



BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

- Assorted muffins, scones, and breakfast pastries with whipped butter and homemade jam.
- Individual yogurt cups.
- Seasonal fresh fruit platter.
- Dark roast coffee and assorted tea.

SNOOZE BUTTON

- Individual breakfast sandwiches on toasted brioche bun with two fried eggs, bacon, cheese, lettuce, tomato, and spicy aioli sauce.
- Smashed breakfast potatoes with peppers and green onion.
- Seasonal fresh fruit platter.
- Dark roast coffee and assorted tea.

FARMER'S BREAKFAST

- Freshly scrambled eggs with green onion.
- Maple breakfast sausage.
- Crispy bacon.
- Smashed breakfast potatoes with peppers and onion.
- Seasonal fresh fruit platter.
- Assorted muffins, scones and breakfast pastries served with whipped butter and homemade jam.
- Dark roast coffee and assorted tea.



LUNCH BUFFETS

ALL LUNCH BUFFETS AVAILABLE FROM 11:00 AM TO 3:00 PM DAILY

KING EDDY LIGHT MEAL

- **CHEF'S DAILY SOUP** with crackers.
- **MIXED GREEN SALAD** with tomato, cucumber, peppers, and carrots. Balsamic and ranch dressing.
- **GREEK PASTA SALAD** with cavatappi pasta, cucumbers, tomatoes, peppers, black olives, and crumbled feta cheese. Lemon and oregano dressing.
- **MONTREAL SMOKED MEAT ON MARBLE RYE** with yellow mustard.
- **BLACK FOREST HAM & SWISS CHEESE ON A PRETZEL BUN** with Dijon mustard, mayo, lettuce, and tomato.
- **SMOKED TURKEY & HAVARTI CHEESE ON A FRENCH BAGUETTE** with cranberry mayo, lettuce, and cucumber.
- **CRISPY CHICKPEA FRITTER** with vegan aioli, lettuce, tomato, cucumber, pickled red onion. On a flour tortilla.
- **FRESHLY BAKED COOKIES & DESSERT SQUARES**
- **DARK ROAST COFFEE & ASSORTED TEA**

ROUTE 66 LUNCH BUFFET (MIN. 20 PEOPLE)

- **CLASSIC COLESLAW SALAD** with cabbage, carrots, and green onion tossed in a sweet and tangy creamy coleslaw dressing.
- **FRESH VEGETABLE CRUDITÉ** with buttermilk ranch dip.
- **CREOLE FRIED CHICKEN** — white and dark meat chicken served regular or Nashville hot spice. Comes with herb gravy and pickles.
- **KING EDDY MAC & CHEESE.**
- **COWBOY BAKED BEANS** braised with onion, peppers, and BBQ sauce.
- **SEASONAL FRESH FRUIT PLATTER**
- **FRESHLY BAKED COOKIES & DESSERT SQUARES**

Gluten-free, vegetarian and vegan options available on request. All menus subject to 20% service charge and 5% GST.

*Minimum \$500 order per event.

LUNCH BUFFETS

ALL LUNCH BUFFETS AVAILABLE FROM 11:00 AM TO 3:00 PM DAILY

TASTES OF ASIA LUNCH BUFFET (MIN. 20 PEOPLE)

- **THAI CRUNCH SALAD** with Napa and green cabbage, carrots, cucumbers, peppers, green onion, and edamame beans. Thai peanut dressing.
- **VEGETABLE SPRING ROLLS** with sweet chili jam.
- **CHICKEN & VEGETABLE POT STICKERS** with ponzu dipping sauce.
- **GINGER BEEF** — marinated strips of beef fried with peppers, onions, and carrots. With a spicy soy ginger glaze, served over lo mien noodles.
- **KIMCHI FRIED RICE** — steamed jasmine rice with kimchi, green onion, and peppers tossed in a sesame soy sauce with toasted sesame seeds.
- **SEASONAL FRESH FRUIT PLATTER**
- **ASSORTED FRESHLY BAKED COOKIES & DESSERT SQUARES**

FLAVOURS OF INDIA LUNCH BUFFET (MIN. 20 PEOPLE)

