



Black Knight Inn

Menu



Coffee Breaks

Freshly Breved Coffee (Regular or Decaffeinated)

7 Mug Silex
20 Mug Urn
35 Mug Urn

Traditional and Tazo Specialty Teas

7 Mug Silex
20 Mug Urn

Milk (Skim, 2% or Chocolate)

12 oz. Glass
60 oz. Pitcher
Bottled Soft Drinks (Regular or Diet)
Bottled Juice
Bottled Water
Perrier
Non Alcoholic Fruit Punch
52 oz Jug of Pop and Juice

Health Choice

Assorted Cold Cereals or Hot Oatmeal
Assorted Granola or Nutri-Grain Bars
Sliced Seasonal Fresh Fruit Tray (serves 25 guests)
Half Sliced Fresh Fruit Tray
With Honey Yogurt Dip
Fresh Basket of Whole Fruit
Individual Fruit Yogurt 125 ml
House Made Fresh Fruit/Vegetable Blend Smoothies
Individual Granola Yogurt Parfait

From the Bakery

Assorted Muffins, Fruit Danish and Croissant
Bagel and Cream Cheese
Fresh Cinnamon Buns
Freshly Baked Cookies
Banana, Carrot-Pineapple or Lemon Poppy Seed Loaf (16 slices)

Breakfast Buffet

Minimum 25 people

Continental

Assorted Chilled Fruit Juices
Muffins, Danish, Croissants
Preserves, honey & Whipped Butter
Fresh Seasonal Sliced Fruit

Deluxe Continental

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

Express Breakfast Buffet

Assorted Chilled Fruit Juices
Scrambled Eggs
Bacon & Sausage
Home Fried Potatoes
Muffins, Danish, Croissants
Preserves, Honey & Whipped Butter
Fresh Seasonal Sliced Fruit

Enhancements

Addition of French Toast or Pancakes
Upgrade Scrambled Eggs to Eggs Benedict
Addition of Mini Granola Parfaits
Addition of Mimosas

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

Plated Breakfast

Chef's Delight

Chilled Fruit Juice
Fresh fruit Cocktail
Scrambled Eggs
Bacon & sausage
Home Fried Potatoes
Croissant & Preserves

Enhancements

Addition of French Toast or Pancakes
Upgrade Scrambled Eggs to Eggs Benedict
Addition of Mini Granola Parfaits
Addition of Mimosas



Theme Breaks

Sweet Indulgence

Root Beer Floats

Mini Cupcakes

Individual Strawberry Topped Brownies with Fruit Coulis

Healthy Living

Hummus, Fresh Veggies, Warm Pita

Fresh Sliced Fruit

Trail Mix

Mini Fresh Fruit/Veggie Blend Smoothies

Fruit for Thought

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

Fresh Market Green Salad with a Selection of Dressings
Fresh Marinated Vegetable Salad
Potato Salad
Coleslaw
Creamy Vegetable Pasta Salad
Relish Tray
Deli-Style Sliced Meat Tray
Fresh Vegetables and Dip
Assorted Rolls and Butter

Choice of ONE Hot Entrée

Carved Roast Beef "au Jus"
Butter Chicken with Basmati Rice and Warm Nan Bread
BBQ Pulled Pork on an Artisan Pretzel Bun Served with Honey Slaw
Alberta Braised Beef with Your Choice of a Thai Lemon Grass Marinade or Red Wine and
Mushroom Demi-Glace
Baked Meat or Vegetarian Lasagna
Herb Crusted Basa with Honey Citrus Glace

Chef's Selection of Potato or Rice
Mixed Steamed Vegetables

Sliced Seasonal Fresh Fruit
Chef's Selection of Assorted Desserts

Each Additional Hot Entrée \$3.00/person

Served Between 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

Barbecue Buffet

Fresh Market Green Salad with Selection of Dressings
Fresh Marinated Vegetable Salad
Potato Salad
Caesar Salad
Relish Tray
BBQ Pork Ribs
Island Chicken with Grilled Pineapple
Baked Potato Bar with Fixings
Corn on the Cob
Assorted Rolls and Butter
Warm Fruit Pies with Vanilla Ice Cream

