V)
- Stuffed Pasta with Spinach and Blush Sauce (V)
- Sliced Seasonal Fruit (V) (GF) (DF)
- Assorted Bite-Size Desserts (V)



Coffee and Tea service included

(Minimum 15 people)

## ATLAS ..... \$36.00 / person

(Minimum 15 People)

- Village Greek Salad (V) (GF)
- Fresh Made Hummus with Pita (V) (GF)
- Grilled Marinated Vegetables (V) (GF) (DF)
- Grilled Chicken Kabobs (GF) (DF) (2 Per Person)
- Lemon Herb Rice (V) (GF)
- Tzatziki (V) (GF)
- Baklava (V)

## MEXICANA ..... \$33.00 / person

(Minimum 15 People)

- Tortilla Chips served with Guacamole (V) (GF)
- Seasoned Chicken Fajitas with all the fixings: Salsa, Sour Cream, Pickled Jalapeños, Tomatoes, Shredded Cheese, Guacamole, Sauteed Onions and Peppers
- Mexican Rice (V) (GF) (DF)
- Assorted Bite-Size Desserts (V)

## MAMA MIA ..... \$34.00 / Person

(Minimum 15 People)

- Fresh Baked Garlic Focaccia Bread (V)
- Classic Caesar Salad
- Traditional Beef Lasagna
- Chicken Drumstick Parmesan with Tomato Basil Sauce (GF) (Can Be Requested)
- Assorted Bite-Size Desserts (V)

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## "MAKE YOUR OWN" ALBERTA BEEF BURGER BAR

..... \$32.00 / person

(Minimum 15 People)

(1.5 Burgers Per Person)

- Gourmet Alberta Beef Burgers
- Served with Crispy Bacon, Mayonnaise, Pickles, Sautéed Onions, Sautéed Mushrooms, Lettuce, Tomatoes, Sliced Cheddar Cheese
- Crispy Potato Wedges and Chicken Gravy
- Assortment of Bite-Size Desserts 🌱

## "POW WOW EXPRESS"

..... \$38.00 / person

(Minimum 15 People)

- Saskatoon Berry Soup 🌱🌾🥛
- "Build-Your-Own" Nation Taco on Traditional Fry Bread 🌱, Spiced Ground Bison 🌱🥛, Roasted Corn and Black Beans 🌱🌾🥛,
- **TOP YOUR OWN AND CREATE IT YOUR WAY:** Cilantro, Tomatoes, Sour Cream, Cheese, Salsa, Lettuce, Pickled Jalapenos, Guacamole
- Bannock Bread Pudding
- Assorted Bite-Size Desserts 🌱

**ADD Bannock or**

Fry Bread to any buffet..... \$2.00 / person



# BUFFET LUNCH DAILY DEALS

Coffee and Tea Service Included

(Minimum 15 People)

