

EVENT PLANNERS PLUS

FOOD SERVICES



Serving Calgary and Vicinity

1 888 400 9806

www.eventplannersplus.net

Thank you for considering Event Planners Plus for your next function.

We pride ourselves on doing everything possible to meet our clients' needs and requirements. The following menus should serve only as a guide as we are more than ready to customize a specific menu for your event should we not have something here that fits your needs. Feel free to contact us at any time to discuss how we might be able to best serve you and your event.

Unless otherwise noted, all menus include disposable dinnerware. China service is available upon request and may incur a slight additional charge.

Need other items like linens, rental equipment, floral design or décor? We are ready to help and have a wide range of items and staff specialized to help fill your every event need. Contact Katie Palmiere at 587 888 4547 or katie@eventplannersplus.net and she will get the ball rolling for you. We are ready to make your event the best it can be and let you enjoy the event without the worry and hassle of all the little details.

All prices (except where noted) include buffet service, staffing for buffet set-up and clean-up. Should you require plated service or desire full serving staff to care for your guests every need, please let us know and we can put a service package together for you.

Orders under \$250.00 and outside of one of the facilities we are resident in, may incur a delivery cost of \$25.00.

Once again, thank you for considering Event Planners Plus for your next event. We look forward to being of service!!

Remember,

If you don't see it here, ask us.

We are ready to help you with your event needs.

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A LA CARTE

BELGIUM WAFFLE 4.00

6" Waffle with Butter and Syrup
Add Fruit Topping and Whip Cream for \$2.50

PANCAKES 4.00

3 Buttermilk Pancakes with Butter and Syrup
Add Fruit Topping and Whip Cream for \$2.50

MUFFINS 1.50 EACH

Mini Muffins .80 each
Blueberry, Poppy Seed, Morning Glory, Chocolate Chip,
Banana, Cinnamon Coffee Cake

YOGURT PARFAIT BAR 5.00

French Vanilla Yogurt with self-serve assorted
fresh fruits, granola and chocolate chips

BISTRO BREAKFAST

SANDWICH 5.00

Light pastry with egg, ham and cheddar cheese

Beverages (also see our beverage page)

REGULAR OR DECAF COFFEE 10.00

½ gallon of banquet blend coffee (10 cups)

STARBUCKS COFFEE 12.50

½ gallon of house blend coffee (10 cups)

TIM HORTONS COFFEE 12.50

½ gallon of regular or decaf coffee (10 cups)

BULK FRUIT JUICES 3.50 / LITRE

Apple, Orange, Cranberry

*Bottled Juices available \$2.50 each

Apple, Orange, Cranberry, Mango, Grapefruit

BREAKFAST PACKAGES

THE EARLY RISER 9.50

Sliced Ham, Scrambled Eggs, Hash Brown Potato
(chunky, patties or shredded), Pancakes or Belgium
Waffle

THE GOOD START 11.00

Breakfast Sausages, Scrambled Eggs, Hash Brown
Potato (chunky, patties or shredded), Pancakes or
Belgium Waffle, and Fresh Cut Fruit

WESTERN OMELETTE 12.00

Ham, Cheddar and Monterey Jack Omelet, Hash
Brown Potato (chunky, patties or shredded) and
Fruit Salad

QUICK AND EASY 9.00

Ham or Sausage with Egg English Muffin Breakfast
Sandwich, Hash Brown Potato (chunky, patties or
shredded), Mixed Fruit Salad

THE CONTINENTAL 10.00

Fresh Baked Cinnamon Buns with Cream Cheese
Icing, Assorted Mini Danish, Raspberry Strudels,
Fresh Cut Fruit Platter and Cut Cheese Tray

FIT FOR A KING OR QUEEN 16.00

An Assortment of Pastries and Danish, Fresh Cut
Fruit, Cut Cheeses, Sliced Ham, Breakfast Sausages,
Scrambled Eggs, Belgium Waffles with Fruit and
Whip Cream and Hash Brown Potato (chunky, patties
or shredded)

BREAKFAST PAVE 12.00

Our Famous Ham, Bread, Egg, Cheddar and
Vegetable Pave, Hash Brown Potato (chunky, patties
or shredded), Fruit Salad and Yogurt Parfait (must be
ordered in multiples of 10)

MORNING SNACKS

FRUIT TRAY

A fresh cut selection of pineapple, cantaloupe, honey dew, grapes and strawberries (when in season)