Mexican Buffet

Fresh Market Green Salad with Selection of Dressings
Tomato, Onion & Cilantro Salad
Three Bean Salad
Build Your Own Burritos
Warmed Flour Tortillas
Marinated Chicken & Seasoned Taco Beef
Refried Beans
Tomatoes, Onions, Lettuce & Mixed Cheeses
Sundried Tomato Rice
Nacho Bar with 5 Layer Dip
Sour Cream, Jalapenos, Pico de Gallo & Fruit Salsa
Assorted Desserts

Served Between 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

Italian Wedding Soup
Fresh Market Green Salad with Selection of Dressings
Fresh Marinated Vegetable Salad
Tomato Mozzarella Salad
Your Choice of 4 Cheese Meat or Vegetable Lasagna
Tri Color Spirals or Spaghetti
Choice of 2 Sauces:
Alfredo, Bolognese or Tomato Basil
Fresh Focaccia Bread
Sliced Seasonal Fresh Fruit
Assorted Desserts

Ukrainian Theme

Borscht Soup Served with Sour Cream
Fresh Market Salad with Selection of Dressings
Marinated Beet Salad
Baked Potato Bacon Salad
Pickle Tray
Grilled Kielbasa,
Braised Red Cabbage, Sauerkraut
Local Perogies
Assorted Rolls and Butter
Ukrainian Apple Cake with Vanilla Sauce

Served Between 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

Soup of the Day

Choice of Assorted California Wraps or Sandwich's
(1 ½ Per Person)

Fresh Market Green Salad with a Selection of Dressings

Pasta Salad

Marinated Vegetable Salad

Vegetables with Dip

Relish Tray

Fresh Fruit Cocktail

Assorted Pastry Squares

The Deli Bar

(Build your Own)

Soup of the Day

Marinated Vegetable Salad

Potato Salad

Relish Tray

Assorted Breads

Sliced Cheddar & Mozzarella Platter

Lettuce, Sliced Tomato & Onion

Shaved Ham, Pastrami, Turkey & Roast Beef

Classic Egg Salad

Tuna Salad with Spring Onion

Condiments

Assorted Squares

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

Cream of Roasted Butternut Squash with Crème Fraiche

Tequila Chicken & Wild Rice

Roasted Tomato and Basil Bisque with Parmesan Crisp & Fresh Herbs

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 Dijon Vinaigrette

Caesar Salad

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

Vine Ripened Tomato & Asparagus Salad

Red and Yellow Vine Ripened Tomatoes Layered with Fresh Boccaccini Served with Basil Walnut Vinaigrette

Roasted Beet and Fennel Salad

Spring Mix, Roasted Beets and Fennel, Goat Cheese, Slivered Almonds Served with Cranberry Balsamic Dressing

Mixed Field Greens

Julienne Carrot, Tear Drop Tomato and English Cucumber with Balsamic Vinaigrette Dressing

All Dressings Are Served on the Side

Plated Lunch – Entrée
Minimum 25 Guests

Choice of one

Marinated Baked Salmon 6 oz Salmon Fillet
Marinated in Fresh Herbs and Citrus Baked with Orange Bourbon Glaze

Honey Dijon Chicken 5oz Chicken Breast
in Honey Dijon Marinade Served with Rosemary Balsamic Reduction

7oz. Alberta Sirloin Steak Sandwich (medium)
Served with Garlic Toast

Roast Alberta Beef with au jus

Served with Chef's Choice of Potato or Rice and 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

Vanilla Creme Brulee GF

Traditional succulent vanilla cream Brulee

New York Cheesecake

Made from Fresh Cream, Whole Eggs and Real Cream Cheese
Topped with a Mixed Berry Sauce

Blueberry Crumble

House Made Blueberry Crumble Served with Maple Walnut Ice- Cream

Decadent White Chocolate Chai Cake

A Light Moist Spice Cake Served with Warm White Chocolate Chai Infused Ganache

Triple Chocolate Cake

Two Layers of Chocolate Sponge Cake Filled & Coated with Chewy Chocolate Fudge Icing
Drizzled with Dark Chocolate