- **TANDOORI SPICED CHICKPEA SALAD** with a cilantro mint yogurt drizzle.
- **VEGETABLE SAMOSA** with a mango tamarind chutney.
- **INDIAN BUTTER CHICKEN** — spiced chicken thigh roasted then simmered in a rich tomato cream curry sauce.
- **ALOO GOBI** — Garam masala roasted potatoes, cauliflower, and chickpeas in a spicy tomato gravy.
- **STEAMED BASMATI RICE** with green onion.
- **GRILLED GARLIC NAAN BREAD**
- **SEASONAL FRESH FRUIT PLATTER**
- **ASSORTED FRESHLY BAKED COOKIES & DESSERT SQUARES**



AFTERNOON SNACK BREAKS

COFFEE & COOKIES

- Freshly baked cookies, dark roast coffee, and assorted tea.

SWEET & SALTY SNACK DRAWER

- Bags of chips, assorted candies, granola bars, and rice krispy treats.

VEGGIES, CHIPS & DIPS

- Assorted fresh vegetables, creole spiced tortilla chips, roasted garlic hummus, buttermilk ranch dip, guacamole, and salsa.

GRAZING PLATTER

- An assortment of domestic cheeses and sliced charcuterie. Fresh fruit, homemade pickles, mustard, and fruit chutney. Served with assorted crackers and focaccia crostini.



RECEPTION CANAPES

CHOOSE ANY FIVE OF THE FOLLOWING OPTIONS.
CANAPES MUST BE ORDERED FOR FULL GUEST COUNT.

HOT ITEMS

- **BUTTERMILK FRIED CHICKEN BITES** choose regular or Nashville hot, served with spicy aioli and pickles.
- **LEMONGRASS CHICKEN SPRING ROLLS** with sweet chili jam.
- **BBQ PULLED PORK SLIDERS** with jalapeno Havarti and coleslaw.
- **CREOLE FRIED CHICKEN SLIDERS** with spicy aioli and green papaya slaw.
- **MINI BEEF CORN DOGS** with King Eddy aioli.
- **GRILLED BEEF BULGOGI SKEWERS** with gochujang mayo drizzle.
- **THAI PESTO MARINATED CHICKEN SKEWERS** with red curry coconut drizzle.
- **VEGETARIAN CHICKPEA FRITTER** with vegan aioli, pickled red onion, and cucumber.
- **VEGETARIAN SAMOSA** with spiced mango tamarind chutney.
- **SEARED HALLOUMI CHEESE & GRAPE TOMATO SKEWERS** with balsamic glaze.
- **MINI ARANCINI** with sundried tomato pesto, parmesan cheese, and marinara sauce.
- **CHICKEN & VEGETABLE GYOZA** with sweet chili sauce.
- **STEAMED MINI-BBQ PORK BUN** with ponzu dipping sauce.

COLD ITEMS

- **ROASTED GARLIC HUMMUS** on herb polenta cake with pickled red onion and vegan aioli.
- **MUFFULETTA DEVEILED EGGS** with olives, capers, garlic, and crispy salami.
- **MINI SHRIMP COCKTAIL SPOONS** with red pepper jam and papaya slaw.
- **TOMATO BRUSCHETTA** with red onion, basil, grated parmesan, and balsamic drizzle.
- **SMOKED SALMON AND CUCUMBER BITES** with red pepper cream cheese and pickled red onion.

Gluten-free, vegetarian and vegan options available on request. All menus subject to 20% service charge and 5% GST.

*Minimum \$500 order per event.



RECEPTION STATIONS

RECEPTION STATIONED ITEMS

- **VEGGIES, CHIPS & DIPS**

Assorted fresh vegetables, creole spiced tortilla chips, roasted garlic hummus, buttermilk ranch dip, guacamole, and salsa.

- **CHARCUTERIE PLATTER**

A selection of sliced meats, marinated olives, house made pickles, and grainy mustard.

- **DOMESTIC CHEESE PLATTER**

A selection of cheeses with focaccia toasts, assorted crackers, fresh fruit, and house made fruit chutney.

- **FRESHLY BAKED COOKIES & DESSERT SQUARES**

- **SEASONAL FRESH FRUIT PLATTER**

RECEPTION CHEF-ATTENDED STATIONS

- **CARVED ALBERTA BRISKET**

Includes brioche buns, grainy mustard, horse radish aioli, pickles, and BBQ sauce.

