



CORPORATE BREAKFAST

CONTINENTAL

- Fresh fruit platter
- Assorted muffins and scones with whipped butter and housemade jams
- Fruit juices (apple, orange, grapefruit, cranberry)
- Dark roast drip coffee, decaffeinated coffee, assorted teas

SNOOZE BUTTON

- Assorted mini quiches and tarts
- Warm oatmeal – assortment of toppings
- Fresh fruit platter
- Fruit juices (apple, orange, grapefruit, cranberry)
- Dark roast drip coffee, decaffeinated coffee, assorted teas

HEARTY

- BELT – brioche bun, bacon, scrambled eggs, iceberg lettuce, tomatoes
- Smoked salmon bagel – everything bagel, whipped cream cheese, capers, red onion
- Assortment of pastries
- Fresh fruit platter
- Fruit juices (apple, orange, grapefruit, cranberry)
- Dark roast drip coffee, decaffeinated coffee, assorted teas

ADD ONS

Pastries

(minimum 1 dozen/order)

Assorted scones

Assorted muffins

French pastries – *almond, chocolate, raisin, caramel-almond*

Loaves – *banana, carrot, lemon poppy seed*

Buttermilk Pancake Station

(min. 12 guests)

Assorted toppings

GLUTEN FREE OPTIONS

Assorted muffins

Sandwich/wrap

Gluten-free, vegetarian and vegan options available upon request. All menus are subject to 19% service charge and 5% GST.

*Minimum \$500 order per event.



CORPORATE LUNCH

QUICK

- Fresh vegetable crudité platter with house made dips
- Assorted artisanal sandwiches and wraps (vegetarian/vegan friendly upon request)
 - Montreal smoked meat on rye bread with grainy Dijon mustard
 - Roasted chicken salad on focaccia
 - Smoked salmon wrap with roasted red pepper spread
 - Vegetarian: roasted red pepper and mushroom, with hummus spread
- Fresh fruit platter
- House-baked cookies
- Dark roast drip coffee, decaffeinated coffee, assorted teas

LIGHT MEAL

- Cheese and fruit platter
- Charcuterie platter with housemade pickles
- Tuscan greens salad – bell peppers, grape tomatoes, watermelon radish, carrots, cucumbers
- Assorted artisanal sandwiches and wraps (vegetarian/vegan friendly upon request)
- House-baked cookies
- Dark roast drip coffee, decaffeinated coffee, assorted teas

KING EDDY HOSPITALITY

- Warm ancient grains salad – bell peppers, arugula, spinach, goat cheese, roasted red pepper and white balsamic vinaigrette
- Baked mac & cheese
- House-made soup with assorted breadbasket
- Assorted baked goods
- Dark roast drip coffee, decaffeinated coffee, assorted teas

HOUSE-MADE SOUP SELECTION (PLEASE SELECT ONE)

- Soup of the day
- Creamy tomato and fennel
- Alberta beef and barley
- Chicken, tomato and tortilla
- Cream of mushroom
- Please inquire for vegan or gluten-free options

Gluten-free, vegetarian and vegan options available upon request. All menus are subject to 19% service charge and 5% GST.

*Minimum \$500 order per event.



SNACK BREAK

GRAZING PLATTER

- Cheese and fruits
- Charcuterie with housemade pickles
- Dried fruits and nuts
- Pretzels and assorted crackers

HEART HEALTHY

- Blueberry and banana smoothie bowls
– *maple granola mix, sunflower seeds, chia seeds, and coconut milk*
- Fresh fruit platter
- Housemade dips and veggie chips

OFFICE SNACK DRAWER

- Assorted cookies
- Macarons
- Candy jars
- Bags of chips

CANAPÉS

COLD

- **Fresh Half-Shell Oysters**
(minimum order of 50)
- horseradish mignonette, lemons
- **Black-Eyed Pea Hummus**
- polenta cakes
- **Devilled Eggs**
- flying fish roe
- **Roasted Beet Wedges**
- goat cheese, burnt orange
gastrique, maple sunflower seeds
- **Shaved Beef Brisket**
- crostinis, horseradish cream,
crispy shallots
- **Smoked Salmon & Cucumber Bites**
- pimento cheese
- **Shrimp Cocktail**
- cocktail sauce, lemons

