
CATERING MENU - BUFFET BREAKFASTS

Available between 7:00am and 11:00am with the exception of the Heritage Harvest Brunch

The Working Breakfast

Heritage breakfast sandwich
Farm fresh egg, capicola ham and cheddar cheese
in an English muffin

Individual fruit salad cups

Fresh baked fruit Danishes

Assorted chilled juices

Locally roasted coffee and tea selection

\$19

Cottage Breakfast

Cinnamon raisin French toast

Scrambled eggs with peppers and chives

Gluten free chicken and apple sausage

Red skin breakfast hash browns

Seasonal fresh fruit

Fresh baked muffins

Assorted chilled juices

Locally roasted coffee and tea selection

\$21

Country Farm House Breakfast

Minimum of 20 guests

Buttermilk pancakes with Canadian maple syrup

Scrambled eggs with peppers and chives

Gluten free *Spolumbo's* maple sausage and bacon

Home-style breakfast hash browns

Seasonal fresh fruit

Individual fruit yogurt

Fresh *Alberta Bakery* muffins, Danish, scones and croissants,
butter and fruit preserves

Assorted chilled juices

Locally roasted coffee and tea selection

\$24



Heritage Harvest Brunch

Available between 9:00am and 2:00pm in all venues
(with the exception of our tents). Minimum of 30 guests.

Carved brown sugar glazed gammon ham

Canadian back bacon eggs Benedict

Belgian sugar waffles with fruit compote, maple syrup and
vanilla whipped cream

Scrambled eggs with peppers and chives

Gluten free *Valbella* breakfast sausage and bacon

Rosemary roasted tomato and baby potato hash

Smoked salmon platter with red onions and capers

Cobb salad with iceberg lettuce, blue cheese, bacon, shredded
cheddar cheese, hard boiled egg and ranch dressing

Baby kale and quinoa salad with dried blueberries, mandarin
oranges, toasted almonds and grapefruit blush dressing

A selection of Canadian and European cheese with crackers

Fresh baked *Alberta Bakery* muffins, Danish, scones
and croissants, butter and fruit preserves

Petit French pastries, macaroons and fruit tarts

Seasonal fresh fruit

Assorted chilled juices

Locally roasted coffee and tea selection

\$36

Continental Breakfast

Fresh *Alberta Bakery* pastries - muffins, Danish, scones and
croissants, butter and fruit preserves

Individual fruit yogurt

Seasonal fresh fruit

Assorted chilled juices

Locally roasted coffee and tea selection

\$17

Breakfast Additions

Omelette station — \$6 per person

Cheddar cheese, scallions, red peppers, sliced cremini
mushrooms and smoked ham

Eggs Benedict with Canadian back bacon — \$5 each

Assorted *Happy Planet* fruit smoothies — \$4 each

Chef attended carved brown sugar glazed ham — \$7 per person

Home Style Oatmeal — \$6

Milk, walnuts, raisins and brown sugar on the side

CATERING MENU - DAYTIME BREAKS AND ADDITIONS

To be ordered in conjunction with a full meal. Charged per person unless otherwise indicated.

Chips and Dip

Kettle chips, corn tortilla chips and pita chips
Southwest salsa, creamy spinach & artichoke dip and hummus dip

\$8

Heart Smart

All natural granola bars, individual yogurt drink, raisin bran muffins and seasonal fresh fruit

\$11

Coffee and Cookies

Alberta Bakery cookies including chocolate chunk, ginger molasses, oatmeal raisin and white chocolate macadamia nut

Locally roasted coffee and tea selection

\$6

Salty and Sweet

Station of individual bags of potato chips, mixed gourmet nuts, *M&M's*, chocolate covered pretzels and caramel popcorn

\$8

From the Garden

Locally sourced garden vegetables including carrots, radishes, peppers, cauliflower and tomatoes with creamy cucumber dill dip

Traditional hummus and crispy pita chips

\$7

Tea & Scones

Buttermilk currant and cheddar cheese scones

Creamery butter with preserves and honey

Fresh berries

Locally roasted coffee and tea selection

\$9

Nacho Bar

Corn tortilla chips, banana peppers, black olives, diced tomatoes, seasoned ground beef, salsa, sour cream and warm jalapeño cheese sauce

\$8

Charcuterie and Cheese

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâtés, pickles, baguettes and crisps, grainy dijon mustard and confiture

