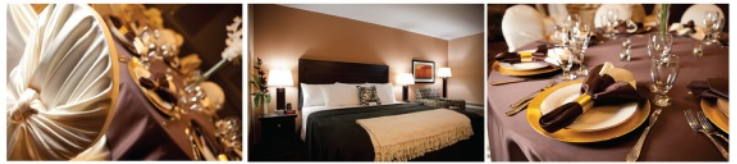


Cocktail Receptions

Hummus and Pita Triangles *Serves approx. 30 people	\$75.00
Fresh Vegetable Platter *Serves approx. 30 people	\$75.00
Fresh Seasonal Fruit Platter/ Fruit Skewers *Serves approx. 30 people	\$95.00
Assorted Domestic Cheese and Cracker Tray *Serves approx. 20 people	\$110.00
Lobster and Artichoke Dip with Tortilla Chips *Serves approx. 20 people	\$45.00
Traditional Bruschetta with Crustini's *Serves approx. 10 people	\$35.00
Mediterranean Platter *Serves approx. 10 people	\$45.00
Cocktail Shrimp with Seafood Sauce *Serves approx. 10 people	\$45.00
Pickle Tray *serves approx. 20 people	\$40.00
Assorted Dessert Squares *Based on 2 per person	\$3.75
Dry Snacks *Based on a 10" round bowl Choose from potato chips, pretzels, or Nachos and Salsa	\$15.00
UKRAINIAN PLATTER *Serves approx. 25 people	
Garlic Sausage, Ham, Kolbasa, Domestic Cheese, Crackers, Sauerkraut, Sliced Garlic Dills	\$130.00 per platter
ASSORTED DELI SANDWICH TRAY *60 quarter cuts	
Assorted Deli Style Sandwiches Served on Thick Sliced Breads Montreal Smoked Meat, Turkey, Roast Beef, Egg Salad, Tuna Salad, Black Forest Ham and Swiss Cheese	\$70.00 per tray
ASSORTED COLD PLATTER *Serves approx. 30 people	
Beef, Ham, Turkey Breast, Montreal Smoked Meat Accompanied by a Basket of Rolls Lettuce, Sliced Tomatoes, Sliced Cheese Mustard, Mayonnaise and Butter	\$125.00 per platter
ASSORTED SUSHI ROLLS	
*Vegetarian Sushi Rolls available, please speak to Catering Manager	
50 pieces	\$195.00
100 pieces	\$295.00



Hors D' Oeuvres

DELUXE COLD HORS D'OEUVRES *each selection

\$19.95 per dozen

- Bruschetta
- Baby Shrimp with Dill
- Devilled Eggs with Caviar
- Salami Cream Cheese Cornettes

DELUXE HOT HORS D'OEUVRES *each selection

\$19.95 per dozen

- Vietnamese Spring Rolls
- Swedish Meatballs
- Mozzarella Sticks
- Mini Two Cheese Quiche
- Jumbo Chicken Wings (Teriyaki or Extra Spicy)

PREMIUM COLD HORS D'OEUVRES *each selection

\$20.95 per dozen

- Prosciutto and Melon Croustades
- Pâté Maison on Rice Crisps
- Jumbo Prawns
- Smoked Salmon Mousse on Endive
- Cherry Tomatoes with Crab

PREMIUM HOT HORS D'OEUVRES *Each Selection

\$20.95 per dozen

- Coconut Prawns with Curry Coconut Dip
- Moroccan Samosa with Mango Chutney
- Spanakopita with Tzatziki
- Scallops Wrapped in Bacon
- Brie and Garlic Tartlets
- Shrimp Purses



HORS D'OEUVRES PLATTER *No substitutions, approx. 500 pieces

\$550.00

- Dry Garlic Ribs
- Spicy Oven Baked Chicken Wings
- Breaded Shrimp with Cocktail Sauce
- Spring Rolls with Thai Sauce
- Swedish Meatballs

\$295.00 half order

*Minimum Order of 3 dozen



Chef Assisted Action Stations

*Let Our Talented Culinary Team Treat You to an Evening of Epicurean Elegance
Minimum 20 People*