Small 10 to 12 people 20.00

Medium 20 to 25 people 35.00

Large 35 to 40 people 45.00

YOGURT PARFAIT BAR 5.00

French Vanilla Yogurt with self-serve assorted fresh fruits, granola and chocolate chips

YOGURT PARFAIT CUPS 4.00

10 oz. Fresh Cut Strawberries, Vanilla Yogurt and Add-Your-Own Granola Mix

CUT CHEESE AND CRACKER TRAY

An assortment of American and Imported Cheeses and Crackers

Small 10 to 12 people 30.00

Medium 20 to 25 people 45.00

Large 35 to 40 people 55.00

BAGELS AND CREAM CHEESE 2.50

Assorted Bagels and Cream Cheese (minimum order of 12)

WHOLE FRUIT 1.25

Bananas, Apples, Oranges, Seasonal Fruit (minimum of 6 pcs of each)

FROM OUR BAKERY

CROISSANTS 3.00

Fresh baked croissants and jams, available in either regular or multi grain (minimum order of 6 items)

MINI DANISH 18.00/ DOZEN

Assorted flavors – lemon, apple, strawberry, vanilla

CINNAMON STICKY BUNS 4.00

Our famous gooey, made in house, cinnamon buns with cream cheese icing, served warm (minimum order of 12)

CINNAMON SWEET ROLLS 2.50

Fresh baked and served with cream cheese icing

RASPBERRY MINI STRUDLES 1.00

Raspberry and cream cheese filled strudel

SCONES 2.50

Fresh baked assorted scones served with butter – cheddar, blueberry, mixed berry, cranberry (minimum of 12 per order)

STRAWBERRY AND CREAM CHEESE STRUDLE 3.50

Fresh Baked, loaded with Cream Cheese and Strawberry Filling makes this a decadent treat

FULL SIZE MUFFINS 1.50

Fresh Baked Blueberry, Morning Glory, Poppy seed, Chocolate Chip, Banana, or Banana Chocolate Chip

MINI MUFFINS .80 each

SIGNATURE SOUPS

BROCCOLI CHEDDAR

CHICKEN NOODLE

BEEF VEGETABLE BARLEY

BUFFALO CHICKEN CHOWDER

CHEF ELITE SOUPS

BACON CORN POTATO CHOWDER

BUTTER NUT SQUASH

SPICEY THAI

LOBSTER BISQUE

NEW ENGLAND CLAM CHOWDER

Al a Carte Soup

SOUP AND A ROLL 4.50 SIGNATURE SOUPS

Includes your choice of soup from our Signature Soup choices, assorted rolls and crackers. Must be ordered in multiples of 6 people.

SOUP AND A ROLL 5.50 CHEF ELITE SOUPS

Includes your choice of soup from our Signature Soup choices, assorted rolls and crackers. Must be ordered in multiples of 6 people

LUNCHEON PACKAGES

LASAGNA 12.00

Loaded Meat or Vegetarian Lasagna served with your choice of Salad and Texas Toast Garlic Toast (must be ordered in multiples of 10)

SOUTHERN BBQ SANDWICH 12.00

Choose BBQ Roast Beef or Pulled Pork served on a Fresh Ciabatta Roll or Pretzel bun . Your choice of a Salad

DELI COUNTER 10.00

Deli Style Roast Beef, Turkey, Ham, or Egg Salad Sandwich served on your choice of Bread, Wraps, Ciabatta Bun or Croissant. Sandwiches include lettuce, tomato, dressing and sliced cheese. Choose a Soup or Salad.

SOUP AND SALAD BAR 8.50

Choose a Soup from the Signature Soup choices (or Chef Elite Soup for an additional \$0.75) Start your Salad with a Garden Greens mix and then customize your salad with Shredded Cheddar, Croutons, Diced Egg, Tomato, Bacon Bits and choice of Dressings. (add a second Soup for \$3.00)

SOUP, SALAD, AND FRESH ROLLS 9.50

Choose a Soup from our Signature Soups (or Chef Elite Soups for an additional \$0.75) and one Salad. Fresh Baked Dinner Rolls are also included. (add a second Soup for \$3.00)

CHICKEN STRIP BASKET 10.00

Three gluten free Chicken Breast Strips or three Thunder Crunch Chicken Strips and Dipping Sauces. Served with your choice of Baked Potato Wedges OR Oven Baked Fries. Choose one Salad.