\$9

Alberta Bakery Butter Tarts

\$18.50 per dozen

Alberta Bakery Mini Cheese Buns

\$30 per dozen

Alberta Bakery Muffins

\$33 per dozen

Alberta Bakery Mini Cinnamon Buns with Cream Cheese Icing

\$33 per dozen

Individual Assorted Fruit Yogurt

\$2 each

Happy Planet Bottled Smoothies

\$4 each

Infused Water

Watermelon Basil 50 servings \$60.00

25 servings \$30.00

Citrus - lemon, 50 servings \$60.00

lime and grapefruit 25 servings \$30.00

Cucumber Mint 50 servings \$60.00

25 servings \$30.00

Gluten Free Treats

Chocolate blueberry quinoa muffins — \$4.50 each

Gluten free brownies — \$3.50 each

Caramel short bread bars — \$3 each

Brown butter marshmallow bars — \$4 each

Gluten free banana bread — \$3 each

CATERING MENU - BUFFET LUNCHEONS

Available between 11:00am and 2:00pm. Minimum of 12 guests

The Italian Farmhouse

Gluten free vegetable minestrone soup
Gnocchi with forest mushrooms in a mascarpone cheese sauce
Spicy *Spolumbo's* Italian sausage with roasted red peppers and onions
Creamed polenta with basil pesto and mozzarella cheese
Arugula and tomato salad with mini bocconcini and tangerine balsamic vinaigrette
Creamy Caesar salad with shaved Parmesan cheese
Herb and sea salt crusted focaccia bread
Espresso brownies, tiramisu torte and mini panna cotta cups
Locally roasted coffee and tea selection

\$30

The Country Fair

Country style Alberta beef meatloaf
Three cheese scalloped potatoes
Forty Creek BBQ glazed chicken drumsticks
Four peppercorn ranch coleslaw with shredded cabbage, kale and carrots
Iceberg salad with heirloom tomatoes, cucumber, julienne carrots, red onions and lemon basil vinaigrette
Fresh baked *Alberta Bakery* cornbread muffins and creamery butter
Apple, pecan and lemon meringue pie
Locally roasted coffee and tea selection

\$31

The Corner Deli

Minimum of 20 guests
Chef's homemade soup of the day
Build your own sandwich buffet:
Italian salami, pastrami, smoked turkey breast, heritage roast beef, chicken salad, egg salad and tuna salad. Sliced tomatoes, cucumbers, butter leaf lettuce, sprouts and pickles. Sliced Swiss and cheddar cheeses. Horseradish, cranberry sauce, butter, mayonnaise, and grainy Dijon mustard.
Fresh baked *Alberta Bakery* breads and rolls
Baby kale and quinoa salad with dried blueberries, mandarin oranges, toasted almonds and grapefruit blush dressing
Artisan mixed greens with assorted dressings
Alberta Bakery assorted mini cookies, Nanaimo bars, brownies and butter tarts
Locally roasted coffee and tea selection

\$27

Coast to Coast

Sweet corn and seafood chowder
Oven roasted chicken breast with brandy peppercorn sauce
Grilled salmon with sautéed kale, capers and grilled lemons
Barley risotto with wild mushrooms and green peas
Braised red cabbage with caraway seed
Artisan green salad with assorted dressings
Cobb salad with iceberg lettuce, blue cheese, bacon, shredded cheddar cheese, hard boiled egg and peppercorn ranch dressing
Assorted pickled vegetables and relish platter
Fresh *Alberta Bakery* rolls and butter
Mini fruit tarts, mousse cups and assorted beignets
Locally roasted coffee and tea selection

\$35

From the Grill

Heritage Angus beef burgers and grilled farmers' sausage
Kaiser buns and French rolls, heirloom tomato slices, crisp green leaf lettuce, dill pickles, assorted cheese slices, garlic aioli, ketchup, mustard and jalapeño relish
Chilled baby potato and green bean salad with maple Dijon dressing
Four peppercorn ranch coleslaw with shredded cabbage, kale and carrots
Sea salted wedge fries and tempura onion rings
Apple, pecan and lemon meringue pie
Locally roasted coffee and tea selection

\$30

The Livingston Lunch

Chef's homemade soup of the day
Fresh baked *Alberta Bakery* breads and buns
A variety of chef inspired sandwiches with an array of fillings including chicken salad, egg salad, tuna salad, roast beef, roast turkey, black forest ham and grilled vegetables
Artisan greens with assorted dressings
Fennel coleslaw with diced Gala apples, sultana raisins and creamy poppy seed dressing
Alberta Bakery mini cookies and dessert bars
Locally roasted coffee and tea selection

\$26

CATERING MENU - PLATED LUNCH OPTIONS

Available between 11:00am and 2:00pm in the Wainwright Hotel, Gunn's Dairy Barn, the Famous 5 Centre, Town Hall, Selkirk Gallery Room and the Founders' Lounge. A minimum of two courses must be ordered. Please select a group choice for each course. Should you wish to offer guests a second entrée choice, please speak with your Event Planner prior to your event.