"JUMPIN JACK" PRAWNS

\$10.00 per person

Large White Prawns Sautéed with Garlic, Onions, and Flambéed with Jack Daniel's Whiskey Finished with Diced Sweet Peppers and Chili Flakes. Served with Foccacia Cheese Bread

SAUTÉED BEEF TENDERLOIN

\$12.00 per person

With Sweet Chili Sauce, served with Toasted Baguette

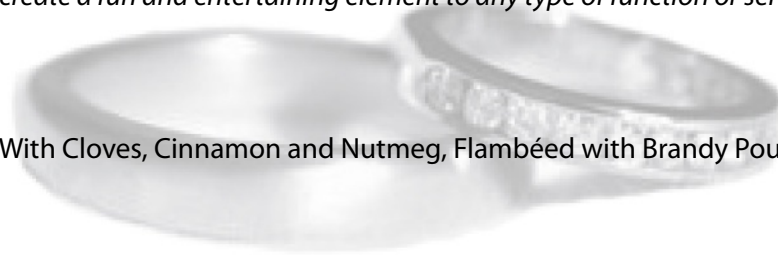
Chef's Flambé Stations

Flambé stations create a fun and entertaining element to any type of function or served as an afternoon break

CHERRIES JUBILEE

\$8.00 per person

Wild Bing Cherries Flavoured With Cloves, Cinnamon and Nutmeg, Flambéed with Brandy Poured Over Vanilla Ice Cream



BANANAS FOSTER

\$8.00 per person

Sliced Bananas with Brown Sugar, Rum, Heavy Cream over Vanilla Ice Cream

STRAWBERRIES ROMANOFF

\$9.00 per person

Strawberries with Peppered Vodka, Served over Sponge Cake



Plated Dinner Selections

All Dinner Menu Selections Include Dinner Rolls and Butter, Your Choice of Soup of the Day or Mixed Garden Green Salad with House Dressing, Dinner Entrée with Chef's Choice of Potato and Seasonal Fresh Vegetables, Dessert and Coffee and Tea

GRILLED SPRING SALMON **\$31.00**
Served with Oriental Maple Glaze

BREAST OF CHICKEN CORDON BLEU **\$32.00**
Served with Roasted Garlic White Sauce

ROAST TURKEY **\$32.00**
Served with Traditional Pan Gravy, Cranberry Sage Stuffing and All the Trimmings

CHICKEN PRINCESS **\$33.00**
Boneless Chicken Breast Topped with Asparagus and Jumbo Shrimp with a Lemon Butter Sauce

ROAST PORK TENDERLOIN **\$35.00**
Seasoned with Our Own Spice Rub and Topped with an Apricot and Red Wine Sauce

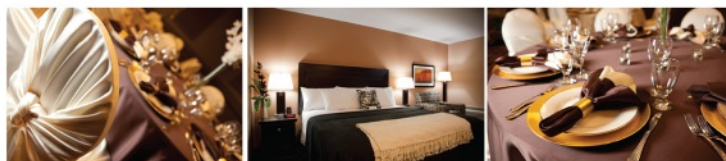
AAA CANADIAN STRIPLOIN **\$36.00**
Charbroiled with Peppercorn Demi Glaze

AAA CANADIAN RIBEYE STEAK **\$37.00**
Prime ribeye with button mushrooms

VEGETARIAN OPTIONS

Baked Eggplant **\$25.00**
Vegetarian Lasagna **\$25.00**
Vegetarian Stirfry **\$25.00**

*Alternative special diet menu items available upon consultation with our Catering team



Fine Dining Additions

Customize your menu by adding one of the following appetizers to enhance your dinner selection to a **four-course meal** or upgrade your dinner selection by replacing the Soup of the Day or Mixed Garden Green Salad with House Dressing with one of the following Soups and Salads

SOUPS

Roasted Carrot and Fennel

Roasted Red Pepper and Tomato with Crème Fraiche

Lobster Bisque

As an Enhancement

\$3.50

As an Additional Course

\$7.00

APPETIZERS

Steamed Half Shell Mussels with Stewed Tomato Concasse

Stuffed Courgettes Fire roasted zucchini stuffed with olive tapenade and smoked gouda

