

 **ROGERS PLACE**

  
**Ice**  
DISTRICT

# 2025-26 CATERING MENU



# ROGERS PLACE

Thank you to our food and beverage partners:



Tim Hortons



TRULY  
HARD SELTZER



The Finnish  
LONG  
DRINK  
*Legend of 1952*



DOG'S LIFE  
WINES

PLANTERS®



Red Bull®  
ENERGY DRINK

Confetti  
SWEETS

THE BRICKHOUSE  
SMOKERY



HARIBO



# EXPERIENCE THE ICE DISTRICT DIFFERENCE

EXCELLENCE IN CULINARY INNOVATION.

## **MENU SELECTION**

Our experienced catering team is ready to support you with event planning, guide you through menu selections, and answer any questions you may have. Our menus offer a wide variety of options, however, your Catering Sales Manager and Executive Chef would be happy to create custom menus to suit your event and budget. Additional costs may apply for custom menus. In addition to designing menus for special events, our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events.

## **FOOD & BEVERAGE**

Food and beverage pricing will be provided in advance and will be confirmed subject to inflation upon the signing of the ICE District Hospitality contract. However, due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases. All prices are subject to a service charge of 18% plus current Provincial taxes and are valid for all events through June 2026. Subsequent years may be subject to a market increase.

## **DIETARY CONSIDERATIONS**

ICE District Hospitality can accommodate a variety of dietary requests, which must be prearranged. Menu items are not made in an allergen-free environment, please advise your catering sales team of any allergies.

## **ORDER SPECIFICATIONS**

To ensure the proper planning of your event, we request that all food and beverage specifications be confirmed in writing by our ICE District Hospitality Catering Representative no less than **72 hours prior** to the date of your first scheduled service. Changes after 72 hours are subject to a 25% change fee.



# MEET OUR EXECUTIVE CHEF

## EXECUTIVE CHEF FABIAN FFRENCH

### Executive Chef

#### Fabian Ffrench,

Retail Chef of the Year 2024 and ranked among the Top 3 Chefs at Compass Group Canada in 2024, Fabian brings over 20 years of culinary expertise and leadership to his role. Born in St. Catherine, Jamaica, Fabian began his culinary journey competing in island competitions and appearing as a guest chef presenter on Grace Creative Cooking. He launched his professional career at the Jamaica Pegasus Hotel, catering to then Prime Minister Hon. Bruce Golding, before joining Royal Caribbean Cruise Line where he advanced from 2nd Commis to Chef de Partie by his second contract, earning multiple awards for his dedication and skill.



In 2014, Fabian immigrated to Canada, starting as a Banquet Chef at a prominent Edmonton hotel and rising to Head Chef before joining Rogers Place in 2016. He prides himself on consistently delivering excellence, creativity, and guest-focused experiences.

His professionalism, resilience and passion for culinary innovation have led him to the role of Executive Chef, where he continues to inspire teams, elevate standards and create memorable dining experiences at one of Canada's premier sports and leisure venues.



# GOOD MORNINGS

**MINIMUM 15 GUESTS**

FOR GROUPS UNDER 15 PPL,  
ADD 5 TO THE COST OF EACH ITEM

*(BREAKFAST INCLUDES COFFEE AND ASSORTED  
TEAS, VEGAN OPTION UPON REQUEST)*

## **THIRD STAR 27**

- Whole Fresh Fruit
- Fresh Baked Breakfast Pastries and Muffins
- Selection of Chilled Juices
- Water Station
- Coffee and Assorted Teas

## **SECOND STAR 35.5**

- Sliced Fresh Fruit
- Fresh Baked Breakfast Pastries and Muffins
- Scrambled Eggs with Cheddar
- Smoked Bacon
- Spiced Breakfast Potatoes
- Selection of Chilled Juices
- Water Station
- Coffee and Assorted Teas

## **FIRST STAR 40**

- Sliced Fresh Fruit
- Fresh Baked Breakfast Pastries and Muffins
- Warm Cinnamon Rolls
- Assorted Individual Yogurts and Overnight Oats
- Eggs Benedict with Peameal Bacon & Lemon Hollandaise
- Spiced Breakfast Potatoes
- Selection of Chilled Juices
- Water Station
- Coffee and Assorted Teas