Dinner Buffet

Minimum 50 Guests

Classic Dinner Buffet

Fresh Market Green Salad with Selection of Dressings
Chef's Choice of Five Assorted Salads
Variety of Deli Cold Cuts
Vegetables with Dip
Devilled Eggs Garnished with Caviar
Domestic and Imported Cheese Board with Crackers and Grapes
Relish Tray
Assorted Rolls and Butter

Carved Roast Alberta Beef or Carved Baked Honey Glazed Ham

Choice of ONE Additional Hot Entrée

Traditional Roast Tom Turkey with Cranberry Sage Dressing
Butter Chicken with Basmati Rice and Warm Nan Bread
BBQ pulled Pork on an Artisan Pretzel Bun Served with Honey Slaw
Alberta Braised Beef with **Your Choice** of Thai Lemon Grass Marinade or Red Wine and
Mushroom Demi-Glace
Cedar Plank Salmon, Marinated Maple Soya Salmon Baked on a Cedar Plank
Herb Crusted Basa with Honey Citrus Glace

Served with Mixed Seasonal Vegetables

And Your Choice of:

Roast Italian Nugget Potato, Rice Pilaf or Home Style Whipped Potato

Sliced Seasonal Fresh Fruit

Chefs Choice of Cakes, Pies and Squares

Add a Deluxe Smoked Fish Platter for 3.25/person

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
Cream of Roasted Butternut Squash with Crème Fraiche
Tequila Chicken & Wild Rice
Roasted Tomato and Basil Bisque with Parmesan Crisp & Fresh Herbs
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 Dijon Vinaigrette

Caesar Salad

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

Vine Ripened Tomato & Asparagus Salad

Red and Yellow Vine Ripened Tomatoes Layered with Fresh Boccaccini Served with Basil Walnut Vinaigrette

Roasted Beet and Fennel Salad

Spring Mix, Roasted Beets and Fennel, Goat Cheese, Slivered Almonds Served with Cranberry Balsamic Dressing

Mixed Field Greens

Julienne Carrot, Tear Drop Tomato and English Cucumber with Balsamic Vinaigrette Dressing

All Dressings Are Served on the Side

Pallet Cleanser

Chefs Choice Granite
\$2.00/person

Plated Dinner – Entrée
Minimum of 25 Guests

Mediterranean Salmon 8oz Salmon Fillet in Mediterranean Relish
Served with Wild Mushroom Risotto

Prosciutto Wrapped Chicken 6oz Chicken Supreme Breast
Served with Wild Mushroom Cream Sauce

Roasted Pork Tenderloin Stuffed with Mascarpone, Fresh Herbs
& Roasted Red Pepper with Light Demi Glaze

Roasted Frenched Pork Chop Stuffed with Goat Cheese
and Caramelized Onions Served with Tarragon Lemon Glaze

Sliced Roast Beef with Red Wine and Thyme Jus

Morrel Crusted Beef Tenderloin 7oz with Natural jus

Slow Roasted 10oz Prime Rib of Beef
Topped with Petite Yorkshire Pudding & Red Wine and Thyme Jus

All Plated Dinners Come with Chefs Choice of Vegetables and Either Potato or Rice

All Beef is Proudly Albertan

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

Plated Dinner – Dessert
Minimum 25 Guests

Choice of one Dessert

Vanilla Crème Brulee GF

Traditional Succulent Vanilla Cream Brulee

New York Cheesecake

Made from Fresh Cream, Whole Eggs and Real Cream Cheese
Topped with a Mixed Berry Sauce

English Sherry Trifle

Layers of Sweet Sponge Cake Fresh Fruit Raspberry Sherry Jelly, Crème Anglaise
Topped with Whipped Cream and Seasonal Berries

Blueberry Crumble

House Made Blueberry Crumble Served with Maple Walnut Ice- Cream

BKI Peach Melba GF

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

Decadent White Chocolate Chai Cake

A light Moist Spice Cake Served with Warm White Chocolate Chai Infused Ganache

Midnight Mint Chocolate Torte GF

White Chocolate and Mint Filling, Topped with Dark Chocolate Mousse

Triple Chocolate Cake

Two Layers of Chocolate Sponge Cake Filled & Coated with Chewy Chocolate Fudge Icing
Drizzled with Dark Chocolate

Trays

Domestic & Imported Cheese Board

With French Bread, Crackers & Grapes (serves approximately 25 guests)

