



# CORPORATE BREAKFAST

## CONTINENTAL

**\$22/PERSON**

- Assorted muffins, scones, and breakfast pastries served with whipped butter and house made jams
- Individual yogurt cups, assorted flavours
- Seasonal fresh fruit platter
- Fruit juice, apple, orange, cranberry
- Dark roast coffee and assorted tea

*Gluten free pastries are available for an additional \$3 per person.*

## SNOOZE BUTTON (GLUTEN FREE)

**\$25/PERSON**

- Warm steel cut oatmeal with maple syrup, brown sugar, dried fruit, toasted nuts, berry compote
- Assorted mini quiches and frittata
- Season fresh fruit platter
- Fruit juice, apple, orange, cranberry
- Dark roast coffee and assorted tea

## FARMER'S BREAKFAST

**\$35/PERSON**

- Freshly scrambled eggs with green onion
- Roasted maple breakfast sausage
- Crispy bacon
- Smashed breakfast potato with red peppers and green onions
- Assorted muffins, scones, and breakfast pastries
- Seasonal fresh fruit platter
- Fruit juices, Apple, orange, cranberry
- Dark roast coffee and assorted tea

*Gluten free pastries are available for an additional \$3 per person.*

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

\*Minimum \$500 order per event.

# SNACK BREAK

## COFFEE & COOKIES

\$8/PERSON

- Freshly baked cookies
- Dark roast coffee and assorted teas

## VEGGIES, CHIPS & DIPS (GLUTEN FREE)

\$17/PERSON

- Assorted fresh vegetables, corn tortilla chips, crostini, sweet potato chips, roasted garlic hummus, ranch dressing, and guacamole

## GRAZING PLATTER (GLUTEN FREE)

\$19/PERSON

- An assortment of domestic cheese, sliced charcuterie, fresh fruit, homemade pickles, olives, mustard, and fruit chutney, served with crackers and herb focaccia toasts

## OFFICE SNACK DRAWER

\$18/PERSON

- Brownies, Nanaimo bars, assorted chocolate bars, candy, bags of chips, nuts, and dried fruit



# CORPORATE LUNCH

## KING EDDY QUICK LUNCH

**\$28/PERSON**

- Assorted finger sandwiches
- Ham and aged cheddar, mayo, mustard, lettuce, tomato
- Turkey and swiss cheese, cranberry, mayo, lettuce, cucumber
- Egg salad, tuna salad, cucumber, lettuce
- Hummus (roasted garlic), tomato, lettuce, pickled red onion
- Fresh vegetable platter with ranch dip
- Freshly baked cookies and dessert squares
- Seasonal fruit platter
- Dark roast coffee, assorted tea, and fruit juices

*Gluten free bread is available for an additional \$3 per person.*

## KING EDDY LIGHT MEAL

**\$33/PERSON**

- Chef's daily soup with crackers
- Tuscan green salad with tomato, cucumber, peppers, carrots, balsamic or ranch dressing
- Assorted artisan sandwiches and wraps
- Smoked meat on rye bread with yellow mustard
- Roasted chicken salad with sundried tomato, mayo, lettuce, cucumber on herb focaccia
- Black forest ham and swiss cheese Dijon mustard, mayo, lettuce, tomato, cucumber on pretzel bun
- Crispy chickpea fritter wrap, vegan aioli, lettuce, tomato, cucumber, pickled red onion, crumbled feta cheese, flour tortilla wrap
- Freshly baked cookies dessert squares
- Dark roast coffee, assorted tea, and fruit juices

*Gluten free bread is available for an additional \$3 per person.*



# KING EDDY HOSPITALITY

## KING EDDY HOSPITALITY

\$38/PERSON

- **CHEF'S DAILY SOUP WITH CRACKERS**

- **ASSORTED BAKED FLATBREADS**

*Gluten free crusts are available for an additional \$3 per person.*

- **Margarita:** Bocconcini cheese, tomato sauce, fresh tomato
- **Vegetarian:** Tomato sauce, cheese, mushroom peppers, red onions, broccoli, olives
- **Sausage & peppers:** Tomato sauce, cheese, mild Italian sausage pieces, roasted peppers, onions, bocconcini cheese
- **Calabrese:** Tomato sauce and cheese, spicy capocollo, soppressata, banana peppers, red onions, chilis

