

# DINNER BANQUET MENU

## Field to Table

### Cold Items

Artisan Bread Basket, Sweet Butter  
Selection of Pickles & Kalamata Olives  
Garden Greens with Various House Made Dressings  
Roma Tomatoes, Cucumbers & Peppers, Oregano Vinaigrette  
Potato Salad with Grainy Mustard  
Smoked Trout & Smoked Mackerel with Horseradish and Lemon Cream  
Roast Alberta Beef with Rosemary Mustard

### Hot Items

*Please Select Two of the Following:*

Ricotta Cheese & Spinach Cannelloni in a Duo of Tomato & Cream Sauces  
Roast Chicken with White Wine Thyme Jus  
Seared Salmon with Stewed Leeks, Smoked Tomato Butter  
Roast Pork Loin with Spiced Apples & Calvados Sauce  
Braised Beef Bourguignonne  
Ratatouille with Black Turtle Beans

All Served with Rice Pilaf and Vegetable of the Day

### Dessert Items

Pastry Chef's Selection of Cakes and Pastries, Freshly Sliced Seasonal Fruits,  
Imported & Regional Cheeses  
Includes Freshly Brewed Colombian and Decaffeinated Coffee, Selection of Teas

# DINNER BANQUET MENU

## Collaborative Buffet

### From the Gardemanger Chef

Artisan Bread Basket & Sweet Butter

Selection of Pickles & Kalamata Olives

Garden Greens with Various House Made Dressings

Roma Tomatoes, Cucumbers & Peppers, Oregano Vinaigrette

Red Skin Potato Salad with Chives & Grainy Mustard

Marinated Mushrooms in Herb Vinaigrette

House Smoked Atlantic Salmon & Rainbow Trout with Lemon & Dill Aioli

Roast Alberta Beef with Grated Horseradish & Rosemary Mustard

Grilled Vegetable Antipasto, Basil Pesto

### From the Saucier

*Please Select Three of the Following:*

Roast Pork Loin, Stewed Figs & Dates, Reduced Balsamic Jus

Beef Tenderloin Tips with Sweet Bell Peppers & Madagascar Sauce

Chicken Fricassee in Sun-Dried Tomato & Basil Cream

Roast Turkey with Sage Dressing & Pan Jus

Atlantic Seafood Ragoût in Lobster Sauce

Poached Atlantic Salmon in a Lemon & Dill Beurre Blanc

Szechuan Tofu & Asian Vegetable Stir-Fry

Ricotta Cheese & Spinach Cannelloni in a Duo of Tomato & Cream Sauces

Roast Striploin of Alberta Beef & Red Wine Demi-Glaze\*

All Served with Garnished Rice Pilaf, Roast Potatoes and Vegetable of the Day

### From the Pastry Chef

Pastry Chef's Selection of Cakes, French Pastries and Fresh Fruit Flans, Crème Brûlée

Freshly Sliced Seasonal Fruits, Imported & Regional Cheeses

Includes Freshly Brewed Colombian and Decaffeinated Coffee, Selection of Teas

# DINNER BANQUET MENU

## **Kingbridge Pub Night**

Various food stations allow your guests to mingle

### **Nacho Station**

Oven Baked Corn Tortillas topped with Olives, Cheddar Cheese, Tomatoes, Cilantro & Green Onions  
Salsa, Sour Cream & Guacamole

### **Fish & Chips**

Haddock cooked in Beer Batter  
French Fries with Sea Salt, Black Pepper & Thyme  
Tartar Sauce, Ketchup & Malt Vinegar

### **Build Your Own Salad Bar**

Iceberg & Romaine Lettuces, Selection of Dressings  
Corn, Artichoke Hearts, Hard Boiled Eggs, Grilled Chicken, Ham, Chick Peas & Sprouts

### **Pasta / Focaccia**

Cheese Tortellini with Mushrooms, Chives & White Wine Cream Sauce  
Penne Rigate with Piquante Tomato Sauce, Prosciutto & Peas  
Fresh Baked Focaccias; Rosemary & Sea Salt, Anchovy & Olive

### **Sliders**

Beef, Chicken & Vegetable Sliders with Sesame Seed Buns  
Shredded Lettuce, Tomato, Onion, Mustard, Ketchup, Relish & Sliced Cheddar

### **Dessert**

French Pastries, Cookies & Freshly Sliced Seasonal Fruits  
Includes Freshly Brewed Colombian and Decaffeinated Coffee, Selection of Teas