### **ELEVATE YOUR PACKAGE**

*ALL PRICES ARE PER PERSON,  
MINIMUM ORDER OF 15 PER ITEM*

#### **FRITATA • 5.5**

ONION, POTATO, HAM, SPINACH,  
EGG, RED PEPPER

#### **SLICED FRUIT • 7.75**

WATERMELON, CANTALOUPE,  
HONEYDEW, GRAPES,  
PINEAPPLE, BERRIES

#### **BYO PARFAIT • 10.75**

GREEK YOGURT, STRAWBERRY,  
BLUEBERRY, RASPBERRY,  
GRANOLA

#### **OATMEAL STATION • 8**

HOUSE-MADE OATMEAL  
TOPPING SELECTION OF BROWN  
SUGAR, FRESH BERRIES, NUTS  
RAISINS & HONEY



**V** VEGETARIAN



**P** PLANT-BASED/ CAN BE MADE PLANT-BASED

# ACTION STATIONS

MINIMUM ORDER OF 15 PER ITEM

PRICING IS PER GUEST | SUBJECT TO A CHEF ATTENDANT FEE

## OMELETTE STATION

18.50

Whole Uncracked Eggs, Crumbled Pork Sausage  
Bacon, Diced Ham, Spinach, Mushroom, Tomato  
Peppers, Cheddar Cheese

## FRENCH TOAST, PANCAKES OR WAFFLE STATION

13

*CHOOSE ONE:*

Classic with Maple Syrup, Nutella Stuffed, Caramelized Banana

# BREAKFAST HANDHELDS

MINIMUM ORDER OF 15 PER ITEM

INCLUDES COFFEE, TEA AND FRESH WHOLE FRUITS

## BREAKFAST BURRITO

28

Scrambled Eggs, Crumbled Chorizo  
Hash Browns, Tomato Salsa, Cheddar Cheese

## BREAKFAST SANDWICH

28

Fresh Bun, Fried Eggs  
Your Choice of Bacon or Ham, Cheddar Cheese

## MEDITERRANEAN BREAKFAST PITA

28

Vegan Eggs, Tomato, Cucumber, Hummus



# BREAK MENU

MINIMUM ORDER OF 15 PER ITEM

INCLUDES COFFEE, TEA AND FRESH WHOLE FRUITS

<b>BAGELS AND CREAM CHEESE</b>	<b>8.75</b>
<b>BERRY SMOOTHIE SHOOTERS</b>	<b>8.75</b>
<b>YOGURT PARFAITS</b>	<b>8.75</b>
<b>OVERNIGHT OATS</b>	<b>8.75</b>
<b>ASSORTED MUFFINS</b>	<b>8.75</b>
<b>ROSEMARY SALTED POPCORN</b>	<b>8.75</b>
<b>ARENA STYLE BUTTERY POPCORN</b>	<b>8.75</b>
<b>SWEET AND SALTY SNACK BOWL</b>	<b>8.75</b>
<b>FLASH FRIED POTATO CHIPS</b> SMOKED ONION DIP	<b>8.75</b>
<b>CHOCOLATE CHIP COOKIES</b> 2 PER GUEST	<b>8.75</b>
<b>GARDEN FRESH CRUDITÉ</b> RANCH DIP	<b>8.75</b>



# LUNCHES MADE EASY

**40**

MINIMUM ORDER OF 15 PER ITEM  
PRICES ARE PER GUEST

## CHOICE OF SALAD

**CHOOSE ONE:**

- Chef's Garden Salad  
(with Assorted Dressings)
- Classic Caesar Salad
- Greek Salad
- Potato Salad

## CHEF'S SANDWICH SELECTIONS

1.25 PER PERSON

**CHOOSE TWO:**

**Smoked Turkey and Provolone**  
Leaf Lettuce, Sliced Tomato  
Cranberry, Mayonnaise

**Black Forest Ham and Swiss Cheese**  
Rosemary Mayonnaise  
Mustard, Arugula

**The Italian Boss**  
Artisan Lettuce, Genoa Salami  
Prosciutto, Provolone Cheese  
Basil Pesto Aioli

**Pesto Vegetable Wrap**  
Zucchini, Eggplant, Red Onion  
Tomato, Goat Cheese

## CHOICE OF DESSERT

**CHOOSE ONE:**

- Chef's Choice
- Freshly-Baked Chocolate Chip Cookies

### ELEVATE YOUR PACKAGE

ALL PRICES ARE PER PERSON,  
MINIMUM ORDER OF 15 PER ITEM

**ADD-ON HOUSEMADE  
SOUP SELECTION • 8**

- SMOKED TOMATO &  
FIRE-ROASTED RED PEPPER
- MINISTRONE
- BROCCOLI AND CHEDDAR
- SPICY LENTIL

**BUILD YOUR OWN SALAD  
AND SANDWICH BAR**  
45

**MAKE IT A BOXED LUNCH  
ON THE GO**  
42



# FAN FAVOURITES

## SIGNATURE BURGER BAR

Grilled All Beef Burgers, Fresh Burger Buns  
Leaf Lettuce, Sliced Tomato, Red Onions  
Cheddar and Provolone Cheese  
Mustard, Ketchup, Relish, Mayonnaise, Potato Salad  
Flash Fried Potato Chips with Smoked Onion Dip  
Fresh Baked Cookies