Soups

Smoky tomato and roasted red pepper bisque with basil crème fraîche

Charred cream of leek and potato with bacon lardon and fresh chives

\$5

Salads

Baby romaine heart drizzled with creamy garlic dressing, double smoked bacon lardon, grilled lemon and Parmesan crostini

Organic Tuscan greens, herbed goat cheese strudel, sundried blueberries, candied walnuts, oven roasted baby tomatoes with honey Dijon dressing

\$8

Desserts

Includes locally roasted coffee and tea selection

Earl Grey milk chocolate bombe with cacao nib brittle and berry coulis

Lemongrass panna cotta, sesame seed snap and passion fruit compote

Strawberry vanilla tart with tarragon and fresh whipped cream

\$7

Entrées

Pan seared Manitoba pickerel

Smoked red pepper purée
Lemon and sweet pea risotto
Seasonal vegetables

\$20

Oven roasted free range supreme of chicken

Citrus beurre blanc
Seven grain rice pilaf
Seasonal vegetables

\$21

Petite 6oz certified Angus beef filet

Rosemary demi-glace
Roasted fingerling potatoes
Seasonal vegetables

\$24

Roasted vegetable strudel

Seasonally inspired vegetables roasted with pumpkin seed oil and baked in puff pastry with pesto and goat cheese

\$17



CATERING MENU - BUFFET DINNERS

Entrées

Roasted striploin of certified Angus beef

Grainy Dijon mustard and horseradish
Brandy peppercorn demi-glace

\$55

Applewood smoked BBQ pork loin

Grainy mustard demi-glace

\$49

Roasted *Harmony Farms* prime rib of Alberta beef

Crusted with rosemary and sea salt
Grainy Dijon mustard and horseradish
Rosemary au jus

\$57

Please choose one of the following additional entrées for your Buffet

Free range grilled chicken breast

Orange ginger sauce

Cedar plank salmon

Maple mustard glaze

Butternut squash ravioli

Fire roasted tomato and basil ragu

Grilled vegetable gratin

Eggplant, peppers, zucchini & onions
Tomato purée and Parmesan cheese

Included with your Buffet

Fresh *Alberta Bakery* cocktail rolls and creamery butter

Oven roasted baby red potatoes with garlic, sea salt
and olive oil

An assortment of fresh seasonal vegetables

Tuscan style mixed greens with assorted dressings

Cavatappi pasta salad with roasted red peppers,
dried cranberries, feta cheese and vinaigrette

Assorted pickled vegetables and relish platter

Assorted French pastries, seasonal pies and tortes

Seasonal fresh berries and fruit platter

Locally roasted coffee and tea selection

CATERING MENU - DELUXE BUFFET DINNERS

Available for a minimum of 40 guests

Entrées

Roasted striploin of certified Angus beef

Dijon mustard and horseradish
Green peppercorn sauce

\$59

Applewood smoked BBQ pork loin

Grainy mustard demi-glace

\$55

Roasted *Harmony Farms* prime rib of Alberta beef

Crusted with rosemary and sea salt
Dijon mustard and horseradish
Rosemary au jus

\$60

Please choose two of the following additional entrées for your Buffet

Oven roasted supreme of chicken

Roasted red peppers and cremini mushrooms with
balsamic reduction

Cedar plank salmon

Maple mustard glaze

Maple brined heritage turkey breast

Traditional leek and sundried cranberry stuffing
Sage pan gravy

Butternut squash ravioli

Caramelized onion and walnut beurre blanc

Grilled vegetable gratin

Eggplant, peppers, zucchini and onions
Tomato purée and Parmesan cheese

Included with your Deluxe Buffet

Fresh *Alberta Bakery* rolls and creamery butter

Oven roasted baby red potatoes with garlic, sea salt and
olive oil

An array of seasonal vegetables

Asian sesame noodle salad with julienned vegetables and
sweet & sour vinaigrette

Tuscan style mixed green salad with assorted dressings

Fennel coleslaw with Gala apples, sultana raisins with a
creamy poppy seed dressing

Baby tomato salad with buffalo mozzarella, red onion and
basil vinaigrette

Canadian and European cheese platter with crackers and
crisps

Assorted pickled vegetables and relish tray

A variety of squares, brownies and cookies

Assorted French pastries and squares, seasonal pies, tortes
and cake pops

Locally roasted coffee and tea selection

CATERING MENU - PLATED DINNERS

Available in Gasoline Alley, the Wainwright Hotel, Gunn's Dairy Barn, the Famous 5 Centre, and the Founders' Lounge.
All meals include group choice of one entrée, group choice of soup OR salad, group choice of dessert, fresh baked *Alberta Bakery* rolls and creamery butter, locally roasted coffee and tea selection. Add an additional soup OR salad OR Chef's choice of sorbet for \$7.00 per person. Should you wish to offer guests a second entrée choice, please speak with your Event Planner prior to your event.

