

CATERING MENU

FALL & WINTER
2026/2027

• THE •
**KING
EDDY**
— 1905 —



FOR EVENT AND CATERING INQUIRIES
PLEASE CONTACT:
EVENTS@KINGEDDY.CA



BREAKFAST BUFFETS

MINIMUM OF 15 GUESTS

BREAKFAST BUFFETS ARE AVAILABLE **BEFORE 11:00 AM**

EACH BUFFET INCLUDES FRESHLY BREWED COFFEE AND ASSORTED TEAS
(ONE CUP PER PERSON; ADDITIONAL CARAFE REFILLS AVAILABLE)

CONTINENTAL BREAKFAST

- **ASSORTED MUFFINS, SCONES AND BREAKFAST PASTRIES**
 - GLUTEN-FREE PASTRIES AVAILABLE
- **WHIPPED BUTTER AND FRUIT PRESERVES**
- **FRESHLY CUT FRUIT AND BERRIES**
- **ASSORTED FRUIT JUICES**

FARMER'S BREAKFAST

- **FRESHLY SCRAMBLED EGGS** with chives
- **MAPLE BREAKFAST SAUSAGE** (GF)
- **CRISPY BACON**
- **SMASHED BREAKFAST POTATOES** with garlic butter, diced peppers, and green onion
- **AGED CHEDDAR BISCUITS**
- **FRESHLY CUT FRUIT AND BERRIES**

GF = GLUTEN-FRIENDLY

V = VEGETARIAN

VG = VEGAN

All pricing and menu items subject to change based on market conditions and product availability.

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

MINIMUM OF 15 GUESTS

LUNCH BUFFETS ARE AVAILABLE **FROM 11:00 AM TO 3:00 PM**

EACH BUFFET INCLUDES FRESHLY BREWED COFFEE AND ASSORTED TEAS
(ONE CUP PER PERSON; ADDITIONAL CARAFE REFILLS AVAILABLE)

KING EDDY LIGHT MEAL

- **CHEF'S DAILY SOUP** with crackers (GF/VG on request)
- **MIXED GREEN SALAD** with tomato, cucumber, peppers, carrots. Balsamic and ranch dressing (GF, VG)
- **CHICKEN BUFFALO WRAP** - flour tortilla, crispy chicken strips, buffalo sauce, lettuce, tomato, ranch
- **SMOKED TURKEY AND SWISS** - baguette, lettuce, tomato, pickled red onion, grainy mustard aioli
- **GRILLED VEGGIE BAGUETTE** - zucchini, peppers, eggplant, red onion, roasted pepper vegan aioli (VG)
- **TUNA SALAD CROISSANT** - celery, pickles, lettuce, green onion, lemon, mayo
- **FRESHLY BAKED COOKIES & DESSERT SQUARES**

KING EDDY BURGER BUFFET

- **FRESH VEGETABLE PLATTER** red pepper hummus and ranch dip (GF, VG)
- **CAESAR SALAD** with creamy garlic dressing, parmesan cheese, croutons, lemon
- **KING EDDY 4 OZ SMASH CHEESEBURGER**
 - Includes sides of lettuce, tomato, red onion, pickles, King sauce
- **BUTTERMILK FRIED CHICKEN SANDWICHES** with lettuce, papaya slaw, spicy aioli
- **CRISPY CORN TORTILLA CHIPS WITH SALSA AND GUACAMOLE**
- **FRESHLY BAKED COOKIES & DESSERT SQUARES**

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RECEPTION CANAPES

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

HOT ITEMS

- **BUTTERMILK FRIED CHICKEN BITES** with spicy aioli and pickles. Served regular or Nashville hot spiced
- **LEMONGRASS CHICKEN SPRING ROLLS** with sweet chili jam
- **HALLOUMI AND CHERRY TOMATO SKEWER** with balsamic glaze (GF,V)
- **VEGAN FALAFEL BITES** with cucumber, pickled red onion, and vegan aioli (GF, VG)
- **SHRIMP AND CHORIZO SAUSAGE FRITTERS** with a spicy remoulade dipping sauce
- **ROASTED RED PEPPER AND GOAT CHEESE ARANCINI** with marinara sauce (V)
- **TERIYAKI CHICKEN SKEWERS** with Shichimi togarashi
- **CAMEMBERT BITES** with spiced grape chutney
- **MINI BEEF SAMOSA** with tamarind mango chutney
- **KOREAN BEEF MEATBALLS** with gochujang BBQ sauce
- **CHICKPEA PANISSE** topped with eggplant caponata (GF, VG)
- **LOADED BAKED POTATO BITES** with bacon, onion, cheddar cheese, sour cream, chives (GF)

COLD ITEMS

- **TOMATO BRUSCHETTA** with red onion, basil, grated parmesan, balsamic drizzle (V)
- **WHIPPED GARLIC AND HERB GOAT CHEESE CROSTINI** with tomato jam and micro arugula (V)
- **CHEESE AND CHARCUTERIE SKEWER** Genoa salami, smoked Gouda, olive, pickled vegetable (GF)
- **SMOKED SALMON MOUSSE** on a crispy potato pancake, sour cream, chives (GF)