- **CAPRESE PASTA SALAD**

- Cavatapi pasta with basil pesto, bocconcini cheese, arugula, grape tomatoes, balsamic dressing

- **FRESH VEGETABLE PLATTER WITH RANCH DIP**

- **FRESHLY BAKED COOKIES & DESSERT SQUARES**

- **DARK ROAST COFFEE, ASSORTED TEA & FRUIT JUICES**

**SOUP OPTIONS:**

- Beef & barley soup
- Mushroom, leek & potato puree
- Creole tomato & red pepper soup
- Chicken & corn chowder
- Thai spiced sweet potato & coconut cream soup

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

\*Minimum \$500 order per event.

# STAMPEDE LUNCH BUFFET

## BUILD YOUR OWN BUFFET

\$45/PERSON

- **MAIN COURSE CHOICES** (CHOOSE ONE)

- **Carved slow roasted Alberta beef brisket**
- **Grilled 5 oz beef burger**
- **Original or Nashville hot fried chicken breast**
- **Grilled creole spiced chicken breast**
- **Char grilled Spolumbo Italian sausage** (mild or spicy)
- **Vegetarian chickpea fritter burger**

- **ALL STAMPEDE LUNCH BUFFETS INCLUDE:**

Brioche and pretzel buns, American cheese, sliced tomatoes and red onion, shredded lettuce, pickles, horseradish cream, burger sauce, spicy aioli, mayonnaise, ketchup, mustard, sweet pickled jalapenos.

- **SIDE CHOICES** (CHOOSE TWO. EXTRA SIDES: \$12/PERSON)

- **Kennebec fries** with creole seasoning.
- **King eddy mac and cheese**
- **Garlic smashed potatoes** with green onions and peppers
- **Mixed greens salad** with tomato, cucumbers, peppers, carrots, balsamic and ranch dressing.
- **Caesar salad** with romaine lettuce, creamy garlic dressing, focaccia croutons, bacon and parmesan cheese.
- **Red cabbage and apple slaw** with apple cider vinaigrette.
- **Caprese pasta salad** with cavatappi pasta, bocconcini cheese, grape tomato, arugula basil pesto and balsamic dressing.

- **KING EDDY STAMPEDE DESSERT BUFFET**

An assortment of cookies, dessert squares and tarts.



# RECEPTION CANAPES

FOOD MINIMUM SPEND: \$1500. CANAPES MUST BE ORDERED FOR THE FULL GUEST COUNT.

**CHOOSE ANY FIVE OF THE FOLLOWING OPTIONS FOR \$25 PER PERSON.**

## HOT ITEMS

- **BUTTERMILK FRIED CHICKEN BITES (REGULAR OR NASHVILLE HOT)**
- **LEMON GRASS CHICKEN SPRING ROLL WITH SWEET CHILI JAM**
- **GROUND BEEF PATTY SLIDERS** with cheese, pickles, burger sauce
- **BBQ PULLED PORK SLIDERS** with pepper jack cheese, red cabbage slaw, pickled onion
- **VEGETARIAN CHICKPEA FRITTER SLIDERS** with cucumber, pickled red onion, tzatziki
- **JAMAICAN JERK CHICKEN SLIDERS** with grilled pineapple, red cabbage slaw
- **MINI CORN DOGS WITH YELLOW MUSTARD OR CHIPOTLE KETCHUP**
- **VEGETARIAN SAMOSA WITH A CUCUMBER MINT RIATA DIP**
- **GRILLED BEEF BULGOGI SKEWERS** with gochujang aioli
- **SEARED HALLOUMI CHEESE AND GRAPE TOMATO SKEWER** with balsamic glaze
- **THAI PESTO MARINATED CHICKEN SKEWERS** with a red curry coconut drizzle