Entrées

Grilled Atlantic salmon filet

Creamy Parmesan and rosemary polenta
Olive, caper and red pepper tapanade
Seasonal vegetables

\$47

Pan seared Manitoba pickerel

Smoked red pepper purée
Lemon and sweet pea risotto
Seasonal vegetables

\$46

Slow roasted Alberta pork tenderloin

Braised red cabbage with Gala apples
Fingerling potatoes, *Big Rock Rock Creek* cider jus
Seasonal vegetables

\$46

Oven roasted free range supreme of chicken

Stuffed with wild mushrooms and ricotta
Sage and chardonnay velouté
Citrus scented seven grain rice pilaf
Seasonal vegetables

\$51

Slow roasted *Harmony Farms* prime rib of beef

Rosemary infused au jus
Mini herb Yorkshire pudding
Horseradish whipped potato
Seasonal vegetables

\$58

Peppercorn crusted tenderloin of certified Angus beef

Red currant jus
Roasted parsnip purée
Black truffle potato pavé
Seasonal vegetables

\$60

Vegetarian Entrées

Must be pre-arranged with your Event Planner.

Roasted vegetable strudel

Seasonally inspired vegetables roasted with pumpkin seed oil and baked in puff pastry with pesto and goat cheese

Butternut squash ravioli

Fire roasted tomato and basil ragu

Grilled vegetable ratatouille (vegan option)

Olive oil drizzle

\$40 each

Soups

Roasted cauliflower with toasted pine nuts and sultana raisins

Smoky tomato and roasted red pepper bisque with basil crème fraîche

Charred cream of leek and potato soup with bacon lardon and fresh chives

Roasted onion soup with julienne prosciutto and aged Gruyère crostini

Salads

Arugula and baby kale, striped beets, radish, pickled onion and pea shoots with green goddess dressing

Baby romaine heart drizzled with creamy garlic dressing, double smoked bacon lardon, grilled lemon and Parmesan crostini

Organic Tuscan greens, herbed goat cheese strudel, sundried blueberries, candied walnuts, oven roasted baby tomatoes with honey Dijon dressing

Butterleaf wedge salad with blue cheese, diced Gala apple, slivered red onion and heirloom tomato with white balsamic lemon and basil vinaigrette

Desserts

House made by Heritage Park's Pastry Chef

Strawberry vanilla tart with tarragon and fresh whipped cream

Crème fraîche cheesecake, raspberry coulis and pâte de fruit

Earl Grey milk chocolate bombe with cacao nib brittle and berry coulis

Lemongrass panna cotta, sesame seed snap and passion fruit compote

Chocolate stout cake with warm caramel sauce and fresh berries



CATERING MENU - BARBEQUE TENT MENUS

Available in the Chautauqua Tent and Celebration Tent
Victoria Day long weekend to Thanksgiving long weekend

Buffet Breakfast

Available between 7:00am and 11:00am

The Early Riser

Buttermilk pancakes with butter and syrup

Breakfast links

Fresh baked *Alberta Bakery* muffins, Danish, scones and croissants, butter and fruit preserves

Fresh cut fruit salad

Assorted chilled juices

Locally roasted coffee and tea selection

\$18

Buffet Luncheons

Available between 11:00am and 2:00pm

Hosted soft drinks or juices may be added to your menu for \$2.75 each and will be charged on a consumption basis.

The Urban Cowboy

Prime rib beef burgers, jumbo steamed all beef hot dogs

Bakery fresh buns, green leaf lettuce, tomato, pickle slices, red onion, cheddar cheese, mustard, relish and ketchup

Vegetarian campfire baked beans and assorted kettle chips

Garden greens with assorted dressings

Creamy baby red potato salad

Assorted *Alberta Bakery* dessert bars

Fresh cut fruit salad

Locally roasted coffee and tea selection

\$28

The Ranch Hand

Slow roasted AAA Alberta beef striploin

Grainy Dijon mustard and horseradish

Forty Creek BBQ chicken drumsticks

Fresh baked *Alberta Bakery* rolls with butter

Oven roasted baby red potatoes with sea salt and olive oil

Roasted rainbow carrots

Traditional creamy macaroni salad with red onion, peppers and radish

Garden greens with assorted dressings

Alberta Bakery dessert bars

Fresh cut fruit salad

Locally roasted coffee and tea selection

\$32



ADD ON:

Tasty Treat — \$3+GST

Available May through October during Village operating hours. Vouchers provided.