Lobster or Pork Spring Rolls with Noodle Nest and Mango Salsa

\$11.00

SALADS

Spring Mixed Greens with Fresh Fruit Compote

Caesar Salad with Romaine Lettuce, House Caesar Dressing, Croutons, Parmesan Cheese, and Bacon Bits

As an Enhancement

\$3.50

As an Additional Course

\$7.00

DESSERTS

*Included in Plated Dinner Pricing

Chocolate Mousse with Vanilla Wafers

Warm Dark Cherry Crepes

Carrot Cake

Apple Strudel with Vanilla Whipped Cream

New York Cheesecake with Mixed Berry Fruit Topping



Chef's Feature Dessert

\$4.00



Deluxe Dinner Buffet

Minimum of 50 people

Assorted Fresh Baked Rolls
Mixed Garden Greens Served with Assorted House Dressings,
Potato Salad, Coleslaw, Pasta Salad, Cucumber Salad, and Marinated Vegetable Salad
Relish Tray
Mayonnaise, Horseradish and Dijon Mustard
Fresh Cut Vegetables with a Creamy Dip
Assorted Deli Tray
Domestic Cheeses

SELECT ONE CARVED ITEM

AAA Roast Baron of Alberta Beef
Boneless Pork Roast
Ponderosa Ham

SELECT ONE CHAFING DISH ITEM

Grilled Filet of Salmon with Dill Shrimp Sauce
Roast Herb Chicken Coq au Vin
Breast of Chicken with Mushroom Sauce
Turkey with Traditional Dressing and Pan Gravy
Perogies with Bacon, Onions and Sour Cream
Cabbage Rolls
Traditional Meatloaf with Onion Gravy
Braised Pork Loin Chop

Chef's Choice of Potato and Fresh Seasonal Vegetables
Feature Dessert Table
Coffee, Decaf and Tea



\$33.00 per person

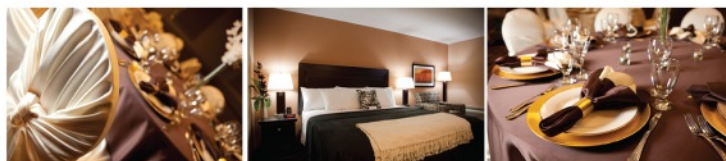
ADD A SECOND CHAFING ITEM

\$4.00 per person

ENHANCED CARVED ITEMS

Roast Prime Rib
Roast Beef Strip Loin
Stuffed Breast of Turkey with Apricots

add \$4.00 per person
add \$4.00 per person
add \$4.00 per person



Royal Dinner Buffet

*Our Most Popular Dinner Buffet
Minimum 50 people*

Assorted Fresh Baked Rolls

Caesar Salad, Three Bean Salad, Broccoli Salad, Greek Salad
Cucumber Bacon Salad, and Marinated Vegetable Salad
Pickles, Olives, Pepper Rings and Onions, Mayonnaise, Horseradish and Dijon
Fresh Cut Vegetables with a Creamy Dip
Domestic and Import Cheeses
Deli Tray, Kalamata Olives, Feta Cheese

SEAFOOD EXTRAVAGANZA

Marinated Mussels, Seafood Salad, Decorated Salmon Sides,
BBQ Peppered Salmon, Smoked Mackerel, and Cocktail Shrimp
Assorted California Sushi Rolls
Accompanied by Seafood Sauce, Mayonnaise and Lemon

SELECT ONE CARVED ITEM

Canadian Prime Rib of Beef
Roasted AAA Striploin Steak
Stuffed Pork Loin
Leg of Lamb
Stuffed Breast of Turkey with Apricot Demi

SELECT ONE CHAFING DISH ITEM

Veal Medallions with Madeira Sauce
Chicken Cordon Bleu
Braised Short Ribs
Beef Tenderloin Tips Bourguignon
Baked Filet of Salmon with Maple Butter
Chicken with Mushroom and Artichoke Ragu
Peppered Bourbon Pork Medallions
Fresh Cod Loins with Mango Salsa