## COLD ITEMS

- **ROASTED BEET WEDGES WITH CRUMBLLED GOAT CHEESE, GRILLED ORANGE SYRUP, AND MAPLE CREOLE SPICED SUNFLOWER SEEDS**
- **SMOKED SALMON AND CUCUMBER BITES WITH ROASTED RED PEPPER CREAM CHEESE**
- **ROASTED GARLIC HUMMUS ON AN HERB POLENTA CAKE WITH PICKLED RED ONION, VEGAN AIOLI**
- **SHAVED BEEF BRISKET BITES - HERB FOCACCIA TOASTS, HORSERADISH CREAM, CRISPY SHALLOTS**

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

- **DIPS AND MORE** **\$15/PERSON**  
 Fresh vegetables with roasted garlic hummus, Tzatziki, guacamole, and creole spiced tortilla chips
- **CHARCUTERIE** **\$18/PERSON**  
 A selection of sliced meats, marinated olives, house made pickles, and grainy mustard
- **DOMESTIC AND IMPORTED CHEESE PLATTER** **\$16/PERSON**  
 Focaccia toasts, assorted crackers, house made jam or chutney
- **SEASONAL FRESH FRUIT PLATTER** **\$10/PERSON**
- **FRESHLY BAKED COOKIES AND DESSERT SQUARES** **\$10/PERSON**
- **ASSORTED FULL BUFFET CAKES** **\$10/PERSON**

## RECEPTION CHEF-ATTENDED STATIONS

- **CARVED ALBERTA BEEF BRISKET (20-25 PEOPLE)** **\$425/BRISKET**  
 Includes brioche buns, mustard, horseradish cream, pickles, and BBQ sauce
- **CARVED SLOW ROASTED PRIME RIB OF BEEF (20-25 PEOPLE)** **\$750/PRIME RIB**  
 Includes pretzel buns, horseradish cream, grain mustard, Chimichurri sauce, pickles, and BBQ sauce
- **FRESHLY SHUCKED OYSTER STATION** **\$475/100 PIECES**  
 Includes mignonette sauce, chimichurri, lemon, and cocktail sauce



# LATE NIGHT SNACK BUFFET

**CHOICE OF ONE ITEM. ADD A SECOND ITEM FOR AN ADDITIONAL \$5 PER PERSON.**  
MUST BE ORDERED FOR AT LEAST 50% OF FINAL GUEST COUNT.

## FLATBREAD PIZZA STATION

**\$20/PERSON**

- **MARGARITA**  
Bocconcini cheese, tomato sauce, fresh tomato
- **VEGETARIAN**  
Tomato sauce, cheese, mushroom peppers, red onions, broccoli, olives
- **SAUSAGE & PEPPERS**  
Tomato sauce, cheese, mild Italian sausage pieces, roasted peppers, onions, bocconcini cheese
- **CALABRESE**  
Tomato sauce and cheese, spicy capocollo, soppressata, banana peppers, red onions, chilis

*Gluten free crusts are available for an additional \$3 per person.*

## MINI POUTINE STATION

**\$20/PERSON**

- **MINI POUTINE STATION**  
With fresh cut fries, gravy, cheese curds, horseradish cream, pickled red onion, and cowboy candy

## ASSORTED SLIDER BUFFET

**\$20/PERSON**

- **GROUND BEEF PATTY** with cheese, pickles, burger sauce
- **BBQ PULLED PORK** with pepper jack cheese, red cabbage slaw, pickled onion
- **VEGETARIAN CHICKPEA FRITTER** with cucumber, pickled red onion, tzatziki
- **JAMAICAN JERK CHICKEN** with grilled pineapple, red cabbage slaw

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

\*Minimum \$500 order per event.