Redeem voucher for one of the following:

Ice cream cone, popcorn, candy floss OR two *Alberta Bakery* cookies

\$5 Retail Voucher

Redeem at retail and food locations. Some restrictions apply.

CATERING MENU - BARBEQUE TENT MENU - BUFFET DINNERS

Available in the Chautauqua Tent and Celebration Tent
Victoria Day long weekend to Thanksgiving long weekend

Entrées

Roasted striploin of certified Angus beef

Dijon mustard and horseradish

\$54

Harmony Farms prime rib of Alberta beef

Crusted with rosemary and sea salt

Grainy Dijon mustard and horseradish

\$56

Barbequed New York striploin steak

10oz AAA Alberta beef

\$55

Please choose one of the following additional entrées for your Buffet

Oven roasted supreme of chicken

Orange ginger sauce

Cedar plank salmon

Maple mustard glaze

St. Louis style Barbequed pork ribs

Braised with *Forty Creek* BBQ sauce

Butternut squash ravioli

Fire roasted tomato and basil purée

Included with your Buffet

Fresh *Alberta Bakery* cocktail rolls and creamery butter

Oven roasted baby red potatoes with garlic, sea salt and olive oil

An assortment of fresh seasonal vegetables

Tuscan style mixed greens with assorted dressings

Traditional creamy macaroni salad with red onion, peppers and radish

Assorted pickled vegetables and relish tray

A variety of squares, brownies and cookies

Seasonal fresh berries and fruit platter

Locally roasted coffee and tea selection



CATERING MENU - SET COCKTAIL RECEPTION

The Bite

Minimum of 30 guests. 16 pieces per person.
Available in all venues with the exception of our tents.

Chef attended station choice of:

Slow roasted striploin of AAA Alberta beef

Seasoned with rosemary and sea salt
Carved onto assorted small artisan buns
Gourmet mustard, truffle aioli and horseradish

\$51

OR

Roasted tenderloin of certified Angus Alberta beef

Seasoned with rosemary and sea salt
Carved onto assorted small artisan buns
Gourmet mustard, truffle aioli and horseradish

\$53



Included with your cocktail reception

Bacon wrapped bocconcini cheese

Served with tomato pesto

Vietnamese shrimp salad rolls

Satay sauce and sriracha

Mushroom risotto balls

With porcini mushrooms and Asiago cheese

Spicy beef empanada

Chimichurri sauce

Vegetable gyoza dumpling

With ginger soy glaze

Citrus glazed Atlantic salmon gravlax

Served on an Asian spoon with chili vinaigrette

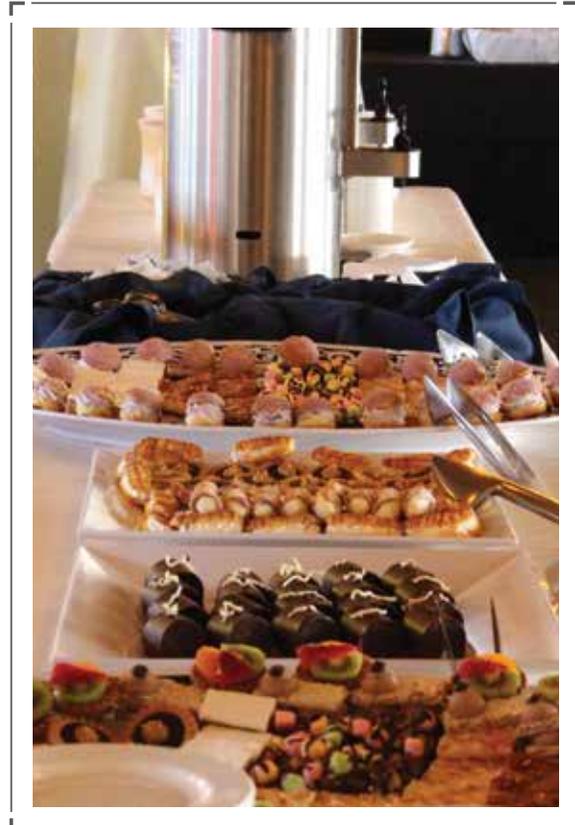
Brie and red pepper relish

Placed on a cranberry and hazelnut crisp

Fresh fruit skewers

Assorted French pastries and mini cupcakes

Locally roasted coffee and tea selection



CATERING MENU - SET COCKTAIL RECEPTION

The Cruiser

Minimum of 40 guests. 22 pieces per person.
Available in all venues with the exception of our tents.

