



Black Knight Inn



Catering Package

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COFFEE BREAKS

Freshly Brewed Coffee (Regular or Decaffeinated)

| | |
|-------------|-------------|
| 7 Mug Silex | \$17 |
| 20 Mug Urn | \$50 |
| 35 Mug Urn | \$90 |

Traditional & Tazo Specialty Teas

| | |
|-------------|-------------|
| 7 Mug Silex | \$17 |
| 20 Mug Urn | \$50 |

Milk

| | |
|---------------------------------------|-------------|
| (Skim, 2% or Chocolate) | |
| 12 oz. Glass | \$4 |
| 60 oz. Pitcher | \$18 |
| Bottled Soft Drinks (Regular or Diet) | \$4 |
| Bottled Juice | \$4 |
| Bottled Water | \$3 |
| Perrier | \$4 |
| Non Alcoholic Fruit Punch | \$25 |
| 52 oz Jug of Pop or Juice | \$10 |

Health Choice

| | |
|---|--------------|
| Assorted Cold Cereals or Hot Oatmeal | \$4 |
| Assorted Granola or Nutri-Grain Bars | \$3 |
| Sliced Seasonal Fresh Fruit Tray (serves 25 guests) | \$170 |
| Half Sliced Fresh Fruit Tray | \$85 |
| With Honey Yogurt Dip | \$15 |
| Fresh Basket of Whole Fruit - Per Piece | \$2 |
| Individual Fruit Yogurt 125 ml | \$3 |
| House Made Fresh Fruit/Vegetable Blend Smoothies | \$6 |
| Individual Granola Yogurt Parfait | \$4 |

From the Bakery

| | |
|---|-------------------|
| Assorted Muffins, Fruit Danish and Croissant | \$3.5/ea. |
| | \$36 Dozen |
| Bagel Bar and Cream Cheese | \$4 |
| Fresh Cinnamon Buns | \$4 |
| Freshly Baked Cookies | \$20/dozen |
| Banana, Carrot-Pineapple or Lemon Poppy Seed Loaf (16 Slices) | \$26 |

BREAKFAST BUFFET
MINIMUM 25 PEOPLE

Classic Continental
\$12

Assorted Chilled Fruit Juices
Assorted Choice Muffins
Blueberry & Cherry Danish & Fruit Strudel Sticks
Oven Fresh Croissants
Sweet Preserves, Honey & Whipped Butter
Fresh Seasonal Sliced Fruit

Deluxe Continental
\$17

Assorted Chilled Fruit Juices
Toasted Assorted Bagels with Cream Cheese
Muffins, Blueberry & Cherry Danishes, Fruit Strudel Sticks and Croissants
Preserves, Honey and Whipped Butter
Breakfast Loafs
Fresh Seasonal Sliced Fruit
Cold cereals and 2% milk

Express Breakfast Buffet
\$22

Variety Chilled Fruit Juices
Scrambled Eggs
Smoked Side Bacon & Pork Breakfast Sausage
Home Fried Potatoes
Assorted Muffins, Blueberry & Cherry Danishes, Fruit Strudel Sticks and Croissants
Preserves, Honey & Whipped Butter
Seasonal Sliced Fruit

Enhancements

| | |
|---|-----|
| Addition of French Toast or Pancakes | \$2 |
| Upgrade Scrambled Eggs to Eggs Benedict | \$4 |
| Addition of Mini Granola Parfaits | \$4 |
| Addition of Mimosas | \$5 |

All Meals Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

PLATED BREAKFAST

Chef's Delight **\$18**

Chilled Fruit Juice
Fresh fruit Cocktail
Scrambled Eggs
Smoked Side Bacon
Pork Breakfast Sausage
Home Fried Potatoes
Oven Fresh Croissant
Fruit Preserves