**LUNCH 38**  
**DINNER 48**

## MEXICAN FAJITA BAR

Paprika Grilled Chicken  
Sautéed Bell Peppers and Onions, Fiesta Rice  
Mexican Street Corn Salad, Flour Tortillas  
Sour Cream, Pico de Gallo, Salsa, Guacamole  
Shredded Lettuce, Grated Cheddar  
Churros

**LUNCH 40**  
**DINNER 50**

## TACO BAR

Taco Seasoned Beef  
Tortilla Chips with Warm Queso  
Fiesta Rice, Mexican Street Corn Salad  
Flour Tortillas, Sour Cream, Pico de Gallo  
Salsa, Guacamole  
Shredded Lettuce, Grated Cheddar  
Churros

**LUNCH 45**  
**DINNER 55**

## HOT DOG BAR

Nathan's Famous Hot Dogs, Fresh Rolls  
Grilled Onions, Raw Onions, Sauerkraut, Chili  
Shredded Cheddar, Ketchup, Mustard, Relish  
Potato Salad  
Flash Fried Potato Chips with Smoked Onion Dip  
Fresh Baked Cookies

**LUNCH 30**  
**DINNER 40**

## PASTA TWO WAYS

Caesar Salad  
Cavatappi Pasta, Garlic Parmesan Cream Sauce  
Sliced Grilled Chicken  
Penne Pasta, Tomato Basil Sauce, Grilled Italian Sausage  
Shaved Parmesan, Garlic Bread  
Tiramisu

**LUNCH 40**  
**DINNER 50**



# FAN FAVOURITES

## PULLED PORK MAC AND CHEESE

Coleslaw, BBQ Pulled Pork  
Cavatappi Pasta, House-Made Cheese Sauce  
Garlic Bread  
Chocolate Brownies

LUNCH 35  
DINNER 45

## TASTE OF GREECE

Chicken Souvlaki with Tzatziki Dip  
Traditional Greek Salad  
Lemon Herb Roasted Potatoes  
Greek Style Pita Bread  
Fresh Baked Chocolate Chip Cookies

LUNCH 38  
DINNER 48

## ASIAN INSPIRED

Vegetable Spring Rolls  
Asian Noodle Salad  
Vegetable Spring Rolls with Plum Sauce  
Stir Fried Vegetables  
Ginger Beef, Fried Rice

LUNCH 45  
DINNER 55

## UKRANIAN MENU

Cabbage Rolls (*served Deconstructed Style*)  
Pan Fried Potato and Cheddar Perogies  
Grilled Ukrainian Sausage  
House-Made Cheese Sauce, Sour Cream, Green Onion  
Freshly Baked Chocolate Chip Cookies

LUNCH 38  
DINNER 48



# PIZZA PARTY

14" PIZZA,  
SLICED INTO 8 PIECES



## PESTO GARDEN VEGGIE PIZZA v 54

Red Onion, Fresh Spinach, Roasted Red Peppers  
Pesto Sauce

## PEPPERONI PIZZA 54

Marinara, Spicy Pepperoni, Mozzarella

## HAWAIIAN FEAST PIZZA 54

Ham, Pineapple, Mozzarella

## NOT SO BASIC CHEESE PIZZA v 54

Mozzarella, Cheddar Cheese

## MEAT SUPREME 54

Pepperoni, Salami, Ground Beef, Sausage Crumble  
Bacon, Cheese

**CAULIFLOWER CRUST AVAILABLE ON REQUEST**  
**ADD 6.50**

**PIZZA 73**



# ALL-DAY MEETING PACKAGES



## ELEVATE YOUR PACKAGE

ALL PRICES ARE PER PERSON,  
MINIMUM ORDER OF 15 PER ITEM

ADD ASSORTED  
PEPSI PRODUCTS • 8

ADD AQUAFINA  
BOTTLED WATER • 8

## COLD COMFORTS 75

MINIMUM ORDER OF  
15 PER ITEM

PRICES ARE PER GUEST

(PACKAGE INCLUDES COFFEE AND ASSORTED TEAS)