## MONDAY

SOUP, SALAD & SANDWICH ... \$25.00 / person

## TUESDAY

MEXICANA..... \$30.00 / person

## WEDNESDAY

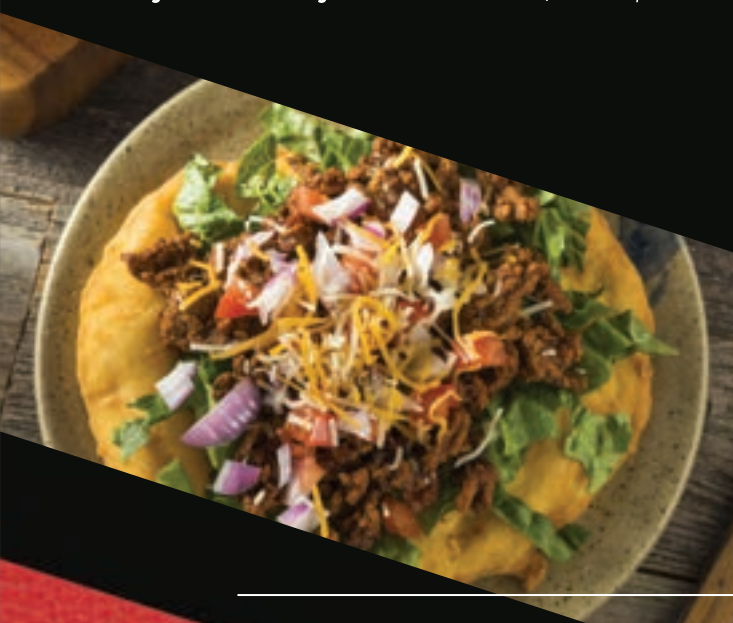
MAMA MIA ..... \$31.00 / person

## THURSDAY

SUNSET BUFFET ..... \$33.00 / person

## FRIDAY

ATLAS..... \$33.00 / person



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# PLATED LUNCH SELECTIONS

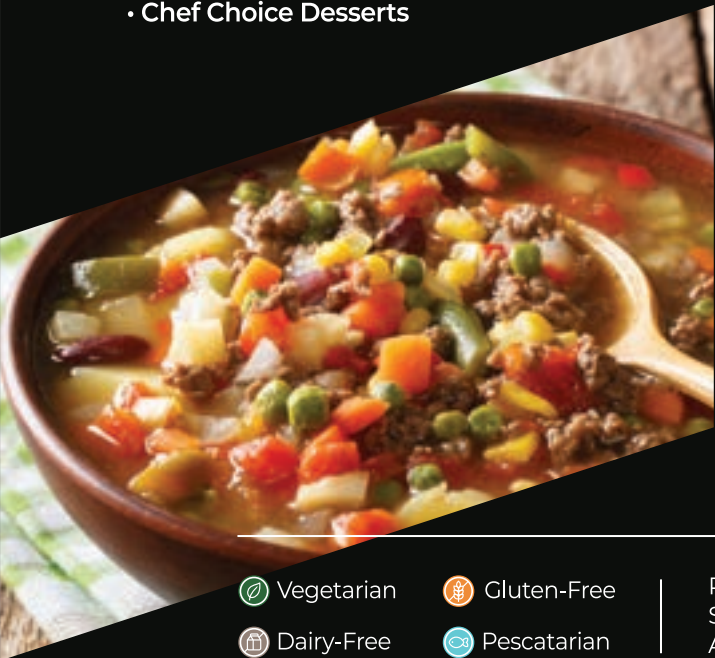
Coffee and Tea Service Included

## ITALIANO ..... \$28.00 /person

- Soup of the Day
- Traditional Italian Lasagna or Roasted Vegetable Lasagna 🌱
- Classic Caesar Salad and Garlic Focaccia Bread 🌱
- Chef Choice Desserts

## ACREAGE ..... \$31.00 /person

- Chef Garden Vegetable Salad 🌱🌾🥛
- Roasted Chicken Breast topped with Wild Mushroom Sauce 🌾
- Garlic Mashed Potatoes and Chef Choice Seasonal Vegetables 🌱🌾
- Chef Choice Desserts



## FLARE ..... \$32.00 /person

- Chef Garden Vegetable Salad 🌱
- Chicken Breast with Boursin Cheese and finished with a Roasted Pepper Sauce 🌾
- Served with Garlic Mashed Potatoes and Chef Choice Seasonal Vegetables 🌱🌾
- Chef Choice Desserts

## HOODOO ..... \$39.00 /person

- Composed Beet Root Salad, Walnuts, Goat Cheese, Red Wine Vinaigrette 🌾
- Seared Salmon with Creamy Leeks, Confit Tomato, Baby Potato 🐟 and Spiced Broccolini 🌱🌾
- Chef Choice Desserts

## TSUUT'INA TRAIL ..... \$42.00 /person

- Composed Artisan Salad with Marinated Confit Cherry Tomatoes, Smoked Almonds and Balsamic Glaze 🌱🌾
- Grilled Alberta Sirloin with Peppercorn Brandy Sauce 🌾, Hasselback Potatoes and Seasonal Vegetables 🌱🌾
- Chef Choice Desserts

## COUNTRY STRONG ..... \$38.00 /person

- Hamburger Soup 🥛 served with Bannock 🌱
- Slow Roasted Marinated Alberta Beef, topped with Red Wine Au Jus 🌾🥛 with Garlic Mashed Potatoes 🌱🌾 and Seasonal Vegetables 🌱🌾
- Chef Choice Desserts

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# EXPRESS LUNCH

Coffee and Tea Service Included  
(Minimum 15 People)

## PASTA PARTY ..... \$28.00 / person

- Roasted Chicken Pasta with Herb Alfredo Sauce, Bruschetta and Grilled Focaccia Bread 🌱
- Caesar Salad
- Chef Choice of Dessert 🌱