Benny Duo **\$19**

Chilled Fruit Juice
Fresh fruit Cocktail
Smoked Salmon Benedict & Traditional Eggs Benedict
Smoked Side Bacon
Pork Sausage
Home Fried Potatoes
Oven Fresh Croissant
Fruit Preserves

Enhancements

| | |
|--|---|
| Addition of Banana Bread French Toast or Buttermilk Pancakes | 4 |
| Addition of Mini Granola Parfaits | 4 |
| Addition of Mimosas | 5 |

THEME BREAK

The Old Cinema

\$12

Buttered Popcorn & Caramel Corn
Red Licorice & Nibs
Mixed Nut Packages
Assorted Chocolate Bars

Sweet Indulgence

\$12

Root Beer Floats
Mini Cupcakes
Individual Strawberry Topped Brownies with Fruit Coulis

Healthy Living

\$12

Hummus, Fresh Veggies, Warm Pita
Fresh Sliced Fruit
Trail Mix
Mini Fresh Fruit/Veggie Blend Smoothies

Parfait Bar

\$12

Assorted Fresh Berries and Cream
Granola Yogurt Parfaits
Fresh Fruit Skewers with Yogurt Honey Dip



All Breaks Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

HOT LUNCH BUFFET
MINIMUM 25 GUESTS

Chef's Lunch Buffet
\$28

Fresh Market Green Salad
Selection of Dressings
Lemon Caper Caesar Salad
Chef's Choice of Four Assorted Salads
Crudites & Dip
Charcuterie Board
Assorted Rolls
Whipped Butter

Choice of ONE Hot Entrée

Carved 'AAA' Roast Beef "Au Jus"
Butter Chicken with Basmati Rice and Warm Nann Bread
5oz Marinated Chicken with Woodland Mushroom Cream
Slow Braised Boneless Short Rib with Madagascar Peppercorn Demi
Spinach, Apple & Fig Stuffed Pork Loin with Calvados Cream
Whiskey BBQ Baby Back Ribs
Baked Meat or Vegetarian Lasagna

Chef's Selection of Potato or Rice
Mixed Vegetable Medley

Sliced Seasonal Fresh Fruit
Assorted Dessert Squares
Petite Cupcakes
Mini Tart

EACH ADDITIONAL HOT ENTRÉE \$4 PER PERSON

AVAILABLE 1 1:00 AM-2:00 PM

All Meals Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

SPECIALTY LUNCH BUFFETS
MINIMUM 25 GUESTS

Western Burger Buffet

\$25

Fresh Market Green Salad with Selection of Dressings

Lemon Caper Caesar Salad

Fresh Marinated Vegetable Salad

Creamy Potato Salad

Country Style Coleslaw

Crudites & Dip

BBQ Beef Burger & Bison Burger Patties

Brioche Buns, Fixings and Condiments

Variety of Domestic Sliced Cheese

Warm Potato Chips

Sweet Corn Medley

Stampede Baked Beans

Warm Mixed Berry Crisp with Vanilla Ice Cream

Asian Influence

\$26

Fresh Market Green Salad with Selection of Dressings

Lemon Caper Caesar

Cantonese Noodle Salad

Thai Mixed Vegetable Salad

Assorted Pickled Items

Crudites & Dip

Sweet & Sour BBQ Pork Shoulder

Thai Chicken Thighs

Sesame Coconut Ginger Fried Rice

Stir-Fry Mixed Vegetables

Fried Wontons & Vegetable Spring Rolls

Plum Sauce & Sweet Chili

Fortune Cookies

Assorted Dessert Squares

Available 11:00 am-2:00 pm

All Meals Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

SPECIALTY LUNCH BUFFETS
MINIMUM 25 GUESTS

Italian Pasta Buffet

\$27

Seven Bean Minestrone
Fresh Market Green Salad with Selection of Dressings
Lemon Caper Caesar
Balsamic Antipasto Salad
Pesto Grape Tomato & Bocconcini Salad
Your Choice of
4 Cheese Meat or Vegetable Lasagna
&
Your Choice of
Tri Color Fusilli or Macaroni Spirals
Choice of 2 Sauces:
Alfredo, Bolognese or Tomato Basil
Fresh Focaccia Bread
Sliced Seasonal Fresh Fruit
Tiramisu Squares