# DINNER BANQUET MENU

## **Kingbridge Dine Around**

Various food stations provide great networking opportunities

### **Carving Station**

Roast Beef Striploin & Buttermilk Rolls  
Béarnaise Sauce, Beer & Thyme Mustard & Horseradish  
(Carver for Beef)

### **Antipasto Bar with Cheese**

Prosciutto, Selection of Italian Salamis, Selection of Olives, Roasted Peppers,  
Marinated Artichoke Hearts, Pickled Mushrooms, Tomato Bocconcini with Basil,  
Grilled Zucchini & Eggplant  
Selection of Italian & Local Cheeses  
Freshly Baked Focaccia with Tapenade

### **Pasta Station**

Cheese Tortellini with Mushrooms, Chives & White Wine Cream Sauce  
Build your own Penne Rigate with Piquante Tomato Sauce and toppings including: Prosciutto,  
Peas, Mushrooms, Asparagus, Grilled Chicken & Cannellini Beans  
(Chef for preparing pasta)

### **Caesar Salad Station**

Romaine Leaves with Caesar Dressing, Parmesan, Croutons & Lemon Wedges  
Additional toppings to include; Cherry Tomatoes, Grilled Chicken, Baby Shrimps & Bacon Bits

### **Dessert**

French Pastries, Crêpes Suzette (warm crêpes in orange sauce) & Crème Brûlée  
Freshly Sliced Seasonal Fruits  
Includes Freshly Brewed Colombian and Decaffeinated Coffee, Selection of Teas

# DINNER BANQUET MENU

## **Casual Dinner**

Various food stations provide great networking opportunities

## **Anti-Pasto Bar**

Fresh Baked Focaccia

Prosciutto & Melon, Selection of Salamis, Pastrami Smoked Salmon, Fava Beans & Basil Oil, Seafood Salad with Lemon & Dill, Selection of Marinated Olives, Roasted Peppers, Zucchini & Eggplant, Marinated Mushrooms, Selection of Italian Cheeses

## **Salad Bar**

Seasonal Greens with a Selection of house dressings

Potato Salad, Rapini Salad & Coleslaw

## **Pasta**

Cheese Tortellini with Prosciutto, Tomato, Peas & Parmesan Cream

Penne Rigate with Piquante Tomato Sauce

Parmesan Cheese, Chili Flakes

## **From the Grill**

Grilled All Beef Burgers, All Beef Hot Dogs & Veggie Burgers

Shredded lettuce, Tomato, Onion, Mustard, Ketchup, Relish & Sliced Cheddar Cheese

Sesame Buns

## **Dessert**

Assorted Cakes & French Pastries, Custards, Sliced Fruit

Includes Freshly Brewed Colombian and Decaffeinated Coffee, Selection of Teas

# DINNER BANQUET MENU

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## Hawaiian Luau

### Cold Station

Baby Salad Greens with Sprouts & Flowers  
Mango Vinaigrette, Rice Wine & Honey Vinaigrette  
Poi with Crisp Vegetables  
Asian Noodle Slaw  
Dinner Rolls

### Hot Station

Hawaiian Style Pulled Pork  
Shrimp & Chicken Skewers with Huli Huli Sauce  
Grilled Mahi Mahi with Coconut Lime Sauce  
Steamed Jasmine Rice with Lemon Grass  
Grilled Pineapple on Fruity Curry  
(All items served in Chaffing Dishes lined with Banana Leaves)

### Desserts

Pineapple Upside-down Cake  
Mango Brûlée  
Key Lime Pie  
Bowls of Fresh Fruit with Lime Syrup  
Includes Freshly Brewed Colombian and Decaffeinated Coffee, Selection of Teas

# DINNER BANQUET MENU

## **Mardi Gras Party**

### **Sandwich Station**

Mini Muffuletta Sandwiches / Crab Po Boy Baguette sliced in small sections,  
Build your own Mini Pulled Pork Sandwiches  
Cabbage & Apple Slaw, Marinated Olives, Homemade Pickled Vegetables

### **Chicken & Fish**

Cajun Fried Chicken (boneless, small pieces) & Bayou Fried Shrimp  
with Remoulade Sauce & Lemon Wedges

### **Soup & Jambalaya**

Chicken & Okra Gumbo  
Medley of Peppers, Onion & Squash Jambalaya (vegetarian)  
Shrimp, Andouille & Chicken Jambalaya

### **Dessert**

New Orleans Beignets with Cinnamon Sugar & Cream  
Bourbon Pecan Squares  
Éclairs  
Sliced Fresh Fruits  
Includes Freshly Brewed Colombian and Decaffeinated Coffee, Selection of Teas