



ALPHA BISTRO

DINNER MENUS

DIETARY NOTICE

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following:

GF – Gluten Free

DF – Dairy Free

V – Vegetarian

VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

25 / 26



GOLD PLATED DINNER



INCLUSIONS

Dinners rolls & butter ball
Group choice of 1 soup or salad
Group choice of 2 meat entrees
1 vegetarian entree
Group choice of 1 dessert
Freshly brewed organic coffee & tea

ADD FOURTH COURSE PER PERSON \$8

SOUP

FOREST MUSHROOM BISQUE
With truffle oil [V](#), [GF](#)

BUTTERNUT SQUASH
With bacon and sage cream [GF](#)

POTATO & LEEK
With crispy leek and prosciutto [GF](#)

SALADS

CAESAR SALAD
With romaine, parmesan, croutons, lemon, bacon bits
& croutons

ARTISAN LETTUCE
Strawberry vinaigrette, cucumber, strawberry, almonds
cherry tomato [GF](#), [VE](#), [V](#)

ARUGULA & BABY SPINACH SALAD
Beets, goat cheese, candied pecans, apple cider vinaigrette [GF](#), [V](#)

FIOR DI LATTE
Heirloom tomato, burrata, cucumber compressed, tuscan greens,
balsamic glaze, focaccia crisp [V](#)

Prices listed are per person.

Please add 18% gratuity and 5% GST to above prices.

Minimum 20 guests with Individual entrée choices due 21 days prior.

ENTREES

All entrees served with seasoned vegetables and chef's choice of potato

AAA ALBERTA BEEF TENDERLOIN \$84
In a red wine reduction, cooked to medium [GF](#)

AAA ALBERTA 8OZ NEW YORK STEAK \$80
With brandy peppercorn sauce, cooked to medium [GF](#)

HERB ROASTED ORGANIC CHICKEN SUPREME \$63
Is stuffed with spinach and ricotta cheese and finished with
creamy mushroom sage jus [GF](#)

GREMOLATA CRUSTED WEST COAST SALMON \$66
With charred citrus beurre blanc [GF](#)

VEGETARIAN

ROASTED BUTTERNUT ROSSELLINI \$61
With arugula pesto, fresh herb marinara [GF](#), [VE](#), [V](#)

ROASTED MUSHROOM RAVIOLI \$60
With wild mushroom sauce, Padano cheese, arugula
confit tomato [V](#)

DESSERT

STRAWBERRY MOUSSE
With fresh berries

VANILLA ESPRESSO CRÈME BRULE
With fresh berries [GF](#)

BERRY CHEESECAKE
With berry compote and whipped cream [GF](#)

CHOCOLATE DECADENCE
With fresh berries and coconut cream [V](#)

GOLD DINNER BUFFET



INCLUSIONS

PER PERSON \$75

Dinner rolls & butter balls
Group choice of 3 salads
Group choice of 2 accompaniments
Group choice of 2 meat entrees and 1 vegetarian entree
Chefs choice of desserts
Freshly brewed organic coffee and tea

SALADS

CAESAR SALAD (DECONSTRUCTED)

With romaine, parmesan, bacon bits and croutons

ANTIPASTO PLATTER

With cured meats, Canadian cheeses, olives and pickled vegetables [GF](#)

GRILLED VEGETABLE PLATTER

With balsamic glaze and parmesan cheese [GF, VE, V](#)

GREEK SALAD

With roma tomato, pepper, red onion, cucumber and feta cheese [GF, V](#)

QUINOA & BROCCOLI SALAD

With cherry tomato, arugula, carrot, dried cranberry, honey mustard dressing [GF, VG, V](#)

ACCOMPANIMENTS

PANACHE OF ROOT & SEASONAL VEGETABLES [GF, V](#)

POTATO AU GRATIN [GF](#)

ANCIENT GRAIN RICE PILAF [GF, VG, V](#)

ROASTED GARLIC SMASHED POTATO

With scallion [GF, V](#)

ENTREES

AAA SLOW ROASTED STRIPLOIN

Carved, with pan jus, mustard and horseradish [GF](#)

AAA ALBERTA PRIME RIB

Carved, with pan jus, mustard and horseradish [GF](#)

FILLET OF ATLANTIC SALMON

With lemon caper cream [GF](#)

HERB ROASTED ORGANIC CHICKEN BREAST

With creamy mushroom jus [GF](#)

EGGPLANT ZUCCHINI LASAGNA

With mushroom and pepper Bolognese [GF, V](#)

POTATO GNOCCHI

With asparagus, arugula, cherry tomato, parmesan and marinara sauce [GF, V](#)

DESSERT

PASTRY CHEF'S SELECTION OF

Mini Cheesecakes

Mango & Mocha mousse cakes

Crème Brulee

Brownies

Seasonal sliced fruit platter

Please add 18% gratuity and 5% GST to above prices.
Minimum 30 guests. Menu choices due 21 days prior.

PLATED DINNER

INCLUSIONS

PER PERSON \$65

Dinners rolls & butter balls
Chef's choice of soup or salad
Individual choice of entree
Chef's choice of dessert
Freshly brewed organic coffee and tea

STARTER

CHEF'S CHOICE OF SOUP OR SALAD
Served with bread rolls and whipped butter

ENTREES

All entrees served with seasoned vegetables and chef's choice of potato

HERB ROASTED CHICKEN BREAST
With creamy mushroom sauce [GF](#)

OVEN BAKED SALMON
With burnt lemon beurre blanc [GF](#)

6OZ STRIPLIN STEAK
In brandy peppercorn sauce [GF](#)

CHEFS CHOICE OF VEGETARIAN ENTREE [GF](#)

DESSERT

BERRY CHEESECAKE
With berry compote and whipped cream

Please add 18% gratuity and 5% GST to above prices.
Individual entrée choices due 21 days prior.