Ukrainian Theme

\$27

Borscht Soup Served with Sour Cream
Fresh Market Salad with Selection of Dressings
Marinated Beet Salad
Baked Potato Bacon Salad
Assorted Pickled Items
Beef Cabbage Rolls in Tomato Sauce
Baked Mini Keilbasa with Assorted Grilled Peppers
Braised Red Cabbage, Sauerkraut
Cheese Perogies with Caramelized Onion
Assorted Rolls and Butter
Ukrainian Style Apple Cake with Vanilla Sauce

Available 11:00 am-2:00 pm

All Meals Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

SOUP AND SANDWICH BUFFET
MINIMUM 10 GUESTS

Sandwich's and Wraps

\$24

Soup of the Day
Assorted California Wraps and Sandwich's
(1 ½ Per Person)
Fresh Market Green Salad
Selection of Dressings
Lemon Caper Caesar Salad
Tri-color Pasta Salad
Marinated Vegetable Salad
Country Style Coleslaw
Vegetables with Dip
Assorted Pickled Items
Fresh Fruit Cocktail
Assorted Dessert Squares, Cupcakes & Mini Tart

The Deli Bar

\$25

(Build your Own)

Soup of the Day
Fresh Market Green Salad
Selection of Dressings
Lemon Caper Caesar Salad
Marinated Vegetable Salad
Potato Salad
Country Style Coleslaw
Assorted Pickled Items
Assorted Breads & Condiments
Sliced Domestic Cheese Platter
Lettuce, Sliced Tomato & Onion
Shaved Ham, Pastrami, Turkey & Roast Beef
Classic Egg Salad
Tuna Salad with Spring Onion

Assorted Squares, Cupcakes & Mini Tarts

All Meals Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

PLATED LUNCH – SOUP OR SALAD
MINIMUM 25 GUESTS

Plated Lunch Consists of Three Courses: Salad or Soup, Main Entrée and Dessert
Please Choose One of Each

You May Choose Both Soup and Salad for an Additional \$4.00/person

Soups

Carrot and Ginger Bisque with Fresh Dill
Chicken Gumbo with Manitoba Wild Rice
Roasted Butternut Squash with Crème Fraiche
Oxtail & Local Farro with Polenta Raft
Roasted Tomato and Basil Bisque with Parmesan Fricco & Green Oil
Cream of Roasted Potato & Leek with Frizzled Leeks

Salads

Classic Market Greens

Heritage Blend Lettuce Wrapped with a Cucumber Bow, Garnished with Matchstick Vegetables and Grape Tomato. Served with Saskatoon Berry Dressing

Caesar Salad

Romaine Lettuce, Croutons, Bacon Bits, Shredded Parmesan with Creamy Garlic Dressing

Twisted Caprese

Red and Yellow Vine Ripened Tomatoes Layered with Fresh Bocconcini & Fresh Basil.
Served with Pesto Walnut Vinaigrette

Duo of Beets & Roasted Fennel Salad

Heart to Heart Greens, Roasted Yellow & Red Beets, Fennel, Goat Cheese, Slivered Almonds.
Served with Cranberry & White Balsamic Dressing

Arugula & Candied Pecan

Arugula, Herb Rolled Goat Cheese, Grapes, Pomegranite Seeds,
Cayenne Candied Pecans. Emulsified Dijon & White Balsamic Dressing

Kale, Sprout & Hickory Bacon

Kale, Brussel Sprouts, Apples, Dry Cranberries, Feta Cheese & Hickory Bacon.
Served with a Blood Orange & Pomegranite Dressing