### THIRD STAR BREAKFAST

Selection of Chilled Juices, Whole Fruit,  
Assorted Breakfast Pastries

### MORNING BREAK

CHOOSE ONE:

Bagels, Cream Cheese  
Berry Smoothie Shooters  
Rosemary Salted Popcorn  
Flash Fried Potato Chips,  
Smoked Onion Dip

### CHEF'S SANDWICH SELECTIONS

1.25 PER PERSON

CHOOSE TWO:

**Smoked Turkey and Provolone**  
Leaf Lettuce, Sliced Tomato  
Cranberry Mayonnaise

**Black Forest Ham and Swiss Cheese**  
Rosemary Mayonnaise  
Mustard, Arugula

**The Italian Boss**  
Artisan Lettuce, Genoa Salami  
Prosciutto, Provolone Cheese  
Basil Pesto Aioli

**Pesto Vegetable Wrap**  
Zucchini, Eggplant, Red Onion  
Tomato, Goat Cheese

### AFTERNOON BREAK

Sweet and Salty Snack Bowl  
Flash Fried Potato Chips,  
Smoked Onion Dip  
Chocolate Chip Cookies (2 per guest)  
Garden Fresh Crudite, Ranch Dip

### INFUSED WATER STATION



# ALL-DAY MEETING PACKAGES



## ELEVATE YOUR PACKAGE

ALL PRICES ARE PER PERSON,  
MINIMUM ORDER OF 15 PER ITEM

ADD ASSORTED  
PEPSI PRODUCTS • 8

ADD AQUAFINA  
BOTTLED WATER • 8

## DAILY DELIGHTS 99

MINIMUM ORDER OF  
15 PER ITEM

PRICES ARE PER GUEST

(PACKAGE INCLUDES COFFEE AND ASSORTED TEAS)

### SECOND STAR BREAKFAST

Sliced Fresh Fruit

Fresh Baked Breakfast

Pastries and Muffins

Cheddar Scrambled Eggs

Smoked Bacon

Spiced Breakfast Potatoes

Selection of Chilled Juices

### MORNING BREAK

CHOOSE ONE:

Bagels and Cream Cheese

Berry Smoothie Shooters

Rosemary Salted Popcorn

Flash Fried Potato Chips,

Smoked Onion Dip

### FAN FAVOURITES LUNCH SELECTIONS

CHOOSE ONE:

Signature Burger Bar

Mexican Fajita Bar

Taco Bar

Hot Dog Bar

Pasta Two Ways

Pulled Pork Mac & Cheese

Taste Of Greece

Asian Inspired

Ukrainian Menu

### AFTERNOON BREAK

CHOOSE ONE:

Sweet and Salty Snack Bowl

Flash Fried Potato Chips,

Smoked Onion Dip

Chocolate Chip Cookies (2 per guest)

Garden Fresh Crudite, Ranch Dip

### INFUSED WATER STATION





# THE ORIENTAL EXPRESS

**LUNCH 52**

**DINNER 62**

MINIMUM ORDER OF 15 PER ITEM

PRICES ARE PER GUEST

COFFEE, TEA & ARTISAN BREAD BAR  
INCLUDED IN PACKAGE

## CHICKEN HOT AND SOUR SOUP

### NAPA CABBAGE SLAW

Crispy Noodles, Scallions, Toasted Cashews  
Soy Ginger Dressing

### BEAN SPROUT SALAD

Snow Peas, Carrot, Water Chestnuts  
Scallions, Bell Peppers, Bok Choy,  
Ginger Sesame Dressing