Chef attended station choice of:

Slow roasted striploin of AAA Alberta beef

Seasoned with rosemary and sea salt
Carved onto assorted small artisan buns
Gourmet mustard, truffle aioli and horseradish

\$55

OR

Roasted tenderloin of certified Angus Alberta beef

Seasoned with rosemary and sea salt
Carved onto assorted small artisan buns
Gourmet mustard, truffle aioli and horseradish

\$59



Included with your cocktail reception

Sautéed jumbo prawns (Chef attended station)

Shallots, garlic, fresh herbs, lemon butter,
flambéed with vodka

Sweet chili chicken skewer

Lightly coated with rice flour

Basil infused Italian style beef meatballs

Roasted tomato marinara

Double smoked bacon and spinach mini quiche

Baked in puff pastry with Fontina cheese

Braised duck confit pinwheel

With red currant aioli and arugula in a spinach tortilla

Crispy tempura shrimp

Seasoned with salt and pepper

Caprese skewers

Cherry tomatoes and mini bocconcini cheese with basil and
balsamic reduction

Mini vegetarian samosas

Cilantro and mint chutney

Spinach and feta triangles

Served with tzatziki sauce

Rustic baked triple crème brie wheel

Caramelized onion and fig

Charcuterie and cheese

An assortment of Canadian and European cheeses with a
selection of locally and in-house cured meats, sausage, pâtes,
baguettes, crisps and confiture

Fresh vegetable platter

Carrots, radishes, peppers, cauliflower and tomatoes with
cucumber yogurt dip

Seasonal fresh berries and fruit platter

Mini Alberta Bakery cookies

Mini dark chocolate pot de crème, macaroons, assorted
mini beignets and cake pops

Locally roasted coffee and tea selection



CATERING MENU - HORS D'OEUVRES

Your Catered Event Planner will assist you with selecting the appropriate quantities. Minimum order of 3 dozen per menu item is required.
Served buffet style except where indicated. Select items can be passed; a labour fee will apply. Ask your event planner for details.

Cold Selections

Classic devilled eggs

Paprika, radish and fresh chives
\$28 per dozen

Fresh tomato and avocado tart

with goat cheese and micro greens
\$32 per dozen

Whipped brie and candied walnuts

in a cucumber cup, drizzled with honey
\$30 per dozen

Roasted vegetable and Boursin pinwheel

Baked in puff pastry
\$28 per dozen

Citrus lobster salad with tarragon

served on a roasted corn blini with micro greens
\$41 per dozen

Brie & red pepper relish

on a cranberry and hazelnut crisp
\$30 per dozen

Prosciutto wrapped pickled asparagus spears

Herbed Boursin cheese
\$34 per dozen

Assorted sushi and maki rolls

Pickled ginger, wasabi and soya sauce
\$47 per dozen

Assorted selection of vegetarian maki rolls

Pickled ginger, wasabi and soya sauce
\$38 per dozen

Classic poached shrimp

Seafood cocktail sauce
\$41 per dozen

Mediterranean skewer

Garlic stuffed olive, soppressata salami, pickled onion and mini bocconcini with lemon, oregano and olive oil
\$36 per dozen

Livingston Garden pickled vegetable skewer

Pickled artichoke, onion, grape tomato and Nicoise olive with a balsamic glaze
\$36 per dozen

Roasted garlic hummus cup

with a red pepper triangle
\$34 per dozen

Hot Selections

Mini vegetarian spring roll

Orange ginger sauce
\$25 per dozen

Spicy beef or vegetarian empanada

Chimichurri sauce
\$38 per dozen

Vegetarian samosa's

Cilantro and mango chutney
\$36 per dozen

Pulled spiced chicken sliders

Chipotle aioli and cotton fried onions served on a mini ciabatta bun
\$42 per dozen

Basil infused Italian style beef meatballs

Roasted tomato marinara
\$40 per dozen

Crispy potato rolls

Served with sour cream, bacon bits and chives
\$34 per dozen

Bacon wrapped scallops

\$38 per dozen

Thai chicken satay

Spicy peanut sauce
\$36 per dozen

Rustic baked triple crème brie wheel

Caramelized onion and fig

10 inch wheel – \$99

18 inch wheel – \$155

Hand pressed Alberta beef sliders

Sriracha aioli, dill pickle, diced onions and aged cheddar cheese, served on a craft beer hamburger bun

\$42 per dozen

Pork and chicken or vegetarian dumplings

Sweet chili soy

\$39 per dozen

Vegetarian dim sum blossoms

Hot chili garlic sauce

\$36 per dozen

CATERING MENU - HORS D'OEUVRES STATIONS

Your Catered Event Planner will assist you with selecting the appropriate quantities.

