



BREAKFAST & LUNCH BUFFETS

FARMER'S BREAKFAST

BREAKFAST BUFFET IS AVAILABLE BEFORE 11:00AM DAILY

- **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**

KING EDDY LIGHT MEAL

LUNCH BUFFET IS AVAILABLE FROM 11:00AM TO 3:00PM DAILY

- **CHEF'S DAILY SOUP** with crackers.
- **MIXED GREEN SALAD** with tomato, cucumber, peppers, and 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)
- **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. (VG)
- **FRESHLY BAKED COOKIES & DESSERT SQUARES**
- **DARK ROAST COFFEE & ASSORTED TEA**

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.



RECEPTION CANAPES

CHOOSE ANY FIVE OF THE FOLLOWING OPTIONS.

CANAPES MUST BE ORDERED FOR THE FULL GUEST COUNT.

HOT ITEMS

- **BUTTERMILK FRIED CHICKEN BITES** served regular and Nashville hot spiced.
Served with spicy aioli and pickles.
- **LEMONGRASS CHICKEN SPRING ROLLS** with sweet chili jam.
- **VEGAN CHICKPEA FRITTERS** with cucumber, pickled red onion, and vegan aioli. (GF, VG)
- **MINI ALL-BEEF CORN DOGS** with KE aioli.
- **VEGAN SAMOSA** with tamarind mango chutney. (VG)
- **GRILLED KOREAN BEEF BULGOGI SKEWERS** with gochujang mayo drizzle.
- **THAI PESTO MARINATED CHICKEN SKEWERS** with green coconut curry drizzle. (GF)
- **GRILLED MOROCCAN SPICED VEG & TOFU SKEWER** with pomegranate molasses. (GF, VG)
- **CHICKEN & VEGETABLE GYOZA** with a sweet chili sauce.
- **STEAMED MINI-BBQ PORK BUN** with ponzu dipping sauce.

COLD ITEMS

- **TOMATO BRUSCHETTA** with red onion, basil, grated parmesan, balsamic drizzle. (V)
- **WHIPPED GARLIC & HERB GOAT CHEESE CROSTINI** with tomato jam and micro radish. (V)
- **CAPRESE SKEWER** with grape tomato, bocconcini, basil, and balsamic glaze. (GF, V)
- **MINI SHRIMP CEVICHE SPOONS** with mango, red onion, lime, and cilantro. (GF)
- **SEARED CREOLE SPICED TUNA TOSTADA** with guacamole and salsa matcha. (GF)

SWEET ITEMS

- **MINI CHEESECAKE BITES** (V)
- **VEGAN CHOCOLATE TORTE & TOASTED COCONUT BITES** (VG)
- **MAPLE BOURBON CRÈME BRULÉ SPOONS** (GF, V)

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RECEPTION STATIONS

RECEPTION STATIONED ITEMS

EACH PLATTER SERVES 25 PEOPLE.

- **VEGGIES, CHIPS & DIPS**

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

- **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.

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DINNER BUFFETS

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

OPTION 2: TWO SALADS, TWO ENTRÉES, 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. (GF, V)
- **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. (V)
- **CLASSIC POTATO SALAD** with mini potatoes, shredded carrot, green onions, and celery. (V)
- **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. (V)

ENTRÉE OPTIONS

- **SLOW ROASTED CREOLE SPICED BEEF BRISKET** served with horseradish aioli and grainy mustard. (GF)
- **BUTTERMILK FRIED CHICKEN** white and dark meat chicken, regular or Nashville hot spice. Served with herb gravy and pickles.
- **BAKED SALMON FILLET** with garlic, oregano, and lemon, in a white wine caper butter sauce. (GF)
- **COFFEE & CHILI POWDER RUB GRILLED CHICKEN BREAST** with a roasted corn, tomato, red onion, and black bean salsa. Poblano avocado cream drizzle. (GF)
- **SAGE & GARLIC ROASTED TURKEY BREAST** with caramelized onion stuffing, served with traditional turkey gravy.
- **THAI GREEN CURRY** with mixed vegetables and chickpeas in a creamy coconut, ginger, and cilantro sauce. (VG, GF)
- **POTATO GNOCCHI** with roasted mushroom, artichoke, and spinach tossed in a creamy sundried tomato alfredo sauce. (V)

SIDE OPTIONS

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

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PLATED DINNERS

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

SALAD OPTIONS

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

DESSERT OPTIONS

- **NEW YORK STYLE CHEESECAKE** with whipped cream and fruit compote.
- **MAPLE BOURBON CRÈME BRULÉ** with Chantilly cream and fresh berries. (GF)
- **TOASTED COCONUT & CHOCOLATE TORTE** with raspberry coulis. (VG)

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**MENU PRICE DETERMINED BY MAIN COURSE SELECTION. MINIMUM OF 25 GUESTS.
MENU SELECTIONS MUST BE MADE NO LATER THAN 14 CALENDAR DAYS PRIOR TO
EVENT.**

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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 (CHOICE OF 1)

- **BRAISED BEEF SHORT RIB**
Served with creamy mashed potatoes, seasonal vegetables, and a red wine reduction.
- **ROASTED PEPPER, RICOTTA, & SPINACH STUFFED CHICKEN SUPREME**
With a buttery white wine, lemon, and caper sauce.
- **BAKED SESAME CRUSTED SPRING SALMON FILLET**
With grilled pineapple, pickled jalapeño salsa, and lime cilantro butter sauce.
- **ALBERTA PRIME RIB OF BEEF**
Served alongside Yorkshire pudding, red wine au jus, and horseradish cream.
- **GRILLED CAULIFLOWER STEAK**
Marinated with turmeric, chili peppers, and olive oil, then drizzled with chimichurri. (VG)

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LATE NIGHT SNACK BUFFET

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

FLATBREAD PIZZA

- **MARGHERITA**

Bocconcini cheese, tomato sauce, fresh tomato, and basil. (V)

- **VEGETARIAN**

Tomato sauce, cheese, mushrooms, peppers, artichokes, red onion, and olives. (V)

- **MEAT LOVERS**

Pepperoni, Italian sausage crumbles, bacon, tomato sauce, and cheese.

- **SPICY CALABRESE**

Tomato sauce, cheese, capocollo, chorizo, pickled jalapeno, red onion, chilis.

GLUTEN FREE CRUST AVAILABLE FOR AN ADDITIONAL CHARGE

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.

ADD ON BRISKET FOR AN ADDITIONAL CHARGE

PEROGY STATION STATION

- **POTATO & CHEDDAR PEROGIES**

with sour cream, fried onions, bacon bits, marinara sauce, shredded cheddarcheese, 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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