# DINNER BUFFET

ALL DINNER BUFFETS INCLUDE  
CHOICE OF TWO SALADS, TWO ENTRÉES, AND TWO SIDES.

## BUFFET OPTION #1

\$72/PERSON

### • SALAD CHOICES

- **Caesar salad.** Crisp romaine lettuce, creamy garlic dressing, croutons, bacon bits, and parmesan cheese.
- **Caprese pasta salad.** Cavatappi pasta tossed in basil pesto, grape tomato, bocconcini cheese, and arugula, balsamic dressing.
- **Classic potato salad.** Boiled mini red skin potato, mayonnaise, grainy mustard, carrot, green onion, and diced celery.
- **Tuscan mixed greens.** Assorted salad greens with tomato, cucumber, carrots, red peppers, and radishes. Lemon and cranberry vinaigrette.

### • ENTRÉE CHOICES (EXTRA ENTRÉES: \$25/PERSON)

- **Slow roasted Alberta beef brisket** served with horseradish cream and grainy Dijon mustard.
- **Herb and garlic roasted turkey roulade** with cranberry and sage stuffing and classic turkey gravy.
- **Thai red curry chicken** with carrots, peppers and cilantro in a rich coconut cream sauce.
- **Baked steelhead trout fillet** with garlic, oregano and lemon in a white wine and caper butter sauce.
- **Buttermilk fried chicken** Regular, Nashville hot spice, or both. White and dark meat. Served with pickles and summer savory gravy.
- **Baked cheese tortellini** with a pesto tomato cream sauce topped with mozzarella and parmesan cheese.

### • SIDE CHOICES (EXTRA SIDES: \$12/PERSON)

- **King Eddy mac and cheese**
- **Maple roasted root vegetables**
- **Garlic smashed potatoes with peppers and green onion**
- **Grilled vegetable rice pilaf**
- **Steamed jasmine coconut rice**

### • KING EDDY DESSERT BUFFET

Featuring assorted squares, tarts, cookies and cakes.

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

\*Minimum \$500 order per event.



# DINNER BUFFET

ALL DINNER BUFFETS INCLUDE  
CHOICE OF TWO SALADS, TWO ENTRÉES, AND TWO SIDES.

## BUFFET OPTION #2

\$96/PERSON

### • SALAD CHOICES

- **Kale Caesar salad.** Shredded kale and romaine leaves in a creamy garlic dressing, focaccia croutons, crispy prosciutto and parmesan cheese.
- **Chickpea fritter salad.** Mixed greens with cucumber, tomato, red pepper, pickled red onion, and crumbled feta cheese. Roasted red pepper dressing.
- **Warm potato salad.** Roasted baby potatoes in a creamy garlic and horseradish dressing, with roasted corn, bacon, dill, and caramelized onion.
- **Grilled vegetable and orzo salad.** Grilled eggplant, zucchini, peppers and onion, mixed with orzo pasta, crumbled goats' cheese Balsamic dressing.

### • ENTRÉE CHOICES (EXTRA ENTRÉES: \$35/PERSON)

- **Slow roasted Alberta prime rib** with a red wine jus, horseradish cream, and grainy mustard.
- **Prosciutto, sage, and cranberry stuffed turkey roulade** with roasted mushroom and leek stuffing and classic turkey gravy.
- **Prosciutto and sage wrapped chicken supreme** with a lemon caper and white wine cream sauce.
- **Oven baked spring salmon fillet** crusted with sesame seeds, lime cilantro butter sauce, grilled pineapple, and pickled jalapeno salsa.
- **Creole seafood jambalaya** with Andouille sausage, shrimp, salmon, mussels, and clams in a creole spiced tomato broth.
- **Potato gnocchi** in a roasted garlic cream sauce, roasted wild mushroom, kale and brassicas, drizzled with rosemary oil and shaved parmesan.