- **CARVED ALBERTA PRIME RIB**

Includes pretzel buns, fresh baguette, horseradish aioli, grainy mustard, pickles, and BBQ sauce.

One brisket/prime rib will serve approximately 25 people.



DINNER BUFFETS

OPTION 1: ONE SALAD, TWO ENTRÉE, ONE SIDE DISH, DESSERT

OPTION 2: TWO SALADS, TWO ENTRÉE, TWO SIDE DISHES, DESSERT

OPTION 3: TWO SALADS, THREE ENTRÉES, TWO SIDE DISHES, DESSERT

SALAD OPTIONS

- **MIXED GREEN SALAD** with tomato, cucumber, carrots. Balsamic or ranch dressing.
- **KING EDDY CAESAR SALAD** with crisp romaine, creamy garlic dressing, croutons, parmesan, and lemon
- **CAPRESE PASTA SALAD** with cavatappi pasta tossed in basil pesto, grape tomato, bocconcini cheese, arugula, and balsamic dressing.
- **CLASSIC POTATO SALAD** with mini potatoes, shredded carrot, green onions, and celery.
- **GREEK VILLAGE SALAD** with tomato, cucumber, red onion, peppers, olives, and crumbled feta cheese on a bed of romaine lettuce. Lemon, garlic, and oregano dressing.

ENTRÉE OPTIONS

- **SLOW ROASTED CREOLE SPICED BEEF BRISKET** served with horseradish aioli and grainy mustard.
- **BUTTERMILK FRIED CHICKEN** — white and dark meat chicken, regular or Nashville hot spice. Served with herb gravy and pickles.
- **BAKED STEELHEAD TROUT FILLET** with garlic, oregano, and lemon, in a white wine caper butter sauce.
- **COFFEE & CHILI POWDER RUB GRILLED CHICKEN BREAST** with a roasted corn, tomato, red onion, and black bean salsa. Poblano avocado cream drizzle.
- **SAGE & GARLIC ROASTED TURKEY** with mushroom and leek stuffing, served with traditional turkey gravy.
- **THAI GREEN CURRY** with mixed vegetables and chickpeas in a creamy coconut, ginger, and cilantro sauce.
- **BAKED CHEESE TORTELLINI** with grilled vegetables in a pesto tomato cream sauce.

SIDE DISH OPTIONS

- **CRISPY SMASHED POTATO** tossed with garlic butter, peppers, and green onion.
- **KING EDDY MAC & CHEESE** cavatappi pasta tossed in a creamy three cheese sauce.
- **ASSORTED SEASONAL VEGETABLES**
- **STEAMED JASMINE RICE** topped with green onions and cilantro.
- **GRILLED VEGETABLE BAKED RICE PILAF**
- **COWBOY BAKED BEANS** with bacon, onions, peppers, and a smoky sweet tomato sauce.
- **BAKED GRATIN POTATOES** with cream, garlic, thyme, and parmesan cheese.

Gluten-free, vegetarian and vegan options available on request. All menus subject to 20% service charge and 5% GST.

*Minimum \$500 order per event.



PLATED DINNERS

THREE COURSE MENU: CHOOSE ONE SOUP OR SALAD AND ONE DESSERT.

ADD A FOURTH COURSE (SOUP OR SALAD) FOR AN ADDITIONAL CHARGE.

SOUP OPTIONS

- **CREAM OF MUSHROOM, LEEK & POTATO** garnished with fresh cut chives.
- **CLASSIC ITALIAN MINISTRONE SOUP** with vegetables, pasta, beans in a tomato herb broth.
- **THAI SWEET POTATO & COCONUT CREAM SOUP** with sweet potato chips and cilantro pesto.
- **SPICY, ROASTED TOMATO, RED PEPPER & CORN TORTILLA SOUP** with avocado, lime, and sour cream.