SWEET ITEMS

- **MINI CHEESECAKE BITES**
- **VEGAN CHERRY BLOSSOM CHOCOLATE COCONUT TORTE** (GF,VG)
- **MINI CHOCOLATE AMARETTO CANNOLI**
- **MINI FRUIT TARTLETS WITH VANILLA PASTRY CREAM**

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RECEPTION STATIONS

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

TACO STATION

CHOICE OF (3) OPTIONS:

- **CRISPY SHRIMP TACOS** with slaw, spicy aioli, grilled pineapple salsa
- **BBQ PORK TACOS** with spicy slaw, pickled red onion, and jalapeño
- **VEGAN CRISPY CAULIFLOWER TACO** with cilantro lime slaw and Valentina vegan aioli (VG)
- **CHICKEN TINGA TACO** shredded adobo chicken with slaw, queso fresco, pickled red onion
- **BRAISED BRISKET BIRRIA TACOS** beef in adobo broth, onions, peppers, slaw, jalapeño
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 - ADDITIONAL TACO OPTION AVAILABLE FOR ADDITIONAL CHARGE
 - GF OPTION AVAILABLE UPON REQUEST

FLATBREAD PIZZA

- **MARGHERITA**
Marinara sauce, bocconcini cheese, mozzarella, fresh tomato, basil (V)
- **HAM AND PINEAPPLE**
Prosciutto cotto, fresh pineapple, marinara sauce, mozzarella
- **MEAT LOVERS**
Pepperoni, Italian sausage crumbles, bacon, marinara sauce, mozzarella
- **SPICY CALABRESE**
Capocollo, chorizo, banana peppers, red onion, chili flakes, marinara sauce, mozzarella
 - GLUTEN FREE CRUST AVAILABLE FOR AN ADDITIONAL CHARGE

CHICKEN WINGS STATION

- Lightly battered and fried chicken wings, served Buffalo style and Creole spiced (GF)

MINI POUTINE STATION

- Freshly cooked fries with gravy, cheese curds, horseradish cream, pickled red onion, jalapeños
 - **ADD ON BRISKET FOR ADDITIONAL CHARGE**

HOT DOG STATION

- With sides of ketchup, mustard, relish, mayo, diced white onions, banana peppers, shredded cheddar cheese

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RECEPTION STATIONS

CHEF-ATTENDED CARVING STATIONS

- **CARVED ALBERTA BRISKET** **MARKET PRICE**
Includes brioche buns, sides of grainy mustard, horseradish cream, pickles, and BBQ sauce
- **CARVED ALBERTA PRIME RIB** **MARKET PRICE**
Includes pretzel buns and fresh baguette, sides of horseradish cream, pickles, and BBQ sauce
- **SAGE ROASTED TURKEY AND STUFFING**
Includes dinner rolls, cranberry sauce, traditional turkey gravy
- **BAKED CEDAR PLANK SALMON FILLET**
Roasted garlic and lemon pepper seasoning, maple mustard glaze, and tangy veg slaw

RECEPTION STATION ENHANCEMENTS

- **VEGGIES, CHIPS & DIPS**
Assorted fresh vegetables, creole spiced tortilla chips, roasted red pepper hummus, buttermilk ranch dip, guacamole, and salsa (GF, V)
- **MEDITERRANEAN MEZES PLATTER**
Roasted red pepper hummus, Tzatziki, whipped feta cheese, marinated grilled vegetables, olive medley, marinated artichokes, pita crisps and crostini (V)
- **CHARCUTERIE & CHEESE PLATTER**
A selection of sliced meats, domestic cheeses, focaccia toasts, assorted crackers, marinated olives, house made pickles, grainy mustard, fresh fruit, and house made fruit chutney
- **FRESH SEASONAL FRUIT AND BERRY PLATTER**
- **KING EDDY DESSERT BUFFET**
Chef's selection of buffet cakes, mini fruit tartlets, and pastries

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DINNER BUFFETS

MINIMUM OF 20 GUESTS

MUST BE ORDERED FOR THE FULL GUEST COUNT

BUFFET PRICE IS DETERMINED BY CARVING STATION SELECTION

CHOOSE (1) CHEF-ATTENDED CARVING STATION:

SLOW ROASTED CREOLE SPICED BEEF BRISKET

ALBERTA BEEF STRIPLOIN

ALBERTA PRIME RIB

ALL BUFFETS INCLUDE:

FRESHLY BAKED DINNER ROLLS

HORSERADISH AIOLI, GRAINY AND DIJON MUSTARD

FRESH VEGETABLE PLATTER red pepper hummus and ranch dip (GF, VG)

KING EDDY CHOPPED SALAD tomato, cucumber, peppers, red onion, radish, chopped parsley, romaine lettuce, red wine vinaigrette (GF, VG)

KALE AND ROMAINE CAESAR SALAD creamy garlic and parmesan dressing, croutons, lemon (V)

BUTTERMILK FRIED CHICKEN regular or Nashville hot spice, pickles, spicy aioli, hot honey drizzle

THAI GREEN CURRY mixed vegetables and chickpeas in a rich coconut curry sauce. Served with steamed jasmine rice (GF, VG)

CRISPY SMASHED POTATO - mini potatoes fried then tossed in garlic butter and green onion

- *SUBSTITUTE KING EDDY MAC AND CHEESE FOR ADDITIONAL CHARGE*

ASSORTED SEASONAL ROASTED VEGETABLES olive oil, salt and pepper (GF, VG)

KING EDDY DESSERT BUFFET Chef's selection of buffet cakes, mini fruit tartlets, and pastries.