### • SIDE CHOICES (EXTRA SIDES: \$12/PERSON)

- **King Eddy mac and cheese**
- **Maple roasted root vegetables**
- **Garlic smashed potatoes with peppers and green onion**
- **Grilled vegetable rice pilaf**
- **Baked coconut rice and beans**

### • KING EDDY DESSERT BUFFET

Featuring assorted squares, tarts, cookies and cakes.

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 DINNER

## THREE OR FOUR COURSE MENU.

ADD A FOURTH COURSE BY CHOOSING AN ADDITIONAL SOUP OR SALAD FOR \$12 PER GUEST.

### CHOOSE ONE SOUP OR SALAD AND ONE DESSERT

#### • SOUP CHOICES

- **Cream of mushroom, leek, and potato** with fresh cut chives.
- **Classic Italian minestrone soup** with vegetables, pasta, beans in a tomato herb broth, grated parmesan cheese.
- **Thai sweet potato and coconut cream soup** garnished with crispy sweet potato sticks and cilantro pesto.
- **Spicy tomato, roasted red pepper and corn tortilla soup** drizzled with an avocado sour cream

#### • SALAD CHOICES

- **King Eddy mixed greens salad.** Greens, grape tomato, cucumber, diced peppers with pickled red onion and crumbled feta cheese. Roasted red pepper vinaigrette.
- **Caesar salad.** Crisp romaine lettuce, creamy garlic dressing, herb focaccia croutons, bacon bits, parmesan cheese.
- **Arugula Salad.** Sliced pears, toasted almonds, crispy prosciutto and chickpeas. Aged balsamic vinaigrette.

#### • DESSERT SELECTIONS

- **New York style Cheesecake** with whipped cream and strawberry coulis.
- **Classic Tiramisu** with a Frangelico crème anglaise and macerated strawberry.
- **Maple Bourbon Crème Brulé** with fresh berries and Chantilly cream.
- **Dark Chocolate Almond and Coconut Torte** with raspberry coulis and whipped cream.

MINIMUM 20 PEOPLE. MAXIMUM 65 PEOPLE.

MENU PRICE IS DETERMINED BY MAIN COURSE SELECTION.

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 DINNER

## THREE OR FOUR COURSE MENU.

ADD A FOURTH COURSE BY CHOOSING AN ADDITIONAL SOUP OR SALAD FOR \$12 PER GUEST.

### CHOOSE ONE MAIN (VEGETARIAN OPTION AVAILABLE IF REQUESTED)

- **SLOW ROASTED CREOLE SPICED ALBERTA BEEF BRISKET** **\$70/PERSON**  
With roasted onion gravy, garlic smashed potatoes and honey glazed rainbow carrots.
- **PROSCIUTTO AND SAGE WRAPPED CHICKEN SUPREME** **\$75/PERSON**  
With a lemon caper white wine cream sauce, grilled vegetable rice pilaf, roasted broccolini with garlic and chilis.
- **OVEN BAKED SESAME CRUSTED SPRING SALMON FILLET** **\$80/PERSON**  
Lime cilantro butter sauce, grilled pineapple and pickled jalapeno salsa, coconut jasmine rice. maple roasted brussel sprouts.
- **PRIME RIB OF BEEF** **\$90/PERSON**  
Slow roasted and carved 8oz portion, red wine jus, horseradish cream and Yorkshire pudding served with buttermilk, scallion mashed potato and roasted seasonal vegetables.
- **SEAFOOD JAMBALAYA** **\$75/PERSON**  
Andouille sausage, shrimp, salmon, mussels and clams in a creole spiced seafood tomato broth. Served over red beans and rice with grilled asparagus.
- **GRILLED CAULIFLOWER STEAK** **\$65/PERSON**  
Marinated in turmeric, chili peppers and olive oil, drizzled with chimichurri served over steamed cous cous with toasted almonds, raisins and mint.

MINIMUM 20 PEOPLE. MAXIMUM 65 PEOPLE.

MENU PRICE IS DETERMINED BY MAIN COURSE SELECTION.

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.