All Dressings Are Served on the Side

PLATED LUNCH – ENTRÉE
MINIMUM 25 GUESTS

Choice of one

Honey Miso Salmon

6 oz Salmon Fillet Marinated in Ginger & Honey Soya.
Finished with a Sweet Miso Glaze over Forbidden Black Rice

\$25

Woodland Mushroom Chicken

Herb Marinated 5oz Chicken Breast in a Wild Mushroom
Cream Sauce. Served Over Apricot Wild Rice Pilaf

\$27

'AAA' Sirloin Steak Sandwich

7oz Top Sirloin served Medium with Garlic Toast.
Served with Herb Roasted Fingerling Potatoes

\$25

Boneless Short Rib

Slow Braised Beef Short Rib, Madagascar Red Wine Demi.
Woodland Mushroom Farrotto

\$26

Served with Chef's Choice of Seasonal Vegetables

Served between 10:00 am-2:00 pm

All Meals Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

PLATED LUNCH – DESSERTS
MINIMUM 25 GUESTS

Choice of one Dessert

Green Tea Creme Brulee GF

Green Tea Infused succulent Vanilla Custard with Torched Sugar

New York Cheesecake

Made from Fresh Cream, Whole Eggs and Real Cream Cheese
Topped with a Tri-Berry Coulis

Saskatoon Crumble

House Made Saskatoon Berry Crumble Served with Maple Walnut Ice- Cream

Red Velvet Tower

Red velvet Cake with Cream Cheese Icing

Chocolate Chunk

Chesecake Chunks suspended in Chocolate Mousse on a Sponge Base
Finished with Caramel, Almonds & Walnuts

BKI Peach Melba GF

Our Twist on a Classic Peach Melba, Creamy Coconut Pana Cotta
Juicy Peaches, Raspberry Coulis & Toasted Almonds

Midnight Mint Chocolate Torte GF

White Chocolate and Mint Filling, Topped with Dark Chocolate Mousse

DINNER BUFFET
MINIMUM 50 GUESTS

Classic Dinner Buffet
\$39

Fresh Market Green Salad with Selection of Dressings

Lemon Caper Caesar Salad

Chef's Choice of Four Assorted Salads

Charcuterie Board

Crudites with Dip

Devilled Eggs Garnished

Assorted Rolls and Whipped Butter

Carved Roast Alberta Beef or Carved Baked Honey Glazed Ham

Choice of ONE Additional Hot Entrées Enhancements

Traditional Roast Turkey Breast & Apple Braised Dark Turkey / Cranberry Sage Dressing

Butter Chicken with Basmati Rice and Warm Nan Bread

Slow Braised Boneless Short Rib with Madagascar Peppercorn Demi

Spinach, Apple & Fig Stuffed Pork Loin with Calvados Cream

Miso & Honey Salmon with Canadian Maple Ginger Glaze

Marinated Chicken in a Woodland Mushroom Cream

Served with Mixed Seasonal Vegetables

And Your Choice of:

Herb Roasted Tri-color Creamers, Saffron Baked Rice Pilaf, Home Style Whipped Potato

Rosemary Roasted Red Wedges, Baked Basil Polenta, Lyonnaise Potato

Sliced Seasonal Fresh Fruit

Assorted Cakes & Tortes

Assorted Cheesecake

Berries & Whip Cream

Assorted Cookies & Squares

Domestic and Imported Cheese Board with Crackers and Grapes

Each Additional Hot Entrée 5.00/person

All Meals Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

DINNER BUFFET
MINIMUM 50 GUESTS

Black Knight Duo

\$42

Fresh Market Green Salad
Selection of Dressings
Lemon Caper Caesar Salad
Chef's Choice of Four Assorted Salads
Charcuterie Boards
Crudites with Dip
Devilleed Eggs Garnished
Assorted Rolls and Butter

Entree

Marinated 5oz Chicken Breast with
Wild Mushroom & Truffle Cream

&

4oz Bacon Wrapped Alberta Beef Tenderloin
with Saskatoon Berry Demi

Served with Chef's Choice Seasonal Vegetables

And Your Choice of:

Herb Roasted Tri-color Creamers
Saffron Baked Rice Pilaf
Home Style Whipped Potato
Confit Fingerling Potato
Fresh Baked Basil Polenta

Sliced Seasonal Fresh Fruit
Assorted Cakes & Tortes
Assorted Cheesecake
Berries & Whip Cream
Assorted Cookies & Squares

Domestic and Imported Cheese Board with Crackers and Grapes

All Meals Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

DINNER BUFFET
MINIMUM 50 GUESTS

BKI Platinum

\$49

Fresh Market Green Salad with Selection of Dressings
Lemon Caper Caesar Salad
Chef's Choice of Four Assorted Salads
Charcuterie Board
Crudites with Dip
Devilled Eggs Garnished
Assorted Rolls and Butter
Shrimp Cocktail
Carved Roast Alberta Beef or Carved Baked Honey Glazed Ham

Choice of Two Additional Hot Entrées

Traditional Roast Turkey Breast & Apple Braised Dark Meat with Cranberry Sage Dressing
Butter Chicken with Basmati Rice and Warm Nan Bread
Slow Braised Boneless Short Rib with Madagascar Peppercorn Demi
Spinach, Apple & Fig Stuffed Pork Loin with Calvados Cream
Miso & Honey Salmon with Canadian Maple Ginger Glaze
Marinated Chicken in a Woodland Mushroom Cream
Mango Coconut Shrimp with Basmati Rice

Served with Mixed Seasonal Vegetables

And Your Choice of:

Herb Roasted Tri-color Creamers, Saffron Baked Rice Pilaf, Home Style Whipped Potato
Confit Fingerling Potato, Rosemary Red Wedges, Baked Basil Polenta, Lyonnaise Potato

Sliced Seasonal Fresh Fruit
Assorted Cakes & Tortes
Assorted Cheesecakes
Berries & Whip Cream
Assorted Cookies & Squares
Domestic and Imported Cheese Board with Crackers and Grapes

Each Additional Hot Entrée 5.00/person

All Meals Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

PLATED DINNER – SOUP OR SALAD
MINIMUM 25 GUESTS

Plated Dinner Consists of Three Courses: Salad or Soup, Main Entrée and Dessert.
Please Choose One of Each.
You May Choose Both Soup and Salad for an Additional \$4.00/person.

Soups

Carrot and Ginger Bisque with Fresh Dill
Chicken Gumbo with Manitoba Wild Rice
Roasted Butternut Squash with Crème Fraiche
Oxtail & Local Farro with Polenta Raft
Roasted Tomato and Basil Bisque with Parmesan Fricco & Green Oil
Cream of Roasted Potato & Leek with Frizzled Leeks

Salads

Black Knight Inn Salad

Heritage Blend Lettuce Wrapped with a Cucumber Bow, Garnished with Cherry Tomatoes and Asiago Cheese. Served with Saskatoon Berry Dressing

Caesar Salad

Romaine Lettuce, Croutons, Bacon Bits, Shredded Parmesan with Lemon Caper Dressing

Twisted Caprese

Red and Yellow Vine Ripened Tomatoes Layered with Fresh Bocconcini & Fresh Basil.
Served with Pesto Walnut Vinaigrette

Duo of Beets & Roasted Fennel Salad

Heart to Heart Greens, Roasted Yellow & Red Beets, Fennel, Goat Cheese, Slivered Almonds.
Served with Cranberry & White Balsamic Dressing

Arugula & Candied Pecan

Arugula, Herb Rolled Goat Cheese, Grapes, Pomegranite Seeds,
Cayenne Candied Pecans. Emulsified Dijon & White Balsamic

Kale, Sprout & Hickory Bacon

Kale, Brussel Sprouts, Apples, Dry Cranberries, Feta Cheese & Hickory Bacon.
Served with a Blood Orange & Pomegranite Dressing