### STEAMED GYOZA

Chicken and Vegetable Gyoza  
Tamari Black Vinegar

## SWEET AND SOUR CHICKEN

### SCEZHUAN EGGPLANT

Scallion, Cilantro, Chili Peppers, Soy Sauce

## VEGETABLE FRIED RICE

## EGG CUSTARD TART





# THE EXECUTIVE

**LUNCH 65  
DINNER 75**

MINIMUM ORDER OF 15 PER ITEM

PRICES ARE PER GUEST

COFFEE, TEA & ARTISAN BREAD BAR  
INCLUDED IN PACKAGE

## CARROT & GINGER SOUP

### BABY KALE SALAD

Dried Blueberry, Avocado  
Green Goddess Dressing

## ROASTED BEET & SQUASH SALAD

Baby Arugula, Orange Dressing  
Dried Cranberry, Walnuts

### SEARED SABLE FISH

Cherry Tomato Confit Sauce

## BRAISED BEEF WITH RED WINE DEMI-GLACE

Pearl Onion

## ROASTED SWEET POTATO

## ROASTED TRI-COLOUR CAULIFLOWER

## FRESH TRIO OF MELON

## TIRAMISU SQUARES



VEGETARIAN



PLANT-BASED/ CAN BE MADE PLANT-BASED



# TASTE OF GREECE

**LUNCH 60**

**DINNER 70**

**MINIMUM ORDER OF 15 PER ITEM**

PRICES ARE PER GUEST

*COFFEE, TEA & ARTISAN BREAD BAR  
INCLUDED IN PACKAGE*

## **GREEK SALAD**

Cucumber, Bell Peppers, Red Onion  
Tomato, Kalamata Olives, Oregano  
Red Wine Vinaigrette

## **ORZO PASTA SALAD**

Chickpea, Red Onion, Cucumber  
Cherry Tomato, Fresh Mint  
Lemon & EVOO Dressing

## **FASOLADA**

White Bean Soup, Carrots, Potatoes  
Tomato, Fresh Herbs

## **MOUSSAKA**

Potato, Beef, Eggplant, Bechamel Sauce

## **CHICKEN AND BEEF SOUVLAKI SKEWERS**

Tzaziki, Eggplant Dip

## **ROASTED LEMON HERBED POTATOES**

White Wine Reduction, Garlic Chili Butter  
Italian Parsley

## **STUFFED BELL PEPPERS**

Zucchini, Onions, Eggplant, Tomatoes

## **GALAKTOBOUREKO**

Phyllo, Creamy Custard, Syrup



**VEGETARIAN**



**PLANT-BASED/ CAN BE MADE PLANT-BASED**



# BACKYARD BARBEQUE

**LUNCH 75**

**DINNER 85**

**MINIMUM ORDER OF 15 PER ITEM**

PRICES ARE PER GUEST

*COFFEE, TEA & ARTISAN BREAD BAR  
INCLUDED IN PACKAGE*

## **ICEBERG WEDGE SALAD**

Smoked Bacon, Baby Tomatoes  
Red Onions, Blue Cheese

## **ROASTED CORN & BEAN SALAD**

Apple Cider Vinaigrette

## **ROOT BEER BAKED BEANS**

## **ALBERTA BBQ BEEF BRISKET**

## **CRISPY FRIED CHICKEN**

**GOURMET BREADS  
ARTISAN ROLLS, BUTTER**

## **SLICED SEASONAL FRUIT PLATTER**

## **WARM CARROT CAKE**





# INDIAN-INSPIRED CHEF'S TABLE

**LUNCH 60  
DINNER 70**

MINIMUM ORDER OF 15 PER ITEM

PRICES ARE PER GUEST

COFFEE, TEA & ARTISAN BREAD BAR  
INCLUDED IN PACKAGE

## **COCONUT MILK & LEMONGRASS RASAM**

Coconut Milk, Lemongrass, Fresh Ginger  
Green Chili, Curry Leaves, Cumin  
Tamarind, Cilantro

## **TANDOORI PANEER CHEESE & VEGETABLE SKEWERS**

Creamy Paneer Cheese  
Bell Peppers, Onions  
Lemon Zest, Mint Chutney

## **CHICKEN PAKORA**

Marinated Chicken, Ginger, Garlic  
Garam Masala, Green Chili, Tamarind Chutney

## **VEGETABLE BIRYANI**

Indian Spiced Basmati Rice, Onion  
Fried Onions, Garam Masala, Green Chili  
Carrots, Beans, Cauliflower

## **CLASSIC BUTTER CHICKEN**

Chicken Thighs, Fresh Tomato, Onions, Curry  
Leaves, Lemon Juice, Kasuri Methi

## **LAMB CHOP CURRY**

Charred Lamb Chops, Onion, Garlic, Yogurt  
Garam Masala, Fresh Cilantro

## **FRESH CHANA BASMATI RICE**

Basmati Rice, Cumin

## **GULAB JAMUN TIRAMISU**

Mascarpone Cheese, Masala Chai, Cardamom  
Gulab Jamun, Crushed Pistachios



VEGETARIAN



PLANT-BASED/ CAN BE MADE PLANT-BASED

# COLD PLATTERS

SERVES 12 GUESTS

## ARTISAN CHEESE BOARD

Red Wine Aged Cheddar, Three Year Aged Cheddar  
Herb Boursin, Smoked Gouda, Marble Cheddar  
Sundried Fruits, Grapes, Strawberries, Assorted Crackers  
Dijon Mustard, Fruit Jams