.**Luncheon Salad and Dessert Choices
can be found on Page 7**

SALADS

GARDEN GREENS

SESAME THAI SLAW

SULTANA COLESLAW

CREAMY CAESAR

MACARONI, CHEDDAR AND HAM

POTATO AND EGG

SWEET ONION AND BROCCOLI

LUNCHEON DESSERTS

ADD A DESSERT TO ANY LUNCH
FOR \$2.00

RICE KRISPIE SQUARES

FRESH BAKED COOKIES

ASSORTED SQUARES

SEASONAL CUT FRUIT

ASSORTED FRUIT TARTS

LUNCHEON PACKAGES (CONT'D)

TACO SALAD 10.00

Choose Seasoned Chicken OR Seasoned Beef with Iceberg and Romaine, Shredded Cheddar, Sliced Olives, Diced Tomato, Salsa, Sour Cream, and Corn Chips.

CHEF LUNCHEON SALAD 10.00

Mixed Greens, Cubed Ham, Sliced Hard Boiled Egg, Tomato, Shredded Cheddar, Cucumber, Croutons and a selection of Dressings.

FISH AND CHIPS 11.00

Two strips of Battered Cod and oven baked French Fries with your choice of Salad

MEXICAN BUFFET 13.00

Choose Seasoned Beef OR Seasoned Diced Chicken Breast with Hard Shells and Tortillas to build your own Taco. We include Shredded Iceberg, Shredded Cheddar, Diced Tomato, Sour Cream and Salsa. Your choice of Mexi Tot Fries or Spanish Rice is also included (add both meat choices for an additional 2.00)

CHILI 10.00

Your choice of Regular or Scream'n'Hot Chili with Sour Cream and Shredded Cheddar Cheese on the side. Fresh Baked Dinner Rolls, one choice of Salad from the luncheon choice list is also included

PHILLY BEEF SWISS SANDWICH 13.00

Shredded Sirloin Beef sautéed in Demi Glaze with diced Red Peppers, served open face on Garlic Toast and topped with melted Swiss Cheese. Choose a Salad from the luncheon choice list

DINNER SALADS

GARDEN GREENS

SESAME THAI SLAW

SULTANA COLESLAW

CREAMY CAESAR

MACARONI, CHEDDAR AND HAM

POTATO AND EGG

GREEK PASTA

STRAWBERRY SPINACH

SWEET ONION AND BROCOLLI

DINNER PACKAGES

SHEPHERDS PIE 13.00

AA Alberta Tender Braised Beef with Corn, Carrots and Seasoned Gravy, topped with Broiled Potato Puree. Includes a Salad of your choice

WHITE WINE CHICKEN 15.00

Tender 6oz Chicken Breast in a White Wine Mushroom Cream, served with Seven Grain Rice Blend and paired with the weekly Vegetable. Includes your choice of Salad

GLAZED HAM 15.00

Our Signature Glazed Ham cut from a Bone in Shank, served with Au Gratin Potatoes, the weekly featured Vegetable and your choice of Salad

BBQ CHICKEN 14.00

Braised Chicken Leg with Back Attached in a Tangy BBQ sauce. Mini Herb Roasted Potato OR Steamed Rice with the weekly Featured Vegetable and your choice of Salad

BEEF WELLINGTON 13.50

Seasoned Beef baked in a Puff Pastry served with a Merlot Gravy, Herb Roasted Potato and weekly featured Vegetable. Your choice of Salad is also included

POT ROAST 18.00

Specially seasoned and cooked to perfection make this Beef one of the most tender and tasty Beef dishes, Slow cooked in Au Jus with Baby Potatoes and Tender Carrots. Includes your choice of Salad

****Add a Dinner Dessert Choice, see Page 9****

DINNER DESSERTS

ADD ONE OF THESE DESSERTS TO ANY DINNER PACKAGE FOR AN ADDITIONAL \$3.50

SKOR BAR TRIFLE

A layer of Chocolate Cake Crumble, then Creamy Chocolate Pudding and a final Layer of fresh Whipped Cream then topped with lots of Crushed SKOR Bar

TEXAS CHOCOLATE CAKE

A Moist Brownie Cake with Chocolate Icing and topped with Strawberry Sauce

PREMIUM SQUARES

SEASONAL CUT FRUIT

ICE CREAM SUNDAE

Vanilla Ice Cream, Strawberry, Chocolate and Caramel Sauces, Crushed SKOR, OREO, and SMARTIES