All Dressings Are Served on the Side

Pallet Cleanser

Chefs Choice Granite or Sorbet
\$2.00/person

PLATED DINNER – ENTRÉE
MINIMUM OF 25 GUESTS

Atlantic Salmon

6oz Miso Sesame Salmon Fillet, Apple Fennel Slaw
Served with Creamed Wild Rice

\$34

Stuffed Chicken Supreme

Frenched 7oz Chicken Supreme Stuffed with Spinach & Canadian Wild Rice.
Served with Baked Basil Polenta. Finished with Truffle Scented Wild Mushroom Cream

\$37

Alberta Pork Tenderloin

Stuffed with Spinach, Apples,
Apricots & Walnuts. Served with a Cranberry Barley
Finished with Sauce Robert

\$35

Prosciutto Wrapped Chicken

Stuffed with Fresh Basil, Goat Cheese & Roasted Red Pepper
Served on Wild Mushroom Farrotto with Hunter Sauce

\$34

Sliced 'AAA' Roast Beef

With Red Wine and Thyme Jus

\$36

Espresso & Cocoa Crusted Beef Tenderloin

7oz Filet, Parsnip Duchess Potato, Saskatoon Berry Demi

\$44

Slow Roasted 8oz Prime Rib

Topped with Petite Yorkshire Pudding & Parsnip Duchess Potato
Red Wine and Thyme Jus

\$39

All Plated Dinners Come with Chefs Choice Seasonal Vegetables

All Meals Include Freshly Brewed Regular or Decaffeinated Coffee, Traditional and Tazo Specialty Teas

PLATED DINNER – DESSERT
MINIMUM 25 GUESTS

Choice of one Dessert

Green Tea Creme Brulee GF

Green Tea Infused succulent Vanilla Custard with Torched Sugar

New York Cheesecake

Made from Fresh Cream, Whole Eggs and Real Cream Cheese
Topped with a Tri-Berry Coulis

Saskatoon Crumble

House Made Saskatoon Berry Crumble Served with Maple Walnut Ice- Cream

Red Velvet Tower

Red velvet Cake with Cream Cheese Icing

Chocolate Chunk

Chesecake Chunks suspended in Chocolate Mousse on a Sponge Base
Finished with Caramel, Almonds & Walnuts

BKI Peach Melba GF

Our Twist on a Classic Peach Melba, Creamy Coconut Pana Cotta
Juicy Peaches, Raspberry Coulis & Toasted Almonds

Midnight Mint Chocolate Torte GF

White Chocolate and Mint Filling, Topped with Dark Chocolate Mousse

Floating Island over Macerated Berries

Grand Marnier Mixed Berries & Poached Meringue.
Served under a Sugar Cage

TRAYS

| | |
|---|--------------|
| Domestic & Imported Cheese Board | \$150 |
| With French Bread, Crackers & Grapes (serves approximately 25 guests) | |
| Sliced Cheese Tray with Crackers (serves approximately 25 guests) | \$130 |
| Half Sliced Cheese Tray with Crackers | \$70 |
| Sliced Fresh Fruit Tray (serves approximately 25 guests) | \$170 |
| Half Sliced Fresh Fruit Tray | \$85 |
| Add Honey Cilantro Yogurt Dip | \$15 |
| Fresh Vegetable Tray (serves approximately 25 guests) | \$170 |
| Half Fresh Vegetable Tray | \$85 |
| Sliced Deli Meat Tray | \$135 |
| With Fresh Rolls, Butter & Condiments (serves approximately 25 guests) | |
| Half Deli Meat Tray with Fresh Rolls, Butter & Condiments | \$70 |
| Chocolate Fondue Fountain | \$250 |
| With Fresh Fruit & Berries (serves approximately 50 guests) | |
| Assorted Sandwich Tray (50 Quarters) | \$100 |
| Assorted Wrap Tray | \$125 |
| Assorted Pastry Tray (serves approximately 25 guests) | \$105 |
| Devilled Eggs with Caviar (12 Halves) | \$13 |
| Assorted Pizza's | \$20 |