## PIZZA PARTY ..... \$28.00 / person

- Please choose one style or a variety Cheese 🌱🌱, Hawaiian or Pepperoni
- Caesar Salad
- Chef Choice of Dessert 🌱



## BEEF STEW ..... \$32.00 / person

- Hearty Beef and Vegetable Stew (🌱 Can Be Requested), 🍷
- Bannock Slices 🌱🍷🌱
- Garlic Mashed Potatoes 🌱🍷
- Chef Choice of Dessert 🌱

## ALBERTA GROWN ..... \$30.00 / person

- Sliced Alberta Beef with Au Jus 🍷
- Garlic Mashed Potatoes 🍷 and Seasonal Vegetables 🌱🍷
- Chef Choice of Dessert 🌱













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# HERITAGE BOXES

## HERITAGE BOXED BREAKFAST ..... \$17.00 / person

- Muffin 
- Granola Bar 
- Hardboiled Eggs   
- Individual Yogurt  
- Whole Fruit   
- Bottled Fruit Juice

## GRASSLANDS BOXED LUNCH ..... \$23.00 / person

- Orzo Greek Pasta Salad 
- Granola Bar or Cookie 
- Roast Beef Sandwich on Multi-Grain Bread  
Horseradish, Mayonnaise, Lettuce, Sprouts,  
Smoked Cheddar Cheese
- Whole Fruit   
- Bottled Fruit Juice



## HERITAGE BOXED LUNCH ..... \$26.00 / person

( Gluten-Free Available Upon Request)  
(Minimum order of 15 of each type of sandwich)

### CHOICE OF ONE SANDWICH:

- **CLASSIC CANADIAN**  
Sliced Smoked Ham,  
Canadian Cheddar Cheese,  
Garden Crisp Lettuce, Sliced Tomatoes,  
thinly sliced Sliced Red Onion and Dijon Aioli
- **CHIPOTLE TURKEY**  
Sliced Roasted Turkey,  
Crisp Lettuce and Sliced Tomato, Cucumber,  
Swiss Cheese and Cajun Aioli
- **VEGETARIAN DELIGHT**    
Roasted Bell Pepper, Red Onion,  
Roasted Tomato, Cucumber, Baby Spinach  
and Hummus
- Whole Apple   
- Potato Chips  or Chocolate Chip Cookie 
- Bottled Water

## HUNTER'S BOX ..... \$20 / person

- Bannock with Jam and Honey Stick  
- Granola Bar 
- Individual Yogurt  
- Fresh Berries   
- Bottled Fruit Juice

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# BUFFET DINNER

Coffee and Tea Service Included  
(All buffets have a minimum of 20 people)

## HERITAGE BUFFET ..... \$44.00 /person

- Assorted Dinner Rolls 🌿 served with Butter
- Chef Garden Salad with Assorted Dressings 🌿 🌾 🐟
- Stuffed Pasta Tossed in a Rose Sauce 🌿
- Marinated Slow-Roasted Alberta Beef, Au Jus 🌾 🍷
- Garlic Mashed Potatoes 🌿 🌾  
and Chef Choice Seasonal Vegetables 🌿 🌾
- Assorted Bite-Size Desserts 🌿

## ATLANTIC BUFFET ..... \$52.00 /person

- Soup of the Day
- Assorted Dinner Rolls 🌿 served with butter
- Medley of Mixed Greens Salad  
with Assorted Dressings 🌿 🌾 🐟
- Caesar Salad
- Alberta Slow Roasted Beef  
topped with a Wild Mushroom Sauce 🌾 🍷
- Penne Pasta with Spinach  
and Peppers in a Creamy Pesto Sauce 🌿
- Pan-Seared Salmon  
topped with Roasted Tomato Confit 🌾 🍷 🐟
- Rosemary Roasted Baby Potatoes and  
Seasonal Vegetables 🌿 🌾
- Assorted Bite-Size Desserts 🌿



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## CHINOOK BUFFET ..... \$59.00 /person

- Soup of the Day and Assorted Dinner Rolls served with butter
- Medley of Mixed Greens Salad with Assorted Dressings 🌱🌾🐟
- Caesar Salad
- Domestic Cheese Platter 🌱 and Crudit  Platter 🌱🌾
- Herb Rubbed Pork Tenderloin with Bacon and Onion Chutney 🌾🏠
- Garlic and Basil Nine-Piece Chicken with Tomato Cream Sauce 🌾
- Pan Seared Salmon topped with Honey Garlic Drizzle 🌾🏠🐟
- Roasted Potatoes 🌱🌾 and Seasonal Vegetables 🌱🌾
- Assorted Bite-Size Desserts 🌱