NEW YORK CHEESCAKE

Served with Strawberry or Peach Glaze Topping

CARROT CAKE

LEMON CUSTARD FRUIT FLAN

PIE SERVED WITH REAL WHIPPED CREAM

Lemon Meringue, Pumpkin, Apple, Blueberry, Cherry or Strawberry Rhubarb

DINNER PACKAGES (CONT'D)

SWEET CHILI CHICKEN

MEDALLIONS **14.00**

Baked Chicken Breast Medallions in a Sweet Chili Sauce, Steamed Rice, weekly featured Vegetable and your choice of Salad

MEAT LOAF MEDALLIONS **14.00**

Three of our Signature Meat Loaf Medallions with Crumbled Feta and Special Sauce. Seasoned grilled chunky Potatoes and weekly Featured Vegetable and your choice of Salad

CHINESE DINNER **15.00**

Ginger Beef, Honey Garlic Pork, Steamed Rice, Grilled Vegetables and your choice of Salad
(add Sweet and Sour Pineapple Chicken or Pork for an additional \$2.50 or substitute for one of the other meat choices)

PASTA BUFFET **15.00**

Cheese filled Tortellini, Italian Sausage Ravioli and Penne pastas with Tomato Vegetable Sauce, Alfredo Sauce and fresh grated Parmesan Cheese, Garlic Bread and your choice of Salad

SAUSAGE AND PEROGIES **14.00**

Choose Mild Italian, Spicy Italian OR Chicken and Apple Sausage. Includes grilled Bacon, Potato and Cheddar Perogies (with Sour Cream) and weekly Featured Vegetable. Your choice of Salad is also included

BEEF OR CHICKEN POT PIE **12.00**

Seasoned Braised Beef or Tender Chicken, Corn, Peas, Carrots in a light Gravy baked in a 5 inch sweetened Fluffy Pastry. Also includes a Salad of your choice

GLUTEN-FREE 9"

OLD FAVOURITES 10.00

VEGETARIAN 10.50

LOADED SUPREME 11.00

BBQ CHICKEN 11.00

TOPPINGS

MUSHROOMS 2.00

RED OR GREEN PEPPERS 1.50

DICED TOMATO 2.00

PINEAPPLE 2.00

BLACK OLIVES 2.50

PEPPERONI 2.00

DICED HAM 3.00

BACON 3.00

ITALIAN SAUSAGE 3.00

DON'T SEE IT LISTED...JUST ASK!

PIZZA

OLD FAVOURITES 15.00

Fresh baked 16" Pizza with the Old Favorite Toppings
Ham and Pineapple
Pepperoni
Three Cheese

CHICKEN ALFREDO 16.00

Fresh Baked 16" Pizza Crust with Moist Diced Chicken and Red Peppers in a Creamy Alfredo Sauce topped with Mozzarella Cheese

VEGETARIAN 15.50

Our 16" Pizza Crust with our Pizza Sauce, Diced Red and Green Peppers, Sliced Black Olives, Onion, Tomato and Fresh Shredded Mozzarella Cheese

LOADED SUPREME 16.00

Our 16" Crust with Pepperoni, Diced Ham, Fresh Bacon Bits, Sausage, Red and Green Peppers, Diced Onion, Diced Tomatoes, Sliced Black Olives, Mozzarella and Cheddar Cheese

BBQ CHICKEN 16.00

Fresh Baked 16" Pizza Crust with Moist Diced Chicken and our Special Blend BBQ Sauce topped with Mozzarella Cheese

DESIGN YOUR OWN 10.00 (PLUS TOPPINGS)

Start with our 16" Crust, Sauce and Mozzarella and then add whatever toppings you want

BBQ ADD ONS

ASSORTED POTATO CHIPS 1.50

VEGETABLE STICKS 1.75

SWEET POTATO FRIES 3.50

BAKED POTATO WEDGES 3.00

BAKED FRENCH FRIES 2.50

POTATO SALAD 3.00

GARDEN SALAD 2.50

SESAME THAI CRUNCH 2.50

OTHER ITEMS AVAILABLE ON
REQUEST

CHICKEN BURGERS

TURKEY SCHNITZEL BURGER 5.00

A 4oz breaded turkey breast on an egg washed bun. Toppings include sliced jalapeno Havarti or Swiss Cheese, tomato, lettuce, onion, and chipotle mayo.

GRILLED CHICKEN BURGER 5.00

A 4oz chicken breast on a sesame seed bun. Toppings include sliced cheddar or Swiss cheese, tomato, lettuce, onion, and chipotle mayo.

