



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)

CONTINENTAL BREAKFAST

- **ASSORTED MUFFINS, SCONES AND BREAKFAST PASTRIES**
 - GLUTEN-FREE PASTRIES AVAILABLE FOR \$4/PERSON
- **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)

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)
- **GREEK PASTA SALAD** with cavatappi pasta, cucumbers, tomatoes, peppers, black olives, and crumbled feta cheese. Lemon and oregano dressing (V)
- **ITALIAN SUB SANDWICH** with Genoa salami, Italian ham, mortadella, lettuce, tomato, provolone, roasted red pepper spread
- **SMOKED TURKEY & HAVARTI CHEESE** on a pretzel baguette with guacamole, spinach, cucumber, pickled onions, lemon aioli
- **TUNA SALAD CROISSANT** with celery, pickles, onions, lemon mayo, shredded lettuce
- **GRILLED VEGGIE BAGUETTE** with zucchini, peppers, eggplant, sundried tomato, olive tapenade (VG)
- **FRESHLY BAKED COOKIES & DESSERT SQUARES**

KING EDDY BURGER BUFFET

- **CHEF'S DAILY SOUP** with crackers (GF/VG on request)
- **MIXED GREEN SALAD** with tomato, cucumber, peppers, carrots. Balsamic and ranch dressing (GF, VG)
- **KALE 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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BOARDROOM

MAXIMUM OF 25 GUESTS

BREAKFAST

GLUTEN-FREE
BREAD +\$3

- **ASSORTED MUFFINS**
- **LEMON CRANBERRY SCONE**
- **BUTTER CROISSANT**
- **JUMBO COOKIES**
- **YOGURT & GRANOLA BOWL** - with berry compote (4 oz)
- **CLASSIC BREAKFAST SANDWICH** - English muffin, egg, and cheese
- **BLT BREAKFAST SANDWICH** - bacon, egg, cheese, lettuce, tomato, spicy aioli, brioche bun

LUNCH

SANDWICHES
GLUTEN-FREE
BREAD +\$3

- **ITALIAN SANDWICH SUB** - salami, Italian ham, mortadella, lettuce, tomato, provolone cheese, roasted red pepper spread
- **SMOKED TURKEY AND HAVARTI** - pretzel baguette, guacamole, spinach, pickled red onion, lemon aioli
- **GRILLED VEGGIE BAGUETTE** - zucchini, peppers, eggplant, sundried tomato, olive tapenade (VG)
- **TUNA SALAD CROISSANT** - celery, pickles, lettuce, green onion, lemon aioli

SIDES | FULL SIZE

- **HOUSE SALAD** - mixed greens, tomato, cucumbers, peppers, carrots, balsamic dressing (GF, VG)
- **KALE CAESAR SALAD** - creamy garlic dressing, parmesan cheese, croutons, lemon
- **CHEF'S DAILY SOUP** with crackers

SNACK BAR

- **INDIVIDUAL VEGGIE AND RANCH DIP**
- **GRANOLA BARS**
- **CHOCOLATE BROWNIE OR PACK OF (2) COOKIES**
- **MISS VICKIE'S POTATO CHIPS**

BEVERAGE

CANNED POP

- COKE
- DIET COKE
- GINGER ALE
- SPRITE

BOTTLED JUICE

- ORANGE
- GRAPEFRUIT
- CRANBERRY
- APPLE
- FRUIT PUNCH

COFFEE STATION

Includes creamers & sugar

BOTTLED WATER

SAN PELLEGRINO

- LIMONATTA
- ARANCIATA ROSSA (BLOOD ORANGE)
- SPARKLING WATER

TEA STATION

Green tea, English Breakfast, Earl Grey, Chamomile, Mint. Includes creamers & sugar

