

# CATERING MENU

2024



# BREAKFAST

## **Continental** (\$15.75 per person)

- Fresh Fruit Salad
- Assorted Muffins & Pastries
- Yogurt Parfaits (includes berries, granola and honey)
- Coffee & Tea

## **Breakfast Sandwiches** (\$17.00 per person)

- Fresh Fruit Salad
- English Muffin with egg, cheese and either bacon or sausage
- Hashbrown Pattie
- Coffee & Tea

## **Seasonal Frittata** (\$17.25 per person)

- Fresh Fruit Salad
- House-made Frittata featuring seasonal ingredients
- Coffee & Tea

## **Classic Hot Breakfast** (\$21.00 per person)

- Fresh Fruit Salad
- Hashbrowns
- Scrambled Eggs
- Bacon or Sausage
- Coffee & Tea

ADD APPLE,  
ORANGE OR  
GRAPEFRUIT  
JUICE FOR \$3  
PER PERSON



# MEETING SNACKS

**Fresh Loafs** (\$12.00 per loaf, 10 slices per loaf)

Banana Bread, Lemon Loaf or Cinnamon Swirl Bread

**Muffins** (\$2.25 per/minimum a dozen)

Blueberry, Chocolate Chip, Raspberry/White Chocolate, Carrot or Chef's favourite "Morning Glory"

**Cookies** (\$2.25 per/minimum a dozen)

Chocolate chip, oatmeal raisin, white chocolate macadamia nut or double dark chocolate

**Fruit Kabobs** (\$3.75 per/minimum a dozen)

**Whole Fruit** (\$1.75 per person)

Assortment of apples, oranges, and bananas



# LUNCH

## **Sandwiches (\$18.00 per person):**

- Choose a combination of three sandwiches:
  - Ham & Cheddar
  - Turkey & Havarti
  - Roast Chicken with Green Goddess Dressing
  - Roast Beef & Cheddar
  - Tuna Salad
  - Egg Salad
  - Vegetarian; Greek Salad or ALT (avocado, lettuce and tomato)
- Green Salad in House Dressing
- Homemade Cookies

## **Hot Lunch (\$21.00 per person)**

- Choice of:
  - Beef Lasagna
  - Beef or Turkey Chili
  - Chicken Pot Pie
- Green Salad in House Dressing
- Homemade Cookies

ADD JUICE OR  
POP FOR \$3 PER  
PERSON



# PLATTERS

## **Big Board Charcuterie:**

*\$9.25 per person, minimum of 12 people*

- o Includes 3 meats
- o Includes 4 cheeses
- o Assortment of crackers and toasted baguettes
- o The essential sides of Olives, Pickles, Spicy Jelly, Nuts, Dried Fruit and Fresh Fruit



## **Snack Boards:**

*Each board serves 8-10 people and comes with assorted crackers*

### **Sweet & Salty: \$65.00**

- Applewood Smoked Cheddar, Brie and Gouda with Almonds, Blueberries, Grapes and Pretzels.

### **Italian: \$70.00**

- Prosciutto, salami, and capocollo cured meats, with Parmigiano Reggiano, Bocconcini, and Red Wine infused cheese.

### **French Connection: \$70.00**

- Rosemary Ham, Roasted Turkey, Double Cream Brie, and Oka cheese; with Pickles, Olives, Dried Fruits, Nuts.

### **Classic: \$55.00**

- Marble Cheddar, Smoked Gouda, and Medium Cheddar with Kielbasa, Pepperoni Bites, and Summer Sausage.

### **Dips & Scoops: \$50.00**

- Salsa, Spinach Dip, Guacamole, and Hummus with chips

### **Crudit : \$30.00**

- Carrots, Celery, Peppers, Cucumber, Mini Tomatoes, Cauliflower and Broccoli with Ranch

# PLATTERS

## Hot Classic:

*\$55.00 Serves 4-6 people*

- Chicken Bites, Dry Ribs, Fried Pickle Spears, Mozzarella Sticks, Onion Rings and French Fries

## Burgers & Fries:

*\$60.00 Serves 4-6 people*

- Beef Sliders, French Fries, Fried Pickle Spears and Mozzarella Sticks

## Seafood Platter:

*\$65.00 Serves 4-6 people*

- Cold steamed shrimp, smoked salmon, candied salmon

## Choose four of your favourites:

*\$20.00 Serves 2-4 people*

- Chicken Bites
- Dry Ribs
- Fried Pickle Spears
- Mozzarella Sticks
- Onion Rings
- French Fries
- Sweet Potato Fries
- Tater Tots
- Spring Rolls
- Samosas
- Dumplings



# BUFFETS

## Entrées

Choose one of the following:

- Roast Alberta strip loin with roasted garlic crust \$37.95
- Roast turkey with sage and sundried cranberry stuffing \$37.95
- Roast pork loin stuffed with wild mushrooms and shallots \$35.95
- Honey mustard glazed “bone-in” ham \$35.95

\*Add to your Entree

- Grilled chicken breast with Bearnaise sauce and an additional starch for \$6.00 per person
- Vegetarian option – Savory Mushroom Galette with Leeks \$6.00 per piece

## Salads

Choose two of the following:

- Spring greens with balsamic vinaigrette dressing
- Classic Caesar with garlic croutons
- Spinach with a Field Berry vinaigrette dressing
- Broccoli, red onion and grapes with a sunflower mayo dressing

## Sides

Choose one starch (Two if a second entrée was chosen):

- Rustic mashed
- Garlic roasted baby potatoes
- Scallop potato gratin
- Rice pilaf



# BUFFETS

## **Choose two Vegetable Dishes**

- Fall roasted root vegetables with maple and sage
- Broccoli and cauliflower flowerets with aged cheddar
- Medley of peas and baby carrots with dill butter
- Green beans with crispy shallots

## **Desserts (Plate Service)**

Choose one of the following

- Apple crumble with whipped cream
- Carrot cake with Philadelphia cream cheese icing
- Black forest cheesecake with kirsch brandied cherries & whip cream

**ALL MEALS SERVED WITH DINNER BUNS (GLUTEN FREE OPTIONS AVAILABLE), SAUCES, CONDIMENTS, ETC.**

**THESE PRICES ARE BASED ON 60 PEOPLE, LESS THAN 60 PEOPLE PLEASE ADD 10%.**

**PRICES DO NOT INCLUDE GST, 18% GRATUITY, LINENS, AND ANY EXTRA RENTALS.**

**MEAL OPTION MAY VARY BASED ON AVAILABILITY.**





CONTACT US TO BOOK:

[CATERING@CALGARYRUGBY.COM](mailto:CATERING@CALGARYRUGBY.COM)