FROM THE BBQ

VALUE BURGER 3.00

A 3oz beef patty served on a traditional hamburger bun. Toppings include lettuce, ketchup, mustard and relish.

DELUXE BURGER 5.00

A 5oz all beef patty on an Ace bun. Toppings include sliced Swiss or cheddar cheese, tomato, lettuce, onion, mayo, ketchup, mustard and relish.

SUPREME BURGER 6.00

A 6oz all beef patty on an Ace Bun or demi Pretzel bun. Toppings include sliced Swiss or cheddar cheese, tomato, pickles, lettuce, onion, mayo, ketchup, mustard and relish.

VALUE HOT DOG 2.50

A basic 4 inch hotdog with ketchup, mustard and relish.

DELUXE HOTDOG 4.00

A Nathans 5 inch hotdog and premium bun. Toppings include chopped onion, ketchup, mustard and relish.

SUPREME HOTDOG 5.00

A Nathans 7 inch hotdog and demi pretzel bun. Toppings include chopped onion, shredded cheddar cheese, ketchup, relish and mustard

SAUSAGE DOG 6.00

A Spolumbo Mild Italian or Chicken Apple sausage on a pretzel bun. Toppings include chopped onion, shredded cheddar cheese, ketchup, relish and mustard

APPETIZERS AND STARTERS

COLD ITEMS

CRUDITÈS 1.50 PER PERSON

A selection of fresh cut vegetables and dip

CHEESE AND CRACKERS 3.00 PER PERSON

Assorted Imported and Domestic cut cheeses

CALIFORNIA MINI WRAPS 10.00 PER DOZEN

A variety of fillings with cheese, fresh greens and other vegetables

COCKTAIL SANDWICHES 36.00 PER DOZEN (SANDWICHES ARE QUARTERED)

Assortment of Deli Roast Beef, Smoked Turkey, Black Forest Ham, Roasted Red Pepper Egg Salad,

STUFFED PERUVIAN PEPPERS 16.00 PER DOZEN

Sweet Peruvian Peppers Filled with Assorted Cream Cheeses

BOURSIN STUFFED MUSHROOMS 16.00 PER DOZEN

Mushroom Caps Filled with Boursin Cheese

BRUSCHETTA ON CROSTINI 16.00 PER DOZEN

Two Bite Crostini with Our Fresh Blended Bruschetta

ASSORTED CANAPES 18.00 PER DOZEN

PRAWNS AND COCKTAIL SAUCE 15.00 PER DOZEN

APPETIZERS AND STARTERS

DIPS

SPINACH AND ASIAGO 40.00 SERVES APPROXIMATELY 20

A warm creamy spinach and asiago cheese dip with corn chips and pita triangle for dipping

MEXICAN INFERNO CHEESE DIP 40.00 SERVES APPROXIMATELY 20

Our special dip of Havarti Inferno Cheese and fresh cut French loaf and tri colored corn chips make this a fresh new twist on dips.

SWISS CHEESE DIP 25.00 SERVES APPROXIMATELY 10

A classic Emmental cheese blend served with fresh baked French loaf bread chunks

SEVEN LAYER DIP 35.00 SERVES APPROXIMATELY 10

Layered cream cheese, refried beans, cheese blend, sour cream and salsa served with corn chips

NACHOS AND SALSA 20.00 SERVES APPROXIMATELY 10

A medium fresh blend salsa served with tri colored corn chips. Add a warm chili cheese dip for \$8.00

APPETIZERS AND STARTERS

HOT

ROADHOUSE CHICKEN WINGS 18.00/DZ

Extra meaty chicken wing available in Sweet Chili, Teriyaki, Salt and Pepper, BBQ, Korean BBQ and Hot

POTATO SKINS 20.00/DZ

An old time favorite with melted cheddar cheese, chives, bacon bit and served with sour cream

SPANOKAPITAS 22.00/DZ

A blend of spinach, onion and feta cheese wrapped and baked in a filo pastry served with plum dipping sauce

TAQUITO WRAPS 25.00/DZ

A mild spicy cheese and Southwestern Chicken or Ranch Beef Mexican wrap. Served with salsa for dipping

SLIDERS 36.00/DZ (MINIMUM 1 DZ PER CHOICE OF MEAT)

Mini bite size buns with your choice of beef, chicken, pulled BBQ pork or glazed ham and then build your own creation with cheddar or Swiss cheese and assorted condiments and toppings

