



LUNCH MENUS

THE BANFF AVENUE LUNCH BUFFET

Minimum 15 guests

House made Soup of the Day, Mixed Greens with Balsamic Dressing
Penne Pasta Salad with Red Onions and Bell Peppers
Selections of Quarter Sandwiches (Based on 1 ½ sandwiches per person)
Tuna Salad, Egg Salad, Ham & Swiss, Roast Beef
Assorted Freshly Baked Cookies

\$20.00 per person

THE BEAR STREET BUFFET

Minimum 15 guests

House made Soup of the Day, Mixed Greens with Balsamic Dressing
Penne Salad with Red Onions and Bell Peppers
Gourmet Open Faced Sandwiches (Three per person) served on Assorted Breads and Buns
Roast Beef with Fresh Horseradish
Turkey Breast with Cranberry Chutney Baby Shrimp with Dill Mayonnaise
Creamy Egg Salad
Brownies & Squares

\$21.00 per person

THE HEALTHY BUFFET

Minimum 15 guests

House made Soup of the Day,
Mixed Greens with Balsamic Dressing
Grilled Vegetable Salad with Parmesan Flakes and Extra Virgin Olive Oil
Assorted Wraps
(based on two pieces per person)
Grilled Chicken Wrap on Whole Wheat Four Tortillas Fresh Garden Veggie Wrap on Whole Wheat Four Tortillas
(Whole Wheat Flour Tortillas can be substituted with Gluten Free Bread)
Sliced Fresh Fruit

\$20.00 per person

PASTA BUFFET

Minimum 15 guests

Buffet includes

Mixed Green Salas with Assorted Dressings & Garlic Bread
Group Choice of Two Entrees Chef's Choice of Dessert Square

Entrees

Lasagna with Chef's Meat Sauce Spaghetti with Bolognaise
Fettuccini Alfredo with Chicken Vegetarian Spinach and Cheese Lasagna

\$24.00 per person

Please add 15% gratuity and 5% GST to above prices.

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of the signing of the final BEO.



GOURMET SANDWICH BUFFET

(Minimum 20 guests)

Buffet Includes

Group Choice of One Gourmet Soup
Group Choice of Two Salads,
Group Choice of Three Sandwiches
Group Choice of One Dessert

Gourmet Soups

Vine Ripened Tomato & Sweet Pepper Bisque
Wild & Tame Mushroom with Blue Cheese & Brandy
Honey Roasted Butternut Squash Soup, Whipped Nutmeg Crème
Smoked Bacon & Sweet Corn Chowder

Salads

Traditional Caesar Salad with Herb Croutons, Bacon, Parmesan and Caesar Dressing
Baby Lettuces with Tiny Tomato and English Cucumbers with Balsamic Vinaigrette
Penne Pasta Salad with Red Onion and Bell Peppers Rocky Mountain Potato Salad
Tomato, Red Onion and Cucumber Salad with Feta Cheese

Sandwich Selections

Grilled Roasted Vegetables, Fresh Basil, Marinated Tomatoes and Goat Cheese in a Whole Wheat Wrap
Honey Curry Egg Salad (Hard Boiled Egg, Celery, Honey, Mild Curry Spice & Cilantro) and Apple in a Pita
Shaved Italian Ham, Provolone Cheese, Roasted Sweet Pepper, Black Olives on a Ciabatta Bun
Ham and Brie Cheese with Honey Dijon Mustard, Red Onion on a fresh Kaiser
Grilled Chicken Breast with Classic Caesar Salad in a Flour Tortilla Wrap
Shaved Roast Beef, Horseradish Mayo, Red Onion, Lettuce on a Baguette
Creamy Tuna Salad, Lettuce, Green onion, Celery on a Demi Baguette
(All breads and buns can be substituted for gluten free bread)

Desserts

Brownies & Assorted Squares
Assortment of Sliced Fresh Fruit

\$25.00 per person

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CREATE YOUR OWN HOT LUNCH BUFFET

(Minimum 20 guests)

Buffet includes

- Group Choice of Two Salads
- Group Choice of Two Entrees
- Assorted Rolls
- Group Choice of Two Accompaniments
- Group Choice of One Dessert

Salads

- Traditional Caesar Salad with Herb Croutons, Bacon, Parmesan and Caesar Dressing
- Baby Lettuces with Tiny Tomato and English Cucumbers with Balsamic Vinaigrette
- Penne Pasta Salad with Red Onion and Bell Peppers
- Tomato, Red Onion and Cucumber Salad with Feta Cheese

Accompaniments

- Herb and Garlic Roasted Potatoes
- Mashed Potatoes
- Rice Pilaf
- Seasoned Vegetables