Stations

Available for a minimum of 40 guests.
Charged per person unless otherwise indicated.

Fifties style float bar

Assorted bottles of old fashioned soda

Vanilla ice cream

\$6.00

Add 1oz of liquor for an additional \$6.50

Belgian chocolate fountain

With chopped assorted fresh fruit, banana bread and *Rice Krispie* squares

\$10

Antique popcorn wagon

\$100 flat fee

\$2.50 per bag



Chef Attended Stations

Available for a minimum of 40 guests.
Charged per person unless otherwise indicated.

Oyster bar

Minimum 5 dozen

Selection of fresh shucked East & West Coast oysters with citrus mignonette, hot sauces and lemon wedges

\$40 per dozen

Carved striploin of AAA Alberta beef

Carved onto assorted artisan buns

Dijon mustard and horseradish

\$12

Sautéed jumbo prawns

Shallots, garlic, fresh herbs, lemon butter, flambéed with vodka

\$10

Braised beef short rib ragout

With a cabernet reduction over whipped potato

\$10

Cavatappi pasta tossed with double smoked bacon and peas

Served with a roasted garlic crème sauce

\$10

Penne pasta with sundried tomatoes and asparagus

Served with fresh herbs, garlic and butter

\$10

Atlantic lobster mac and cheese

Gruyère, aged cheddar cheese sauce

Rosemary panko crust

\$11

CATERING MENU - A LA CARTE MENU ENHANCEMENTS AND LATE NIGHT SNACKS

Available in addition to your menu selections. Hot food items available until 11:00pm.
Charged per person unless otherwise indicated. To be ordered in conjunction with a full meal.

Build your own poutine station

Shoestring fries, chicken gravy, cheese curds, bacon bits and green onions

\$9

Belgian chocolate fountain

Minimum 40 guests

With chopped assorted fresh fruit, banana bread and *Rice Krispie* squares

\$10

Gourmet flat bread

Capicola and pineapple

Pepperoni and forest mushroom

Quattro formaggio

BBQ chicken, red onion and bacon

Customize your own

Half slab (24 slices) – \$70

Whole slab (48 slices) – \$125

Mini all beef hot dog station

Ketchup, mustard, relish, sauerkraut, banana peppers and onions

\$30 per dozen

Nacho bar

Corn tortilla chips, banana peppers, jalapeños, black olives, diced tomatoes, seasoned ground beef, salsa, sour cream and warm jalapeño cheese sauce

\$8

Charcuterie and cheese

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâtés, pickles, baguettes and crisps, grainy Dijon mustard and confiture

\$9

Build your own deli sandwich

An assortment of sliced deli meats, Swiss and cheddar cheese, butter, mayonnaise, mustard, bread & butter pickles and *Alberta Bakery* white and whole wheat tray buns

\$9

Chips & Dip

Kettle chips, corn tortilla chips and pita chips

Southwest salsa, creamy spinach & artichoke dip and hummus dip

\$8

Crisp vegetable sticks

Baby carrots, radishes, celery, cauliflower and other seasonal veggies with creamy cucumber dill dip

\$5

Sweet Tooth

Assorted mini beignets, butter tarts, macaroons and French pastries

\$10

Salty and Sweet

Station of individual bags of potato chips, mixed gourmet nuts, *M&M's*, chocolate covered pretzels and caramel popcorn

\$8

Canadian cheese tray with crackers - \$7

Seasonal fresh berries and fruit platter - \$7

Assorted triangle and pinwheel sandwiches - \$9

Assorted *Alberta Bakery* cookies and squares - \$8

Popcorn - \$2.50 per bag

Pretzels - \$3

Peanuts - \$3

Gourmet mixed nuts - \$5

Guest Favours

Available in addition to your menu selections as a memento.
Ask your Catered Event Planner about other options.
Prices may vary. GST will be added. 18% gratuity will not apply.

Mini old fashioned jam - \$1.95 each

Heritage Park's homemade fudge - \$4 per ¼ lb piece

Old fashioned candy sticks - \$0.50 each

Individually wrapped cake pops - \$2.25 each

***Alberta Bakery* butter tarts - \$2.00 each**

Signature *Alberta Bakery* gingerbread man - \$2.00 each

Salt water taffy - \$4.00 small bag

Chocolate dipped shortbread cookies - \$2.50 each

Assorted homemade chocolates

Minimum 3 weeks notice required, subject to availability

\$4.00 for a package of 2

\$7.00 for a package of 4

Dark chocolate dipped long stemmed strawberries

Minimum 3 weeks notice required

\$28.00 per dozen

CATERING MENU - BEVERAGES

Service of alcoholic beverages is subject to service of food. All liquors and liqueurs are 1 oz. shots.
Single malt Scotches are available with prior arrangement; prices may vary.