SKEWERS 36.00/DZ (MINIMUM 1 DZ PER CHOICE OF MEAT/FLAVOUR)

Tender Sirloin Beef or Chicken Breast skewer sautéed in a Sweet Chili, Teriyaki or Sweet and Sour sauce

MAC 'N' CHEESE BITES 20.00/DZ

Two bite battered and deep fried creamy mac'n'cheese bites

DEEP FRIED PICKLE SPEARS 15.00/DZ

Dill pickle spears deep fried in a seasoned batter

BRANDIED PRAWN FLAMBE 40.00/DZ

Extra-large fresh prawns flambé in our signature brandy sauce

WONTON NEST WITH FILLING 24.00/DZ (MINIMUM 1 DZ PER CHOICE OF MEAT)

A two bite nest of wonton noodle filled with a spicy chicken, teriyaki beef or BBQ pulled pork filling

ROSEMARY CRUSTED LAMB CHOP 48.00/DZ

A tender mini New Zealand Lamb chop seasoned with a rosemary rub. Knife and fork not required

TOMATO AND GRAPE MEATBALLS 10.00/DZ

A 1.5oz lean beef meatball served in a tomato and grape reduction sauce

SWISS BEEF MELT CROSTINI 24.00/DZ

Tender Sirloin beef in demi glaze served on a crostini with melted Swiss cheese

GRILLED CURRIE PINEAPPLE 20.00/DZ

Extra sweet pineapple grilled in a light curry sauce

MINI QUICHE 15.00/DZ

An assortment of two bite size quiche – Quiche Lorraine, Florentine, Mushroom and Plain

SALADS

PACKAGE INCLUDES ONE SALAD, ADD ADDITIONAL SALADS FOR \$2.00 EACH

GARDEN GREENS

A blend of fresh garden lettuces garnished with cut vegetables and seasoned croutons. Choose Ranch, Poppy Seed, Italian, Thousand Island or Raspberry Vinaigrette Dressing

STRAWBERRY SPINACH

Fresh whole leaf spinach generously garnished with sliced fresh strawberries. Choose Poppy seed or Raspberry Vinaigrette

MANDARIN ARTISAN

A fresh blend of Artisan lettuce garnished with mandarin oranges and toasted almonds. Choose Ranch, Poppy Seed, Italian, Thousand Island or Raspberry Vinaigrette.

CREAMY CEASAR

Fresh chopped romaine lettuce, seasoned with lemon pepper, tossed in a creamy Caesar dressing and topped with seasoned croutons.

BUILD A BANQUET

AN EASY, CONVENIENT AND VALUED PRICED WAY TO CREATE THE BANQUET YOU WANT

Start with a base banquet by choosing one item from the salad, bread, entree, side, vegetable, dessert and punch sections. If that is sufficient for your event you're good to go. If you prefer to add additional items from any category, simply add the add-on price from each category chosen to the base banquet price. Customize the menu to meet your culinary wants and budget. Pricing includes buffet food service and guest table serving staff. Please see additional information on page 19.

BASE BANQUET 25.00

BREADS

PACKAGE INCLUDES ONE, ADD ADDITIONAL BREADS FOR \$1.50 EACH

FRESH BAKED ASSORTED ROLLS

FOCACCIA BREAD

FRENCH BREAD

Served on cutting boards on guest tables

GARLIC TOAST

BUILD A BANQUET (CONT'D)

SIDES

PACKAGE INCLUDES ONE SIDE, ADD ADDITIONAL SIDES FOR \$2.50 EACH

MASHED POTATO

Mashed seasoned potato served with gravy

STEAMED RICE

SEVEN GRAIN RICE BLEND

A healthy and delicious blend of whole grain and wild rice, barley, spelt, oats, rye and wheat

HERB ROASTED BABY POTATOES

Seasoned with roasted garlic and red pepper spice blend and oven roasted

TWICE BAKED STUFFED POTATO

Lightly seasoned and topped with chopped bacon and shredded cheddar cheese

ENTRÉE UPGRADE

UPGRADING TO PRIME RIB COUNTS AS ONE ENTRÉE CHOICE AND WILL ADD \$8.00 PER GUEST TO THE BANQUET BASE PRICE. ADDITIONAL ADD ON ENTREES MAY THEN BE ADDED AT THE ADD ON PRICE.