HORS D'OEUVRES

MINIMUM OF 25 GUESTS

Cold Hors D'oeuvres

Tomato Bocconcini Skewer with Rosemary Balsamic Reduction
Smoked Salmon Canape on Marble Rye
Baby Bell Peppers Stuffed with Basil Cream Cheese and Garnished with Red Onion Relish
Fresh Bruschetta with Grilled Artisan Loaf
Antipasto Kabob-Olive, Tomato, Rolled Salami & Mini Tortellini with Sundried Tomato Vinaigrette
Cucumber Bite with Marinated Beef and Asian Slaw
Vegetable Crudit  Shots
Fresh Made California Rolls
Shrimp Cocktail
Classic Quiche Lorraine

Hot Hors D'oeuvres

Crab Stuffed Mushrooms with Cauliflower and Parmesan Crust
Mini Beef Wellingtons
Caramelized Onion, Mushroom & Goat Cheese Tart – Saskatoon Compote
Mango Coconut Shrimp
Zucchini Fritter with Lemon Aioli
Coconut Chicken Pop with Cilantro Mango Cream
Phyllo Baked Brie with Crostini – Marmalade & Cranberry Nut Filling
Vegetable Spring Rolls with Plum Sauce
Flat Bread Caprice Pizza
Swedish Style Meatballs
Prosciutto and Provolone Wrapped Asparagus
Chicken Wings – Choice Side Sauces

Hors D'oeuvres Pricing

Pick 3 - \$7

Pick 5 - \$10

Pick 7 - \$14

Pick 9 - \$16

Each Pick Item is equivalent to One Piece Per Person

CHEF ATTENDED FAIR
MINIMUM OF 25 GUESTS

Flambe Shrimp

Served with a Mango Brandy Coconut Cream

\$9 /person

Jack Daniels Tenderloin Tip Flambe

Bacon Whiskey Jam, Herb Goat Cheese Crostini, Saskatoon Compote

\$9 /person

Crusted Tenderloin & Potato Cosmo

Carved Morrel Crusted Beef Tenderloin Served on Roasted Garlic Mashed Potatoes

And Drizzled with a Red Wine Demi-Glace

Served in a Cosmo glass

\$20 /person

Assorted Fruit Flambé

Dark Rum, Fresh Sliced Strawberry, Blackberry, Blueberry

Served on Vanilla Ice Cream in a Wafer Cup

\$14 /person

Oyster Bar

Chefs Selection of East & West Coast Oysters - Fresh Mignonette

\$9 /person - 3 Per Peson

Carved Alberta Striploin

Alberta Striploin, Oven Fresh Parmesan Herb Buns, Crispy Onions & Stone Ground Mustards

\$14 /person

*** Station Available for 1 Hour of Service ***

BAR SERVICE

| | |
|--------------------------|-------|
| Premium Liquor Selection | \$7 |
| Domestic Beer | \$6.5 |
| Imported Beer | \$7 |
| Assorted Coolers | \$7 |
| Assorted Liquors | \$7 |

Bartender fee of \$20 per hour for a minimum of three (3) hours will be applied

| | |
|---|-------------|
| Bar Corkage (includes all glasses, ice and mix) | \$13/person |
| Wine Corkage (includes glasses, chilling and serving) | \$5/person |
| Bartender Fee (only BKI bartenders may tend bar) | \$20/hour |
| Ticket Seller (if host requires special services) | \$20/hour |
| Cocktail waitress (if host requires special services) | \$20/hour |
| Security (if host requires special services) | \$24/hour |

| | |
|-------------------|-------------|
| Fresh Fruit Punch | \$25/Gallon |
| Alcoholic Punch | \$50/Gallon |