SALAD OPTIONS

- **KING EDDY MIXED GREEN SALAD** with grape tomato, cucumber, peppers, pickled red onion, and crumbled feta cheese with a roasted red pepper vinaigrette.
- **CAESAR SALAD** with crisp romaine leaves, creamy garlic dressing, herb focaccia croutons, bacon bits, parmesan cheese, and lemon.
- **CHOPPED WINTER SALAD** with salad greens, roasted butternut squash, apples, and candied pecans. Honey mustard balsamic dressing.

DESSERT OPTIONS

- **NEW YORK STYLE CHEESECAKE** with whipped cream and fruit compote.
- **FRENCH TARTE AU CITRON** with whipped cream and blueberry crème de cassis compote.
- **MAPLE BOURBON CRÈME BRULÉ** with Chantilly cream and fresh berries.
- **PEANUT BUTTER & CHOCOLATE TORTE** with whipped cream and raspberry coulis.

MENU PRICE DETERMINED BY MAIN COURSE SELECTION.

MINIMUM OF 25 GUESTS, MAXIMUM OF 100 GUESTS.

MENU SELECTIONS MUST BE MADE NO LATER THAN 72 HOURS PRIOR TO EVENT.

Gluten-free, vegetarian and vegan options available on request. All menus subject to 20% service charge and 5% GST.

*Minimum \$500 order per event.



PLATED DINNERS

THREE COURSE MENU: CHOOSE ONE MAIN COURSE OPTION.

ALL MAIN COURSES COME WITH CHEF'S CHOICE OF STARCH AND SEASONAL VEGETABLES.

MAIN COURSE OPTIONS

- **SLOW ROASTED CREOLE SPICED ALBERTA BEEF BRISKET**
with a roasted onion red wine au jus.
- **ROASTED PEPPER, RICOTTA CHEESE & SPINACH STUFFED CHICKEN SUPREME**
with a lemon caper white wine butter sauce.
- **BAKED SESAME CRUSTED SPRING SALMON FILLET**
with a grilled pineapple and pickled jalapeno salsa and lime cilantro butter sauce.
- **ALBERTA PRIME RIB OF BEEF**
with Yorkshire pudding, red wine au jus and horseradish cream.
- **GRILLED CAULIFLOWER STEAK**
marinated in turmeric, chili peppers, and olive oil.
Drizzled with chimichurri.

MENU PRICE DETERMINED BY MAIN COURSE SELECTION.

MINIMUM OF 25 GUESTS, MAXIMUM OF 100 GUESTS.

MENU SELECTIONS MUST BE MADE NO LATER THAN 72 HOURS PRIOR TO EVENT.

Gluten-free, vegetarian and vegan options available on request. All menus subject to 20% service charge and 5% GST.

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LATE NIGHT SNACK BUFFET

MUST BE ORDERED FOR AT LEAST 50% OF FINAL GUEST COUNT.

FLATBREAD PIZZA STATION

- **MARGARITA**
bocconcini cheese, tomato sauce, fresh tomato, and basil.
- **VEGETARIAN**
tomato sauce, cheese, mushrooms, peppers, artichokes, red onion, and olives.
- **MEAT LOVERS**
pepperoni, Italian sausage crumbles, bacon, tomato sauce, and cheese.
- **SPICY CALABRESE**
tomato sauce, cheese, capocollo, chorizo, pickled jalapeno, red onion, chilis.

CHICKEN WINGS

- **CHICKEN WINGS**
lightly battered and fried, tossed in choice of sauce (2):
BBQ, honey garlic, Nashville hot, salt and pepper, teriyaki, spicy Korean, creole spiced.

MINI POUTINE STATION

- **MINI POUTINE STATION**
fresh cooked fries with gravy, cheese curds, horseradish cream, pickled red onion, and jalapenos.

PEROGY STATION STATION

- **POTATO & CHEDDAR PEROGIES**
with sour cream, fried onions, bacon bits, marinara sauce, shredded cheddar cheese, and green onions.

ASSORTED SLIDER BUFFET

- **GROUND BEEF PATTY** with cheese, pickles, and burger sauce.
- **BBQ PULLED PORK** with jalapeno Havarti cheese and coleslaw.
- **VEGETARIAN CHICKPEA FRITTER** with cucumber, pickled red onion, and vegan aioli.
- **CREOLE FRIED CHICKEN** with spicy aioli and papaya slaw.

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