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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
- **VEGAN FALAFEL BITES** with cucumber, pickled red onion, and vegan aioli (GF, VG)
- **MINI BEEF SAMOSA** with tamarind mango chutney
- **ROASTED RED PEPPER AND GOAT CHEESE ARANCINI** with marinara sauce (V)
- **KOREAN BEEF MEATBALLS** with gochujang BBQ sauce
- **CHICKPEA PANISSE** topped with eggplant caponata (GF, VG)
- **MOROCCAN SPICED CHICKEN SKEWERS** glazed with pomegranate molasses (GF)
- **LOADED BAKED POTATO BITES** with bacon, onion, cheddar cheese, sour cream, chives (GF)
- **SHRIMP AND CHORIZO SAUSAGE FRITTERS** with a spicy remoulade dipping sauce

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)
- **CAPRESE SKEWER** with grape tomato, bocconcini, basil, and balsamic glaze (GF, V)
- **SMOKED SALMON MOUSSE** on a crispy potato pancake, sour cream, and chives
- **MINI SHRIMP CEVICHE SPOONS** with mango, red onion, lime, and cilantro (GF)
- **SEARED CREOLE SPICED TUNA TOSTADA** with guacamole and salsa verde (GF)

SWEET ITEMS

- **MINI CHEESECAKE BITES**
- **VEGAN CHOCOLATE TORTE & TOASTED COCONUT BITES** (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**
AVAILABLE AS A LATE-NIGHT SNACK OPTION

TACO BUFFET CHOICE OF (3) OPTIONS:

- **CRISPY FISH TACOS** with Atlantic haddock, tartar sauce, napa slaw, pickled red onion, jalapeño
- **PORK CARNITAS TACOS** with spicy slaw, pickled red onion and jalapeño, salsa verde
- **MUSHROOM, ONION, AND BLACK BEAN TACOS** with napa slaw, jalapeño Havarti cheese, pico de gallo (V)
- **BRAISED BRISKET BIRRIA TACOS** beef in adobo broth, onions, peppers, napa slaw, cilantro

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 \$4/PERSON.

CHICKEN WINGS STATION

- Lightly battered and fried chicken wings, tossed in Nashville hot 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 COST**

DIM SUM STATION

- **LEMONGRASS CHICKEN SPRING ROLLS**
- **CHICKEN AND VEGETABLE GYOZA**
- **SHRIMP AND PORK SHUMAI**
- **VEGGIE AND PINEAPPLE FRIED RICE**
 - SERVED WITH SIDES OF PONZU AND SWEET CHILI DIPPING SAUCES

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RECEPTION STATIONS

CHEF-ATTENDED CARVING STATIONS

- **CARVED ALBERTA BRISKET**
Includes brioche buns, sides of grainy mustard, horseradish cream, pickles, and BBQ sauce
- **CARVED ALBERTA PRIME RIB**
Includes pretzel buns and fresh baguette, sides of horseradish cream, pickles, and BBQ sauce
- **MONTREAL SMOKED MEAT**
Includes marble rye bread, French's mustard, sauerkraut, and garlic dill pickles
- **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 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**

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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)

SUMMER VEGETABLE CHOPPED SALAD - tomato, cucumber, peppers, red onion, radish, chopped parsley, romaine lettuce, red wine vinaigrette (GF, VG)

KALE AND SPINACH 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 + \$4/PERSON*

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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PLATED DINNERS

MINIMUM THREE COURSE MENU:

CHOOSE ONE SOUP OR SALAD AND ONE DESSERT

ADD A FOURTH COURSE BY CHOOSING AN EXTRA SOUP OR SALAD
FOR AN ADDITIONAL COST

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

MAPLE BOURBON CRÈME BRÛLÉE

Chantilly cream, fresh berries (GF)

TOASTED COCONUT AND DARK CHOCOLATE TORTE

Strawberry coulis (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

BAKED SESAME CRUSTED SPRING SALMON FILLET

Grilled pineapple and jalapeño salsa, lime cilantro butter sauce, jasmine rice, and seasonal vegetables

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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