Sliced Cheese Tray with Crackers (serves approximately 25 guests)

Half Sliced Cheese Tray with Crackers

Sliced Fresh Fruit Tray (serves approximately 25 guests)

Half Sliced Fresh Fruit Tray

Add Yogurt Dip

Fresh Vegetable Tray (serves approximately 25 guests)

Half Fresh Vegetable Tray

Sliced Deli Meat Tray

With Fresh Rolls, Butter & Condiments (serves approximately 25 guests)

Half Deli Meat Tray with Fresh Rolls, Butter & Condiments

Chocolate Fondue Fountain

With Fresh Fruit & Berries (serves approximately 50 guests)

Assorted Sandwich Tray (50 Quarters)

Assorted Wrap Tray

Assorted Pastry Tray (serves approximately 25 guests)

Devilled Eggs with Caviar (12 Halves)

Assorted Pizza's

Hors D'oeuvres

Cold Hors D'oeuvres

Tomato Boccacini Skewer with Rosemary Balsamic Reduction
Smoked Salmon Canape on Marble Rye
Prosciutto and Applewood Cheddar Wrapped Asparagus
Baby Bell Peppers Stuffed with Basil Cream Cheese and Garnished with Red Onion Relish
Fresh Bruschetta on a Grilled Artesian Loaf
Cherry Tomatoes Stuffed with Bacon and Cream Cheese and Garnished with Caper Blossom
Antipasto Kabob-Olive, Tomato, Rolled Salami & Mini Tortellini with Sundried Tomato Vinaigrette
Cucumber Bite with Marinated Beef and Asian Slaw
Vegetable Crudit  Shots

Hot Hors D'oeuvres

Crab Stuffed Mushrooms with Cauliflower and Parmesan Crust
Mini Beef Wellington
Caramelized Onion, Mushroom and Goat Cheese Tart
Torpedo Shrimp
Zucchini Fritter with Lemon Aioli
Coconut Chicken Pop with Mango Cilantro Salsa
Baked Almond and Brie Crostini
Flat Bread Caprice Pizza
Sweet Fig and Onion Puff

Enhancements

Fresh Made California Rolls

If you plan on serving Hors-d'oeuvres in place of a meal 12-14 pieces per person is our suggested serving

Chef Attended Fair

Flambe Prawns & Scallops

Served with a Green Pepercorn Pernot Sauce

Crepe Suzette

Fresh Crepes Grand Marnier Infused Caramel Sauce & Mandarin Slices

Mashed Potato Cosmo (Minimum 25 Guests)

Carved Morrel Crusted Beef Tenderloin Served on Roasted Garlic Mashed Potatoes

And Drizzled with a Red Wine Demi-Glace

Served in a Cosmo glass

Tropical Fruit Flambé

Dark Rum, Fresh Sliced Strawberry, Kiwi, and Mango

Served on Vanilla Ice Cream with Toasted Coconut



Special Allergy Menu

Choice of Starter & Main Entrée

Starters

Hearty Chicken Rice Soup ☀️ 🍷

Tomato Herb Soup ☀️ 🌿 🍷

Chicken with Wild Rice Soup ☀️ 🍷

Tossed Salad with Choice of Dressing ☀️ 🌿 🍷

Mediterranean Salad 🌿

Main Entrée

Individual Vegetarian Lasagna 🌿

Broiled Californian Steak with sautéed Vegetables and Potato 🍷 ☀️

Vegetarian Quesadilla Served with Side Tossed Salad 🌿

Poached Salmon with Sautéed Vegetables and Potato ☀️ 🍷

Grilled Vegetarian Tuna with Tomato Cilantro Salsa

Sautéed Veggies and Rice 🌿 🍷

Cold Deli and Cheese Plate ☀️

Grilled Chicken Breast with Sautéed Vegetables and Potato ☀️ 🍷

Vegetable and Rice Pasta Stir-fry with Gluten Free Soya Sauce ☀️ 🌿 🍷

Gluten Free Muffins 5.00

Gluten Free Buns 1.00

Gluten Free Chocolate Almond Cake 7.50

Fruit Plate 6.50

Celiac ☀️

Dairy Free 🍷

Vegetarian 🌿