



Wedding Menu



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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

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 🟢

Bars

All Liquor Prices Include GST. Host Bars are Subject to 15% Gratuity

House Liquor Selection
Premium Liquor Selection
Domestic Beer
Imported Beer
Assorted Coolers
Assorted Liquors

Bartender and/or Ticket Seller Fee of \$19.50 per hour for a minimum of three (3) hours will be applied

Bar Corkage (includes all glasses, ice and mix)
Wine Corkage (includes glasses, chilling and serving)
Bartender Fee (only BKI bartenders may tend bar)
Ticket Seller (if host requires special services)
Cocktail waitress (if host requires special services)
Security (if host requires special services)

Fresh Fruit Punch
Alcoholic Punch