## NATION FEAST BUFFET ..... \$69.00 /person

- Traditional Hamburger Soup 🏠
- Vegetable Crudit  🌱🌾
- Assortment of Traditional Fry Bread and Bannock Bread with Assorted Jams and Butter 🌱
- Medley of Mixed Greens Salad with Assorted Dressings 🌱🌾
- Caesar Salad
- Poached Dressed Salmon 🌾🏠🐟
- Slow-Roasted Alberta Beef with Red Wine Au Jus Crispy Onions and Pickled Saskatoon Berries 🏠
- Fried Nine-Piece Chicken topped with House Herb Blend
- Wild Mushroom Barley Risotto 🌱
- Garlic Mashed Potatoes 🌱🌾 and Chef Choice Root Vegetables 🌱🌾
- Seasonal Bread Pudding
- Assorted Cakes 🌱
- Sliced Fruit 🌱🌾🏠

## CHEF ATTENDED STATION ADDITIONAL ..... \$225 Per Chef



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# PLATED DINNER SELECTIONS

Coffee and Tea Service Included

## GRASSLANDS ..... \$56.00

### FIRST COURSE

- Chef Garden Salad with Balsamic Vinaigrette (V) (GF) (D)

### SECOND COURSE

#### CHOICE OF ONE OF THE FOLLOWING:

- Herb-Roasted Chicken Breast Supreme with Sage Chicken Gravy (GF) (D) with Garlic Mashed Potatoes, Seasonal Vegetables and Crispy Sage

or

- Maple-Glazed Salmon (D) (P) served with Herbed White and Wild Rice Pilaf, (V) (GF) Seasonal Vegetables and Wild Rice Garnish (P)

### THIRD COURSE

- Seasonal Dessert (V)

## ALBERTA ..... \$61.00

### FIRST COURSE

- Grilled Caesar Salad, Crispy Capers, Candied Bacon, Prairie Crisps

### SECOND COURSE

- Roasted Tomato Soup, Crema and Extra Virgin Olive Oil (V) (GF)

### THIRD COURSE

#### CHOICE OF ONE OF THE FOLLOWING:

- AAA Alberta Sirloin with Peppercorn Sauce (GF), Smashed Potato Cake (V) (GF) and Seasonal Vegetables (V) (GF)

or

- Herb-Roasted Chicken Supreme with Onion and Red Pepper Jam (GF) (D) with Roasted Garlic Mashed Potatoes (V) (GF) and Seasonal Vegetable (V) (GF)

### FOURTH COURSE

- Seasonal Dessert (V)



(V) Vegetarian

(GF) Gluten-Free

(D) Dairy-Free

(P) Pescatarian


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## THE LITTLE CHIEF ..... \$66.00

### FIRST COURSE







- Roasted Root Vegetable Soup  

### SECOND COURSE





- Totem Bruschetta, Goat Cheese and Balsamic Glaze served on Traditional Fry Bread 

### THIRD COURSE

#### CHOICE OF ONE OF THE FOLLOWING:

- Roasted Alberta Striploin    
served with Roasted Garlic Smashed Potato Cake    
Chef Choice Seasonal Vegetables  

or

- Chicken Supreme with “Boursin” Cream Cheese   
with Wild Mushroom Risotto   
and Broccolini and Pickled Carrots  

### FOURTH COURSE

- Seasonal Dessert 




## TSUUT'INA ..... \$68.00

### FIRST COURSE

- Hamburger Soup 

### SECOND COURSE





- Composed Salad with Confit Tomatoes, Parmesan and Prairie Crisps 

### THIRD COURSE

#### CHOICE OF ONE OF THE FOLLOWING:

- Alberta AAA Striploin and topped with Pemmican Compound Butter served with Roasted Garlic Smashed Potato Cake, Sautéed Garlic Mushrooms, Broccolini and Crispy Onions

or

- Local Pickerel Fish Finished with Brown Butter Sauce , Lentils, Carrot Purée  and Seasonal Vegetables  

### FOURTH COURSE

- Seasonal Dessert 

## CUSTOM MULTI-COURSE MENUS ..... Starting at \$80.00 /person

 Vegetarian

 Gluten-Free

 Dairy-Free

 Pescatarian

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# CANAPÉS









## / LATE NIGHT SNACKS

(Minimum of 4 dozen each)