145

4oz PER PERSON

## CHARCUTERIE BOARD

Sopressatta, Calabrese Salami, Prosciutto, Marinated Olives  
Giardiniera, Grainy Prairie Mustard, Herb Crostini

145

3oz PER PERSON

## SEASONAL FRUIT & BERRIES

Watermelon, Cantaloupe, Honeydew, Pineapple  
Dragon Fruit, Grapes, Strawberries, Seasonal Berries

105

4oz PER PERSON

## FRESH MARKET VEGETABLE FARMSTAND

Baby Bell Pepper, Asparagus, Young Carrots  
Cauliflower, Heirloom Cherry Tomato, Cucumber  
Spinach & Artichoke Hummus, Chive Buttermilk Ranch Dip

105

4oz PER PERSON

## VEGETABLE AND DIP PLATTER

Tabbouleh, Tzatziki, Spinach & Artichoke Hummus, Gherkins  
Marinated Feta Cheese Cucumber Sticks, Roasted Bell Peppers  
Olives, Cherry Tomatoes, Greek Pita Bread, Herb Crostini

135

## MARINATED LEMON PEPPER SHRIMP COCKTAIL

Artisan Greens, Chipotle Cocktail Sauce, Lemon Cheeks

150

3oz PER PERSON

## MEDITERRANEAN TAPAS PLATTER

Roasted Red Pepper Hummus, Spinach Dip  
Tzatziki Dip, Bruschetta, Crostini, Naan, Pita Bread

105

## CHEF'S GRAZING TABLE

Cured Meats, Cheeses, Antipasti, Pate, Pate en Croute  
Finger Sandwiches, Tartines Breads, Crackers, Crostini

40

## CHEF'S TAPAS TABLE

Tabbouleh, Tzatziki, Artichoke and Spinach Hummus  
Roasted Red Pepper Hummus, Spinach Dip, Bruschetta  
Gherkins, Marinated Feta Cheese, Cucumber Sticks  
Roasted Bell Peppers, Olives, Greek Pita Bread, Herb Crostini, Crackers

35



# HOT PLATTERS

SERVES 12 GUESTS

## PHILLY CHEESESTEAK STICKS

Shaved Beef, Mozzarella, Parmesan Cheese  
Bell Peppers, Onions, Horseradish Aioli

85

## BUFFALO CRISPY CHICKEN SLIDERS

Hawaiian Roll, Fried Pickles, Lemon Cabbage Slaw  
Buttermilk Ranch

145

16 SLIDERS

## GOURMET PRIME RIB BEEF SLIDERS

Hawaiian Roll, Smoked Cheddar Cheese, Beef Bacon  
BBQ Mayonnaise, Pickle, Onion Rings

155

16 SLIDERS

## MINI BEEF WELLINGTONS

Prarie Mustard

215

## CRISPY THAI CHILI GLAZED CHICKEN BITES

Baby Bok Choy, Bell Peppers, Toasted Sesame, Green Onion Curls

155

4oz PER PERSON

## KOREAN BBQ ST. LOUIS PORK RIBS

Toasted Sesame Seeds, Green Onion Curls

178

36 RIBS

## ALBERTA BEEF STEAK BITES

Alberta Beef Sirloin Cubes, Onion Rings,  
Cajun Garlic Butter, Roasted Garlic Aioli

225

4OZ PER PERSON

## SMOKED BEEF BRISKET PEROGIES

House-Made Smoked Gouda Cream Sauce, Three Cheese Blend  
Beef Bacon, Green Onion

155

36 PIECES

## NACHO BAR

Three Cheese Blend, Heirloom Tomatoes,  
Bell Peppers, Sour Cream, Green Onion, Pico de Gallo

110

3OZ PER PERSON

**Add Smoked BBQ Brisket +35**

**Add Pulled Chipotle Chicken +30**

## GAME TIME CHICKEN WINGS

*Your Choice Of:*

Maple Beef Bacon, Buffalo Sauce, Honey Garlic, Salt and Pepper  
Thai Sesame Sweet Chili, Caesar Parmesan, Lemon Pepper  
*Celery Sticks, Chive Ranch Dip*