SEASONAL FRESH FRUIT PLATTER

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HOLIDAY BUFFET

MINIMUM OF 20 GUESTS

MUST BE ORDERED FOR THE FULL GUEST COUNT

VALID FROM NOVEMBER 1ST TO DECEMBER 31ST, 2026

(2) CHEF-ATTENDED CARVING STATIONS:

SLOW ROASTED CREOLE SPICED BEEF BRISKET

SAGE & GARLIC ROASTED TURKEY

BUFFET INCLUDES:

FRESHLY BAKED DINNER ROLLS

HORSERADISH AIOLI, GRAINY AND DIJON MUSTARD

FRESH VEGETABLE PLATTER red pepper hummus and ranch dip (GF, VG)

KING EDDY CHOPPED SALAD tomato, cucumber, peppers, red onion, radish, chopped parsley, romaine lettuce, red wine vinaigrette (GF, VG)

KALE AND ROMAINE CAESAR SALAD creamy garlic and parmesan dressing, croutons, lemon (V)

POTATO GNOCCHI with roasted mushroom, artichoke, and spinach tossed in a creamy sundried tomato Alfredo sauce (V)

CARAMELIZED ONION HERBED STUFFING

CREAMY MASHED POTATO

ASSORTED SEASONAL ROASTED VEGETABLES olive oil, salt, and pepper (GF, VG)

TRADITIONAL TURKEY GRAVY

KING EDDY DESSERT BUFFET Chef's selection of buffet cakes, mini fruit tartlets, and pastries.

SEASONAL FRESH FRUIT PLATTER

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PLATED DINNERS

MINIMUM THREE COURSE MENU:

CHOOSE ONE SOUP OR SALAD AND ONE DESSERT

SOUP OPTIONS

ROASTED CORN AND POTATO CHOWDER

Chili oil, fresh cut chives (GF)

CLASSIC ITALIAN MINISTRONE SOUP

Diced summer vegetables, pasta, and beans in a tomato herb broth, basil pesto drizzle

THAI SWEET POTATO AND COCONUT CREAM SOUP

Sweet potato crisps, cilantro pesto (VG, GF)

CREOLE TOMATO AND RED PEPPER BISQUE

Lime, cilantro, sour cream (GF)

SALAD OPTIONS

MEDITERRANEAN CHOPPED SALAD

Tomato, cucumber, chickpeas, olives, feta cheese, romaine lettuce, red wine vinaigrette

KALE AND ROMAINE CAESAR SALAD

Creamy garlic dressing, parmesan, croutons, lemon

KING EDDY BEET SALAD

Red and golden beets, whipped feta cheese, arugula, roasted pumpkin seeds, orange balsamic gastrique

DESSERT OPTIONS

SOUR CHERRY AND RED WINE POACHED PEAR

Whipped mascarpone, dark chocolate biscotti

APPLE CRANBERRY CRUMBLE

Vanilla Gelato

CHERRY BLOSSOM DARK CHOCOLATE TORTE (VG)

MENU PRICE IS DETERMINED BY MAIN COURSE SELECTION. MINIMUM OF 20 GUESTS
MENU SELECTIONS MUST BE MADE NO LATER THAN 14 CALENDAR DAYS PRIOR TO EVENT

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PLATED DINNERS

MINIMUM OF 20 GUESTS

MENU SELECTIONS MUST BE MADE NO LATER THAN 14 CALENDAR DAYS PRIOR TO EVENT

MENU PRICE IS DETERMINED BY MAIN COURSE SELECTION

MAIN COURSE OPTIONS (CHOICE OF 2)

KING EDDY SURF AND TURF

Grilled 6 oz sirloin topped with 3 jumbo prawns, red wine au jus, garlic mashed potatoes, and seasonal vegetables

ROASTED PEPPER, RICOTTA CHEESE, AND SPINACH STUFFED CHICKEN BREAST

Grainy mustard jus, garlic mashed potatoes, seasonal vegetables

ROASTED SALMON AND FARRO

Lemon and herbed marinated salmon, grilled corn, tomato, asparagus, kale, whipped feta cheese, farro, chimichurri drizzle

ALBERTA PRIME RIB OF BEEF

Yorkshire pudding, red wine au jus, garlic mashed potatoes, and seasonal vegetables

WILD MUSHROOM, ASPARAGUS, AND ROASTED TOMATO RISOTTO

Green chive oil drizzle, micro arugula (GF, VG)

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