Chef's Choice of Potato
Fresh Seasonal Vegetables

Feature Dessert Table
Coffee, Decaf and Tea

\$38.00 per person

CHOOSE A SECOND CHAFING DISH ITEM

\$5.00 per person


EXECUTIVE
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www.executiveweddings.net



Western Ranch Buffet

Minimum of 20 people

Buttermilk Biscuits

Mixed Greens with Assorted Dressings, Caesar Salad, Creamy Coleslaw, 3 Bean and Roasted Corn Salad
Marinated Grilled Vegetables

Baked Potatoes with Sour Cream, Bacon Bits, Butter and Chives

Corn on the Cob with Cilantro Butter
Kettle Baked Beans

CHOOSE ONE OF THE FOLLOWING

Spicy Fajita Skirt Steak	\$29.95 per person
Grilled Boneless Chicken Breast with a Corn, Black Bean and Red Pepper Relish	\$29.95 per person
Tequila Lime Whiskey Prawns	\$29.95 per person
Herb and Garlic Rib Eye with Mushroom Rosemary Cabernet Jus	\$31.95 per person
Smokey B.B.Q. Sauce Ribs	\$31.95 per person
Charbroiled New York Strip Loin with Chipotle Butter	\$32.95 per person
Broiled Beef Tenderloin Steak with Peppercorn Au Jus	\$34.95 per person

CHOOSE A SECOND ENTRÉE



\$10.00 per person

Feature Dessert Table
Coffee, Decaf and Tea

Menu Selections must be the same for the entire group



Bar Services

HOST BAR

Consumption is charged to the Host on a per drink basis. Host bar prices are subject to 17% gratuity and GST

Highballs	\$5.00
Domestic Beer and Ale	\$5.00
Imported Beer	\$5.75
House Wine	\$6.50 per glass
Liqueurs	\$6.25
Coolers	\$6.25

CASH BAR

The individual guest purchases drinks on a cash basis. Cash bar prices include GST

Highballs	\$5.25
Domestic Beer and Ale	\$5.25
Imported Beer	\$6.00
House Wine	\$6.75 per glass
Liqueurs	\$6.50
Coolers	\$6.50

Premium Liquor Brands are available, price subject to selection

CORKAGE BAR

For groups who wish to supply their own liquor, a corkage fee per person applies. This fee includes all mix, ice, glasses, condiments and bartender. Liquor license and receipts are required to be delivered along with the liquor order.

Corkage on Wine	\$6.00 per 750 ml
Full Bar Corkage	\$12.00 per person
Non-Alcohol	\$3.00 per person

Non-Alcohol Punch

\$50.00 per gallon

*Corkage Bar is respectfully declined during the Christmas Season



FEATURE WINES

Langhorne Crossing Verdelho/Sauvignon Blanc <i>Australia</i>	\$32.00
Langhorne Crossing Shiraz – Merlot <i>Australia</i>	\$32.00

RED WINES

Peter Lehmann “Clancy’s” – Shiraz/Cabernet/Merlot <i>Australia</i>	\$38.00
Peter Lehmann “Layers” <i>Australia</i>	\$34.00
Peller Estates – Cabernet Merlot <i>Canada</i>	\$28.00
Wayne Gretzky - Cabernet Sauvignon Syrah <i>Canada</i>	\$38.00
Entwine - Merlot <i>USA</i>	\$36.00
Black Cellar - Malbec/Merlot <i>Canada</i>	\$32.00
Glen Carlou Grand Classique <i>South Africa</i>	\$40.00

WHITE WINES

Peter Lehmann, Moscato <i>Australia</i>	\$32.00
Peter Lehmann “Layers” <i>Australia</i>	\$34.00
Peter Lehmann – Sauvignon Blanc <i>Australia</i>	\$38.00
Peller Estates – Pinot Grigio <i>Canada</i>	\$28.00
Wayne Gretzky – Chardonnay <i>Canada</i>	\$38.00
Entwine - Pinot Grigio <i>USA</i>	\$36.00



*all prices are per bottle, and are subject to change