

DINNER BANQUET MENU

Field to Table

Cold Items

Artisan Bread Basket, Sweet Butter
Selection of Pickles and 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
- Buns
- Shredded lettuce, Tomato, Onion, Mustard, Ketchup, Relish & Sliced Cheddar Cheese

Dessert

Assorted Cakes & French Pastries, Custards, Sliced Fruit

Includes Freshly Brewed Colombian and Decaffeinated Coffee, Selection of Teas

DINNER BANQUET MENU

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