### COLD CANAPÉS ..... \$37 Dozen

- Bruschetta Bites 
- Devilled Eggs with Pemmican  
- Hummus and Roasted Vegetable Pinwheels 
- Brie, Grape, Saskatoon Berry Jam and Balsamic Glaze 
- Minted Peas Phyllo Cups with Parmesan Shards 
- Eggplant Caponata on Crostini 
- Prosciutto and Compressed Melon Bites  
- Spiced Pecan Encrusted Goat Cheese Balls  






### COLD CANAPÉS ..... \$43 Dozen

- Lemon and Herb Jumbo Shrimp with Remoulade   
- Spiced Chicken Salad Phyllo Cups
- Mini Smoked Salmon Pinwheels with Caper Cream Cheese 
- Beef Carpaccio Crostini, Black Garlic Aioli
- Sushi (Maki Rolls) Dynamite Rolls, California Roll, Yam Roll, Spicy, Salmon Roll, Spicy Tuna Roll 
- Chocolate Covered Strawberries  
- Locally Made Bon Bons (Hard-shelled chocolates) 

### HOT CANAPÉS ..... \$42 Dozen

- Vegetable Dumplings, Red Curry Emulsion  
- Croque Madame (Egg-dipped ham and cheese sandwich)
- Mushrooms on Toast with Truffle Oil   
- Chicken Wings, Salt and Pepper or Herb-Spiced 
- Truffle Mini Quiche 
- Vegetable Spring Roll with Plum Sauce  
- Sweet and Sour Meatballs with Grilled Pineapple  
- Vegetarian Samosas with Cumin Yogurt 
- Blue Cheese Stuffed Date wrapped in Prosciutto 


### HOT CANAPÉS ..... \$50 Dozen

- Pulled Pork Slider, Spiced Coleslaw
- Beef Striploin Cube, Horseradish Aioli and Crispy Onions 
- Seared Scallops with Bacon Vinaigrette  
- Breaded Coconut Shrimp with Sweet Chili Sauce 
- Bacon, Mushrooms, Smoked Cheddar Arancini Spheres
- Alberta Beef Slider, Tomato, Mayonnaise, Pickles
- Chicken and Cashew Satay
- Crab and Scallop Cakes 

### CHEF ATTENDED STATION ADDITIONAL ..... \$225 per chef

 Vegetarian

 Gluten-Free

 Dairy-Free

 Pescatarian

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# FOOD STATIONS & LATE-NIGHT SNACKS

## BRUSCHETTA BAR ..... \$12.00

(Minimum 20 People)

- Freshly-Baked Assorted Breads, drizzled with Extra Virgin Olive Oil and lightly toasted 🌿

### GUESTS CHOOSE FROM:

- Classic Bruschetta 🌿
- Cowboy Caviar 🌿 🥚 🌾
- Basil Pesto Goat Cheese Spread 🌿 🌾

## SUSHI STATION

(Minimum 20 People)

### SUSHI (MAKI ROLLS): ..... \$3.25 per piece

Dynamite Rolls, California Roll, Yam Roll, Spicy Salmon Roll, Spicy Tuna Roll

### NIGIRI SUSHI/SASHIMI: ..... \$4.50 per piece

Salmon, Tuna, Shrimp Sushi, Tamago (Egg Sushi) or Inari (Bean Cake)

Soy Sauce, Pickled Ginger, Wakame, Wasabi



## MASHED POTATO BAR ..... \$16.00

(Minimum 40 People)

### ADD SAUTEED SHRIMP OR ROASTED CHICKEN \$6.00 /person supplement

Garlic Mashed Potatoes 🌿 🌾

### TOP YOUR OWN AND CREATE IT YOUR WAY:

Fresh Scallions, Shredded Cheddar, Diced Bacon, Sautéed Mushrooms, Caramelized Onions, Sour Cream, Country Brown Gravy

🌿 Vegetarian

🌾 Gluten-Free

🥚 Dairy-Free

🐟 Pescatarian

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## TSUT'INA NATION TACO BAR

\$21.00

(Minimum 40 People)

(Up to 150 people. For groups of 150+, item will be composed)