Beverages

Coffee or tea urn	60 cups	\$99.00
Coffee or tea pot	10 cups	\$21.00
Hot chocolate urn	60 cups	\$99.00
Hot chocolate pot	10 cups	\$21.00
Apple cider urn	60 cups	\$99.00
Apple cider pot	10 cups	\$21.00
Old fashioned lemonade or fruit punch	per 50 servings	\$95.00
Add bourbon or vodka	per 50 servings	\$195.00
Champagne punch	per 50 servings	\$175.00

Infused Water

Watermelon Basil	50 servings	\$60.00
	25 servings	\$30.00
Citrus - lemon, lime and grapefruit	50 servings	\$60.00
	25 servings	\$30.00
Cucumber Mint	50 servings	\$60.00
	25 servings	\$30.00

Host Bar —

Host pays for bar consumption on a per drink basis.
A bartender charge of \$25 per hour (minimum 3 hours) will
apply only if total beverage sales amount to less than \$300.

Cash Bar —

Guests purchase provided beverage tickets.
A bartender charge of \$25 per hour (minimum 3 hours)
will apply only if total beverage sales amount to less
than \$400.

		Host Bar	Cash Bar
Bottled water		\$2.75	\$3.00
Sparkling water	330ml	\$3.00	\$3.25
Soft drinks		\$2.75	\$3.00
Chilled juices	orange, apple, cranberry	\$2.75	\$3.00
Highballs house brand	1 oz	\$6.50	\$6.75
Highballs premium brand	1 oz	\$7.00	\$7.25
Domestic beer	per bottle	\$6.50	\$6.75
Imported beer	per bottle	\$7.00	\$7.25
Local Craft Beer	per bottle	Ask Event Planner	Ask Event Planner
House, Red or White wine	5 oz glass	\$6.50	\$6.75
Wine list selections	5 oz glass	Ask Event Planner	Ask Event Planner
Coolers and ciders	per bottle	\$6.50	\$6.75
Liqueurs	1 oz	\$7.00	\$7.25

**Want something unique? Ask your Event Planner how we can
customize a cocktail exclusive to your event.**

CATERING MENU - WINE

Red

Mission Hill Pinot Noir	West Kelowna, BC	\$50
Lake Breeze Meritage	Naramata Bench, BC	\$50
Rocky Mountain Pursuit Cabernet Merlot	BC and Niagara VQA	\$40
Barrel Burner Cabernet Sauvignon	Paso Robles, California	\$48
Durigutti Malbec	Mendoza, Argentina	\$40
Estacion Cabernet Sauvignon	Colchagua Valley, Chile	\$33
Water Wheel Memsie Homestead Shiraz	Bridgewater, Australia	\$38
Marchese Gondi Chianti San Giuliano	Tuscany, Italy	\$55
Domaine Lafond Côtes du Rhône	Tavel, France	\$45



White

Rocky Mountain Pursuit Pinot Grigio	BC and Niagara VQA	\$40
Lake Breeze Pinot Blanc	Naramata Bench, BC	\$48
Barrel Burner Chardonnay	Paso Robles, California	\$48
1884 Reservado Viognier	Mendoza, Argentina	\$43
Estacion Sauvignon Blanc	Colchagua Valley, Chile	\$33
Water Wheel Bendigo Blanc	Bridgewater, Australia	\$38
Beyra White	Beiras, Portugal	\$35
Köster-Wolf Spätlese Riesling	Rheinhessen, Germany	\$43



Rose

Domaine Montrose	Tourbes, France	\$43
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Sparkling

Jacques Reynard Brut	Woodbridge, California	\$33
Val D'Oca Prosecco	Valdobbiadene, Italy	\$50
Segura Viudas Brut Reserva	Barcelona, Spain	\$38
Liébart-Régnier Brut	Marne Valley, France	\$99



FROM THE GOOD THINGS WE GROW

Executive Chef Leighton Smyth has been active in Calgary's culinary industry for over twenty years. He began his tenure at the Park in 2005 as Executive Sous Chef, transitioning into his current role as Executive Chef in 2015 where he has made significant contributions to Heritage Park's success. Alongside his team of culinary experts, Chef Leighton creates regionally inspired menus incorporating ingredients grown on Heritage Park's own 127 acres and highlighting local producers as much as possible. Under Chef Leighton's direction, our chefs enjoy exercising their creativity and are pleased to customize menus to meet their guests' diverse needs. Welcome to our table.