STATIONS

- **Dips and More**
- fresh crudite, root vegetable chips
- **Seasonal Fruits**
- **Charcuterie**
- assortment of meats, house made
pickles, olives, grainy mustard
- **Domestic and Imported Cheeses**
- crostinis, crackers, house-made jams
- **House-Baked Assorted Cookies**
- **French Pastries**
- **Assorted Cakes**

HOT

- **Buttermilk Fried Chicken Bites**
- choice of spicy or regular
- pickles, spicy aioli
- **Steamed Baos**
- char siu pork-pickled cucumber, green
onions, honey hoisin sauce
- mushroom bulgogi: cucumber, green
onions, sesame seeds
- **Seared Scallops**
- corn relish
- **Lemongrass Chicken Spring Rolls**
- sweet chili sauce
- **Street Food-Style Skewers**
choice of:
- sweet & spicy pineapple pork
- soy-marinated chicken
- halloumi & tomato
- **Corn Dogs**
- corn relish
- **Crabcakes**
- preserved lemon aioli
- **Sliders**
choice of:
- certified Angus beef, American
cheese, pickles, KE sauce
- BBQ pulled pork, pepper jack cheese,
pickled red onions
- chickpea fritters, roasted red pepper
hummus
- jerk chicken, pineapple salsa, aioli



BUFFET DINNER

SINGLE ENTRÉE

APPETIZER (CHOICE OF ONE)

- **Tuscan Greens Salad** – cranberry and preserved lemon vinaigrette, cucumbers, baby gem tomatoes, carrots, red peppers
- **Alberta-Grown Potato Salad** – charred brassicas, red onions, corn kernels, tahini dressing
- **Roasted Beets Salad** – burnt orange gastrique, goat cheese, spicy-maple sunflower seeds
- **Caprese Pasta Salad** – baby gem tomatoes, cavatappi, bocconcini, arugula, basil pesto, shaved grana padano
- **Chickpea Fritter Salad** – fresh greens, pickled red onions, red peppers, feta, roasted red pepper vinaigrette
- **Seasonal Soup** – focaccia wedge

MAINS (CHOICE OF ONE)

- **Slow Roasted Alberta Beef Brisket** – horseradish cream, gravy
- **Whole Roasted Chicken** – herb-butter, summer savoury gravy
- **Roasted Leg of Lamb** – rosemary-rubbed, mint jelly
- **Pan-Seared Steelhead Trout** – caper-lemon butter
- **St. Louis Pork Ribs** – sweet and spicy glaze
- **Buttermilk Fried Chicken** – choice of spicy or regular (or both!), gravy, pickles

SIDES (MINIMUM OF TWO)

- **Roasted Brussel Sprouts** – brown butter, lemon-honey
- **Baked Mac & Cheese** – four cheese, gratin
- **Roasted Root Vegetables** – Alberta multi-floral honey
- **Bacon and Mushroom Scalloped Potatoes** – caramelized onions
- **Wild Rice Pilaf** – charred brassicas, fresh herbs
- **Garlic Smashed Crispy Potatoes** – green onions
- **Mashed Roasted Sweet Yam** – brown butter
- **Ancient Grains Medley** – farro, barley, freekeh, cranberry, toasted almonds

DESSERT (CHOICE OF ONE)

- **Fresh Baked Feature Pie** – chantilly cream
- **Cornbread Pudding** – bourbon caramel, chantilly cream, caramelized corn flakes
- **Flourless Pineapple Upside Down Cake** – maple granola, rum caramel, chantilly cream
- **Fresh Fruit Platters** – seasonal
- **Petite Fours Platters** – mini assorted desserts