AAA ALBERTA PRIME RIB BEEF

Slow roasted AAA beef served with horseradish, au jus and carved for your guests at the buffet

ENTRÉES

PACKAGE INCLUDES ONE ENTRÉE, ADD AN EXTRA ENTRÉE FOR \$5.00

AAA ALBERTA ROAST BEEF

Slow roasted AAA inside round beef served with horseradish

LEMON PEPPER CHICKEN IN A WHITE WINE SAUCE

A 6oz seasoned tender chicken breast in a creamy white wine mushroom sauce

TUSCAN CHICKEN

A 6oz tender chicken breast in a tomato based sauce, Kalamata olives and feta cheese

CHICKEN FLORENTINE

A 6oz tender chicken breast stuffed with spinach and mozzarella cheese blend

GLAZED HAM

Cut from a shank ham and glazed in our signature glaze

SAGE ROASTED TURKEY

Whole roasted butter basted sage turkey

ROTISSERIE CHICKEN

A seasoned rotisserie leg and thigh served in a Cacciatore sauce with Kalamata olives

BUILD A BANQUET (CONT'D)

VEGETABLES

PACKAGE INCLUDES ONE VEGETABLE, ADD ADDITIONAL VEGETABLES FOR \$2.00 EACH

CITRUS GLAZED CARROTS

Fresh sliced carrots glazed in a citrus butter sauce

CARROTS AND SWEET BEETS

Carrots and sweet beets glazed butter sauce

BROCOLLI AND CAULIFLOWER

Served with a side cheddar cheese sauce

CANDIED YAMS

GREEN BEANS AND RED PEPPERS

MIXED STEAMED VEGETABLES

ADDITIONAL AND SEASONAL VEGETABLES AVAILABLE ON REQUEST

PRE-DINNER PUNCH

PACKAGE INCLUDES ONE PUNCH, ADD A SECOND PUNCH FOR \$1.50

MIXED BERRY PUNCH

HERBAL LEMONADE

WHITE CRANBERRY PUNCH

DESSERTS

PACKAGE INCLUDES ONE DESSERT, ADD ADDITIONAL DESSERTS FOR \$3.00 EACH. DESSERT BUFFETS ARE ALSO AVAILABLE, PLEASE ASK FOR DETAILS

ICE CREAM SUNDAE BAR

Vanilla Ice Cream with chocolate, strawberry and caramel sauce and crushed SKOR, SMARTIES and OREO pieces

NEW YORK CHEESE CAKE

A creamy cheesecake with cookie base and glazed with either strawberry or peach toppings

FRUIT FLAN

Flan cake with lemon Devon cream topped with fresh fruit - raspberries, strawberries, kiwi, mandarins and black berries (may be seasonally adjusted)

FRESH BAKED PIES

Choose from lemon meringue, pumpkin, coconut cream, Boston cream, apple, blueberry, bumble berry, cherry or strawberry rhubarb. Includes fresh whipped cream (a la mode add \$1.00)

SKOR TRIFLE

A layer of moist chocolate cake, then a layer of chocolate Kahlua pudding, then layered with fresh whipped cream and generously topped with crushed SKOR bar. Served in a stemware glass

ADDITIONAL DESSERT OPTIONS AVAILABLE ON REQUEST

BUILD A BANQUET (CONT'D)

Our goal is to provide you with a care-free, no-worry event. The following information is provided to help answer some of your questions. To provide a clear and concise package for you, we will need to meet with you at which time we will provide you with a detailed package proposal that will make your planning simple and easy to understand.

Additional Banquet Information

1. Pricing includes buffet food service. Guests may return to the buffet for seconds however food quantity is only guaranteed for first service. Pricing includes all equipment and serving items. If venue space permits, our recommendation is to allow for 1 buffet for every 80 to 90 guests per buffet for fast service. Buffets serve on both sides (2 lines per buffet).
2. Serving staff are included for pre-setting tables two hours prior to service time, serving water, coffee and tea, clearing dirty dishes and serving dessert. Additional charges may apply if serving staff are required longer than three hours after the scheduled start of dinner service. A charge of \$18.00 per staff member for each (or portion of) hour they are required beyond the three hour time frame will be charged to cover staff costs.
3. Pricing includes china, flatware and glassware IF the event is in a venue Event Planners Plus is the resident caterer in. If the venue is not, we can provide rental items as outlined in the additional charges section below.
4. If the venue provides china, flatware and glassware, we will provide dish washing in our pricing provided the facility has an adequate functioning commercial pass through dishwasher.
5. Final guest count is required 3 business days prior to the event. This is the guaranteed number of guests that will be charged for. Should the actual number of guests be higher than the confirmed number, then the higher number will be charged.
6. Children 0 to 2 are no charge, children 3 to 10 are ½ the adult rate and 11 and up are the full adult rate.
7. Payment is due in full on event date prior to dinner by cash, bank draft, e-transfer, credit card or debit card.
8. An 18% service gratuity will be added to all banquet invoices.
9. Changes to menu or guest numbers can be made up to 3 business days prior to the event without penalty. Charges may apply to changes made within the 3 business day window.