"Build Your Own" Taco On Traditional Fry Bread,

Spiced Ground Bison 🌱🐷,

### TOP YOUR OWN & CREATE IT YOUR WAY:

Cilantro, Tomatoes, Sour Cream, Cheese,

Salsa, Lettuce, Pickled Jalapeños,

Rice with Sweet Corn and

Black Bean Medley 🌱🌱

## "BUILD YOUR OWN" PIEROGI BAR

\$16.00

(Minimum 20 People)

Fresh Cooked Cheese-Stuffed Pierogi 🌱

### TOP YOUR OWN AND CREATE IT YOUR WAY:

Fresh Scallions, Shredded Cheddar,

Diced Bacon, Caramelized Onions,

Sour Cream, Country Brown Gravy and

Crispy Onions

## CHARCUTERIE & DOMESTIC CHEESE BAR

\$22.00

(Minimum 20 People)

Shaved Meats, Alberta Cured Meats  
and Deli Meats paired with a selection of  
Canadian Mixed Soft & Hard Cheeses,  
House Made Pickles, Mustards and Aioli,  
with Fresh Baked Crostinis,  
Fry Bread and Bannock

## TAQUERIA

\$20.00

(Minimum 20 People)

Spiced Chicken 🌱🐷,

Roasted Peppers and Onions 🌱🌱🐷,

Chipotle Shrimp

### TOP YOUR OWN & CREATE IT YOUR WAY:

Tortillas, Cilantro, Sour Cream, Salsa Verde,

Shredded Cheese, Zesty Salsa, Lettuce and Pickled

Jalapeños, Guacamole served with Mexican Rice 🌱🌱

## PASTA STATION

\$18.00

(Minimum 25 People)

(Up to 150 people. For groups of 150+, item will be composed)

### PASTA:

Baby Shells 🌱🐷 or Penne 🌱🌱 (Can Be Requested) 🐷

### SAUCES:

Marinara 🌱🌱🐷, Alfredo 🌱, Pesto 🌱🌱,

or Garlic and Olive Oil 🌱🌱🐷

### MEAT:

Ground Beef 🌱🐷, Chicken 🌱🐷,

or Italian Sausage 🐷

### VEGETABLES:

Mushroom, Tomato, Roasted Peppers,

Kalamata Olives, Sun-dried Tomatoes,

Red Onion, Scallions, Garlic and

Spinach Cottage Cheese

and Parmesan 🌱🌱



🌱 Vegetarian

🌱 Gluten-Free

🐷 Dairy-Free

🐷 Pescatarian

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## HONEY BBQ PULLED PORK ..... \$16.00

(Minimum 20 people)

A Taste of Alberta Marinated Pulled Pork, Slow Cooked and Tossed in our Honey BBQ Sauce 🌿

### TOP YOUR OWN AND CREATE IT YOUR WAY:

Sautéed Mushrooms, Caramelized Onions, Cheese Sauce, Southwest Coleslaw and Crispy Onions 🌿 and Fresh Buns

## POUTINE BAR ..... \$18.00

(Minimum 20 people)

Crispy Fries 🌿 🌱, Hearty Gravy 🌱 and Cheese Curds 🌿 🌱

### TOP YOUR OWN & CREATE IT YOUR WAY:

Sautéed Mushrooms, Caramelized Onions, Pickled Jalapeños, Green Onions, Sour Cream, and Diced Bacon

**ADD Pulled BBQ Pork or**

**Seasoned Pulled Chicken..... \$4.00 /person**



## ALBERTA BEEF ON A BUN ..... \$20.00

(Minimum 20 people)

A Taste of Alberta featuring Chef-carved Marinated Alberta Beef 🌱

### TOP YOUR OWN & CREATE IT YOUR WAY:

Sautéed Mushrooms, Caramelized Onions, Pickled Horseradish, Sliced Tomatoes, Red Wine Au Jus, Dijon Mustard, Cornichons and Fresh Buns

### SUBSTITUTE

Traditional Fry Bread ..... \$1.00 /person

## GREY EAGLE SIGNATURE "WHOLE" POACHED SALMON.. \$440.00

(Serves 40-50 people as an add-on to a buffet)

Whole Brown Sugar-Brined Salmon 🌱 🌿

Presented on a Platter with Saskatoon Berry Jam and Smoked Maple Syrup



## ADDITIONAL CHEF ATTENDED STATION ..... \$225 per chef

🌿 Vegetarian

🌱 Gluten-Free

🌿 Dairy-Free

🌿 Pescatarian

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# SPECIALTY DESSERT STATIONS