215

36 PIECES

## BRAISED BEEF SHANK YORKIES

Merlot Demi-Glace, Provolone Cheese, Horseradish Crema

195

36 PIECES



# DESSERTS

## SERVES 12 GUESTS

### CRÈME BRÛLÉE CHEESECAKE

Wild Berry Coulis, Butterscotch Whipped Crème

**145**

12 PIECES

### CONFETTI SWEETS COOKIES *Confetti* SWEETS

Double Chocolate Chunk

**110**

12 COOKIES

### CARAMEL BEIGNETS

Shaved Chocolate, Vanilla Sauce

**110**

18 PIECES

### DEEP FRIED BANANA BREAD PUDDING BITES

Chocolate Sauce

**150**

18 PIECES

### LOADED SWEET AND SALTY SNACK BASKET

Popcorn, Planters Peanuts, Bagged Chips  
Milk Chocolate Bars, Flash Fried Potato Chips  
Smoked Onion Dip

**220**

### SWEET TOOTH SNACK PACKAGE

Haribo, Starburst, Skittles, Twizzlers  
M&M Peanut, M&M Plain

**135**





# COLD CANAPES HORS D'OEUVRES

**5.50 PER PIECE**

PRICES ARE PER PIECE

**CRAB DEVILLED EGGS**

Pimento Pepper, Dijon Mustard  
Mayonnaise, Green Onion, Balsamic Pearls

**THAI VEGETABLE SUMMER ROLL**

Spiced Peanut Sauce

**SMOKED TOMATO BRUSCHETTA**

Crostini

**AVOCADO AND CREAM CHEESE**

Tartine

**ROASTED BEET, SQUASH PUREE**

Feta Cheese, Tartine

**5.75 PER PIECE**

PRICES ARE PER PIECE

**BEEF CARPACCIO ROLLS**

Tender Greens, Truffle Aioli  
Shaved Pecorino Cheese

**STEAK BITES ON CROSTINI**

Tender Greens, Garlic Aioli, Crispy Onion

**TUNA TARTARE CONE**

Fresh Dill, Capers, Pita Chips, Caviar Aioli  
Fresh Lemon

**SMOKED SALMON CONES**

Lemon-Dill Cream Cheese, Capers  
Red Onion

**CHILLED SMOKED  
DUCK BREAST**

Tender Greens  
Orange Pomegranate Glaze

**SHRIMP COCKTAIL SHOOTERS**

Chipotle Caesar





# HOT CANAPES HORS D'OEUVRES

**5.75 PER PIECE**

PRICES ARE PER PIECE

**ASSORTED POT STICKERS**

Ginger Hoisin, Sweet Chili

**MUSHROOM ARANCINI**

Parmesan Crust

**BEEF SLIDERS**

Smoked Gouda Cheese

**SINGAPORE CHICKEN SATAY**

Coconut Peanut Sauce

**CHICKEN SOUVLAKI**

Tzatziki

**ZUCCHINI CANNELONI**

Rosetta Sauce, Chevre

**6.25 PER PIECE**

PRICES ARE PER PIECE

**MEATBALL WELLINGTON**

Horseradish Aioli

**SAUTEED CAJUN PRAWN SKEWER**

**BRAISED BEEF SHANK YORKIES**

Provolone Cheese, Horseradish Crema

## RECEPTION PACKAGE

MINIMUM 15 GUESTS

3 PIECES PER GUEST 17.25

5 PIECES PER GUEST 28.75

7 PIECES PER GUEST 40.25

SMOKED TOMATO  
BRUSCHETTA CROSTINI

BRAISED BEEF  
SHANK YORKIES

SINGAPORE CHICKEN SATAY  
MUSHROOM ARANCINI



VEGETARIAN



PLANT-BASED/ CAN BE MADE PLANT-BASED

# BUILD YOUR OWN CHEF'S TABLE

## DINNER 85

COFFEE, TEA & ARTISAN BREAD BAR INCLUDED IN PACKAGE

### SOUPS

**Choose One:**

Chicken Noodle  
Beef and Barley  
Roasted Butter Nut Squash  
Spicy Lentil  
Roasted Mushroom  
*Served with Dinner Roll & Butter*