Entrees

- Roasted Sirloin of Beef, Brandied Mushroom and Toasted Peppercorn reduction
- Chicken Supreme with Honey Mustard Jus
- Roasted Pork Loin with Apple Cider Glaze
- Oven Baked Salmon
- Tri-colored Fusilli, Grilled Chicken and Sun-Dried Tomato and Pesto Cream
- Penne with Smoked Salmon, Red and Green Peppers, Rose Sauce
- Cheese Tortellini, Roasted Red Pepper and Tomato Sauce

Desserts

- Fresh Sliced Fruit Platter
- Assorted Brownies & Dessert Squares

\$36.00 per person

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CREATE YOUR OWN PLATED LUNCH

Lunch Buffet Menu 11am – 2pm. Minimum 15 guests.

Lunch Includes

Group Choice of One Soup or Salad
Group Choice of Two Entrées
Group Choice of One Dessert

Soup

Wild and Tame Mushroom Soup with Blue Cheese and Brandy
Vine Ripened Tomato and Sweet Red Pepper
Honey Roasted Butternut Squash soup
Smoked Bacon and Corn Chowder

Salads

Mixed Greens with Tomatoes and cucumber and Balsamic Vinaigrette
Spinach and Mushroom Salad with Mandarins
Traditional Caesar Salad with Herb Croutons, Bacon Parmesan and Classic Caesar Dressing
Romaine Spinach Salad with Grilled Sweet Peppers, Baby Tomatoes, Cucumbers, Olives & Feta Cheese Oregano Dressing

Entrees

All entrees served with Seasoned Vegetables and Chef's Choice of Potato
Cheese Tortellini with Grilled Vegetables, Garlic and Double Crème, served with Garlic Bread - **\$27.00 per person**
Roasted Chicken Supreme with Natural Juices - **\$32.00 per person**
Grilled 6 oz. New York Strip Loin Steak and Merlot Jus - **\$32.00 per person**
Pan Seared Filet of Atlantic Salmon with Wasabi Hollandaise - **\$31.00 per person**

Desserts

Chocolate Cheesecake
Berry Berry Cheesecake
Chocolate Raspberry Mousse
Deep Dish Apple Pie
Assorted Flavours of Ice Cream

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CREATE YOUR OWN BBQ LUNCH BUFFET

Minimum of 25 guests required. Lunch buffets served from 11am – 2pm

Buffet Includes:

Group Choice of Two Salads,
Group Choice of Two Entrées with One Piece per person,
BBQ Baked Beans, Corn on the Cob, Baked Potato
Dessert & Freshly brewed Regular & Decaffeinated Coffee, Tea

Salads

(Group choice of Two Salads)

Traditional Caesar Salad with Herb Croutons, Bacon, Parmesan and Caesar Dressing
Baby Lettuces with Tiny Tomato and English Cucumbers with Balsamic Vinaigrette
Penne Pasta Salad with Red Onion and Bell Peppers
Tomato, Red Onion and Cucumber Salad with Feta Cheese
Rocky Mountain Potato Salad Summer Vegetable Cole Slaw

Entrées

(Group Choice of Two Entrees with One Piece per person)

Atlantic Salmon Filet with a Summer Melon Relish
Alberta Choice Strip Loin Steak with a Jack Daniels BBQ Sauce
Alberta Sirloin Burger and Gourmet Smokie with all the Trimmings
Marinated Chicken Breast with White Jack Cheese and Jack Daniels BBQ Sauce

Desserts

A Selection of Fresh Seasonal Fruit, Brownies and Assorted Squares

\$37.00 per person

HIKERS LUNCH TO GO

Fruit Juice (1) Whole Fresh Fruit (1) Fresh Baked Granola Bar Canadian Cheddar Cheese (1)
Cheese & Crackers Salt & pepper

Your choice of one hearty sandwich all on choice of Bread:

Honey Smoked Ham with Cheddar Cheese, Dijon Mustard & Lettuce Greens
Roast Alberta Beef, Monterey Jack Cheese, Dijon Mustard, Romaine
Grilled marinated Vegetable Wrap with Local Cheese
Turkey Breast, Brie cheese & Lettuce Greens

\$16.00 per person

HEARTY & HEALTHY LUNCH TO GO

Packaged in a strong paper bag with recyclable knife, spoon, fork and napkin
Fresh Whole Fruit Fresh Cut Veggies Yogurt Cup House Baked Granola Bar
Pepperoni Slice Cheddar Cheese Juice Bottled Water
Your choice of Turkey, Ham or Pastrami Sandwich on an 8" Ciabata Herb Loaf

\$24.00 per person

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