## BUILD YOUR OWN ICE CREAM SUNDAE BAR ..... \$14.00

(Minimum 20 People)

### CHOICE OF ICE CREAM TO BUILD ON:

- Double Chocolate Ice Cream (V) (GF),
- French Vanilla Ice Cream (V) (GF),
- Sorbet (V) (GF) (DF)

### TOP YOUR OWN & CREATE IT YOUR WAY:

Chocolate Sauce, Caramel Sauce, Marshmallows, Score Bits, Chocolate Chips, Cherries, Whipped Cream, Diced Strawberries and Pineapple, Crushed Pecans, Strawberry Sauce

## "BUILD YOUR OWN" CHEESECAKE STATION ..... \$14.00

(Minimum 20 People)

Whipped Cheesecake (GF)

### CHOOSE YOUR CRUMBS:

Cookie Crumble, Graham Cracker (V)

### CHOOSE YOUR COLD TOPPINGS:

Cherry Sauce, Blueberry Sauce, Strawberry Compote, Toasted Coconut, Score Bits, Saskatoon Berry Compôte, Seasonal Fruit, Rainbow Sprinkles and Mini Marshmallows

### CHOOSE YOUR HOT TOPPINGS:

Salted Hot Caramel, Chocolate Sauce (V) (GF)

## BRITISH EXPRESS ..... \$14.00

(Minimum 20 People)

- Fresh Apple Pie (V) (GF)
- Assorted Cheddar Cheese (V)
- Devonshire Cream (V) (GF) (DF)
- Butterscotch Sauce

## BELGIUM CHOCOLATE FOUNTAIN ..... \$16.00

(Minimum 25 People)

- Belgium chocolate flowing smoothly through a beautiful fountain (V) (GF)

### DIP YOUR OWN & CREATE IT YOUR WAY:

Strawberries, Cantaloupe Melon, Honeydew Melon, Pineapple, Marshmallows, Lady Fingers, Brownies, Assorted Cookies

## BEIGNET STATION ..... \$17.00

(Minimum 20 People)

- Raspberry Filled (V)
- Hazelnut Filled (V)
- Bannock Bites (Cinnamon Sugar-Dusted Fry Bread) (V) (GF)

### TOP YOUR OWN & CREATE IT YOUR WAY:

Candied Bacon (GF) (DF), Strawberries, Nutella, Flambeed Bananas, Cinnamon Sugar, Marshmallows, Crumbled Cookie Bits, Score Bits, Whipped Cream, Chocolate Sauce

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(GF) Gluten-Free

(DF) Dairy-Free

(P) Pescatarian

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## WHITE WINE

<b>House Wine</b> .....	\$42.00
Sauvignon Blanc, 750ml	
<b>Indigenous World Winery</b> .....	\$62.00
Chardonnay, 750ml, Canada	
<b>Santa Margherita</b> .....	\$65.00
Pinot Grigio, 750ml, Italy	
<b>Cono Sur</b> .....	\$52.00
Sauvignon Blanc, 750ml, Chile	

## RED WINE

<b>House Wine</b> .....	\$42.00
Pinot Noir, 750ml	
<b>Indigenous World Winery</b> .....	\$73.00
Merlot, 750ml, Canada	
<b>Bodega Septima</b> .....	\$65.00
Malbec, 750ml, Argentina	
<b>Cono Sur</b> .....	\$52.00
Pinot Noir, 750ml, Chile	

## SPARKLING WINE

<b>Cupcake</b> .....	\$52.00
Prosecco, 750ml, Italy	

*If you have a specific wine request, we will do our best to accommodate. Due to potential availability issues, recommended wine selections and quantities must be finalized at least three weeks prior to your event.*

# BAR AND WINE PRICING

## BAR PRICING

	Host	Cash
<b>Domestic Beer</b> (341ml) .....	\$7.14	\$7.50
<b>Imported Beer</b> (330ml) .....	\$7.62	\$8.00
<b>Standard Highball</b> (1 oz) .....	\$7.14	\$7.50
<b>Premium Highball</b> (1 oz) .....	\$7.62	\$8.00
<b>House Wine</b> (5 oz) .....	\$8.58	\$9.00

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 Pescatarian

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**GREY EAGLE**  
RESORT & CASINO  
ON THE BEAUTIFUL TSUUT'INA NATION