Additional Items and Charges (if required)

1. Rental china, glass and dinnerware packages are available. Generally, a full banquet place setting cost is \$3.00 per person. Please check with us for pricing on your specific requirements.
2. Linens are available for rent in black or white at \$6.00 each. We have several different sizes available so please provide us with the dimensions and number of tables. Generally, linens can be made available the day prior to an event to allow for set-up and decorating. Linen napkins are available in black or white at the cost of \$0.50 each. Disposable white dinner napkins are provided at no charge.

MEMORIALS AND RECEPTIONS

A LA CARTE ITEMS

VEGETABLE AND DIP TRAY 35.00

Serves approximately 25 people

FRESH CUT FRUIT 35.00

Serves approximately 25 people

FRESH BAKED COOKIES 9.00 /DZ

Chocolate Chip, Double Chocolate, White Chocolate Macadamia Nut, Oatmeal Raisin, White Chocolate Key Lime, and Ginger Molasses

CHESSE AND CRACKERS 45.00

Assorted cut cheeses and crackers. Tray serves approximately 25 people

COCKTAIL SANDWICHES 3.00 EA

Roast Beef, Turkey, Ham, Egg Salad, and Tuna Salad. Sandwiches are quartered (minimum of 1 dz per sandwich type)

PACKAGES

RECEPTION PACKAGE 6.00/PERSON

Assorted Cut Cheeses and Cracker Tray, Assorted Two Bite Sweets Tray, Punch, Tea and Coffee

THE STANDARD 8.00/PERSON

Quartered Reception Sandwiches, Fresh Cut Vegetables and Dip, Assorted Two Bite Sweets Trays, Punch, Tea and Coffee

DESSERT RECEPTION 4.00/PERSON

A Sweet Assortment of Most Popular Squares and Two Bit Desserts. Coffee, Tea and Punch Also Included

BEVERAGE SERVICE ONLY 2.50

Regular and Decaf Coffee, Assorted Teas and Mixed Berry Punch

INCLUDED WITH MEMORIAL AND RECEPTION PACKAGES

Disposable Plates, Napkins, Punch Glasses and Coffee Cups. Serving Staff to Set-up, Monitor and Clear Buffet.

Leftover Items will be Packaged to Take Home Upon Request

HOT BEVERAGES

COFFEE (12 CUPS) 10.00

Fresh brewed banquet blend regular coffee or Starbucks decaf coffee.

HIGGINS AND BURKE TEA 1.00

Assorted flavor and blends

RED ROSE TEA 0.75

HOT CHOCOLATE 1.50

APPLE CIDER 1.50

BULK BEVERAGES

HERBAL LEMONADE 3.50/LTR

Imported lemonade from California, we infuse fresh rosemary, basil and mint to make this the most refreshing lemonade you'll ever try!!

Lemonade without the herbal infusion 3.00/ltr

SWEETENED ICE TEA 3.00/LTR

MIXED BERRY PUNCH 3.00/LTR

ORANGE JUICE 3.50/LTR

APPLE JUICE 3.00/LTR

COLD BEVERAGES

CANNED POP 1.50

Pepsi, Diet Pepsi, Mountain Dew, 7-UP, Orange, Grape, Root Beer, Cream Soda

STARBUCKS REFRESHERS 3.00

Strawberry Lemonade and Raspberry Pomegranate

BOTTLED JUICES 2.50

Orange, Apple, Cranberry, Mango, Pink Grapefruit, Fruit Punch

ICED BOTTLED WATER 1.50

SPARKLING ICE 3.00

Lemon Lime, Black Raspberry, Strawberry Kiwi, Orange Mango

BLUMMERS SODA 3.00

Orange Cream Soda, Root-Beer, Black Cherry

FAIRLEE BOTTLED ICE TEA 2.50