### SALADS

**Choose Two:**

**Beet Salad**  
Beets, Candied Pecans, Feta  
Orange Pommery Dressing

**Caesar Salad**  
Romaine, Shaved Parmesan  
Croutons, Bacon Bits  
Caesar Dressing

**Spinach Salad**  
Spinach, Goat Cheese, Cherry Tomato  
Pine Kernels  
Citrus Vinaigrette

**Caprese Salad**  
Vine Ripened Tomato, Buffalo Mozzarella  
Basil, Balsamic Pearls  
EVOO

**German Potato Salad**  
Potatoes, Double Smoked Bacon, Scallions  
Creamy Cider Dressing

**Slaw Salad**  
Celery Root, Green Apple Slaw  
Honey Roasted Walnuts  
Citrus Dressing

### ACCOMPANIMENTS

**Choose Two:**

Roasted Tri-Color Baby Potatoes  
Parmesan Whipped Potatoes  
Parmesan Polenta  
Honey Roasted Baby Carrots  
Ratatouille  
Baked Macaroni and Cheese  
Green Bean Sofrito  
Scalloped Potato  
Crispy Brussels Sprouts

### ENTREES

ADD A SECOND ENTREE +17 PER GUEST

**Choose One:**

Braised Short Ribs

**Herb Roasted Chicken**  
Mushroom Medley

**Seared Halibut**  
Herb Cream Sauce

**Sable Fish**  
Pancetta, White Bean Kale

**Salmon Escabeche**  
Julienned Vegetables

**Pork Loin**  
Baked Granny Smith Apple, Cider Sauce

**Butternut Squash Ravioli**  
Brown Butter Sage Sauce

**Penne a la Vodka**  
Crushed Tomato, Cream, Grana Padano  
Fresh Basil

**Spinach Canneloni**  
Saffron Creamy Tomato

**Garbanzo Bean and Kale Stew**  
Coconut Milk, Red Curry  
Green Mango - Cilantro Emulsion

### SWEETS

**Choose Two:**

Carrot Cake  
Chocolate Lava Cake  
Tiramisu  
Crème Brulee Cheesecake  
Chocolate Brownie (*Gluten Free Option*)  
Triple Chocolate Mousse  
Apple Crumble



# PLATED DINNER PACKAGES

## WALTERDALE 95

### SALAD COURSE

*Choose One:*

Roasted Baby Beet Salad  
Baby Romaine, Red Onion, Oregano  
Red Wine Vinaigrette

OR

Caesar Salad  
Romaine, Herb Croutons  
Shaved Parmesan, Caesar Dressing  
Citrus Dressing

### ENTREE COURSE

*Choose One:*

Provence Roasted Chicken  
Mascarpone Polenta, Green Beans  
Sage Jus

OR

Grilled Striploin  
Roasted Garlic Smashed Potato  
Field Mushrooms  
Pinot Noir Beef Reduction

### DESSERT COURSE

*Choose One:*

Classic Tiramisu  
Salted Caramel Sauce, Fresh Berries

OR

Dulce de Leche Cheesecake  
Creme Anglaise, Fresh Berries



# PLATED DINNER PACKAGES

## HIGH LEVEL 95

### SOUP OR SALAD COURSE

*Choose One:*

Caprese Salad

Heirloom Tomatoes, Mozzarella

Red Onion, Balsamic Syrup

OR

Roasted Tomato and Basil Soup

### ENTREE COURSE

*Choose One:*

Provence Roasted Chicken

Mascarpone Polenta, Green Beans

Sage Jus

OR

Merlot Braised Alberta Beef Short Rib

Buttermilk Mashed Potato

Honey Glazed Golden Beets

Mushroom Ragout

### DESSERT COURSE

*Choose One:*

Classic Tiramisu

Salted Caramel Sauce, Fresh Berries

OR

Crème Brulee Cheesecake

Wild Berry Coulis



# PLATED DINNER PACKAGES

## ICE DISTRICT 125

### APPETIZER COURSE

*Choose One:*

Seven Pepper Seared Albacore Tuna  
Mango Soy Drizzle, Micro Greens

OR

Crab Cake  
Whole Grain Mustard Aioli  
Sweet Chili Mango Salsa

### SALAD COURSE

*Choose One:*

Wedge Salad

Iceberg Lettuce Wedges, Bacon  
Grape Tomato, Red Onion  
Crumbled Blue Cheese, Ranch Dressing

OR

Caesar Salad  
Romaine, Herb Croutons  
Shaved Parmesan, Caesar Dressing

### ENTREE COURSE

*Choose One:*

Seared Alberta Beef Tenderloin  
Potato Gratin, Roasted Mushrooms  
Cabernet Reduction

OR

Pan-Seared Salmon  
Horseradish Potato, Wilted Spinach  
Roasted Tomatoes

### DESSERT COURSE

*Choose One:*

Dulce de Leche Cheesecake  
Creme Anglaise, Fresh Berries

OR

Black Forest Chocolate Cake  
Creme Anglaise, Fresh Berries

