



Priddis Greens Banquet Menus

Breakfast Menu

Continental Breakfast

Assorted Chilled Fruit Juices
Breakfast Bakeries with Butter and Preserves
Seasonal Fresh Fruit Salad
Plain Yogurt and Maple Syrup Swirl
Highwood Crossing Organic Granola
Fresh Brewed Coffee and Tea
\$14.95 per person

First Call Breakfast

Assorted Chilled Fruit Juices
Breakfast Bakeries with Butter and Preserves
Seasonal Fruit Platter
Bacon and Sausages
Scrambled Eggs with Garlic Hash Brown Potatoes
Savoury Herb and Garlic Hash Brown Potatoes
Fresh Brewed Coffee and Tea
\$17.95 per person

All-In Breakfast

Assorted Chilled Fruit Juices
Breakfast Bakeries with Butter and Preserves
Seasonal Fresh Fruit Salad
Plain Yogurt and Maple Syrup Swirl
Highwood Crossing Organic Granola
Savoury Herb and Garlic Hash Brown Potatoes
Pancakes with Berry Compote, Whip Cream and Maple Syrup
Bacon and Sausages
Traditional Eggs Benedict
Fresh Brewed Coffee and Tea
\$22.95 per person

Lunch Buffets

Soup & Sandwich Buffet

Designer Soup Choice (see attached)
Mixed Green Salad with Assorted Dressings
Assorted Deli Sandwiches on Artisan Buns & Assorted Breads
Hummus with Fried Naan
Seasonal Fresh Fruit Salad
Assorted Baked Cookies
\$17.95 per person

Lighter Choice Buffet

Grilled Marinated Vegetables with Balsamic Glaze
Maple Dijon Spinach Salad with Toasted Walnuts and Goat Cheese
Quinoa and Rice Pilaf
Togarashi Spiced Salmon with Pineapple & Cucumber Salsa
Thai Coconut Chicken Curry
Seasonal Fresh Fruit Salad
\$22.95 per person

Signature Lunch Buffet

Fresh Baked Cocktail Buns
Designer Soup Choice (see attached)
Tomato & Bocconcini Salad
Traditional Caesar Salad
Spicy Thai Shrimp
Beef Stroganoff with Herb & Butter Linguini
Assorted Cakes * Pastries
Seasonal Fresh Fruit Salad
\$25.95 per person

Plated Lunch Selections

Grandview Steak Sandwich Plated Lunch

AAA Alberta Beef Sirloin Steak

Garlic Texas Toast

Sautéed Mushrooms

French Fries

Caesar Salad

\$19.95 per person

The Big Smoke

Tender House-Smoked Beef Brisket on a Bun

Au Jus for dipping

French Fries

Caesar Salad

\$17.95 per person

Signature Plated Lunch

Designer Choice Soup (see attached)

Spinach or Caesar Salad

Your Choice of the Following:

BBQ Chicken Breast, Mashed Potatoes & Seasonal Vegetables

or

Blackened Salmon Fillet, Pineapple Salsa, Rice Pilaf & Seasonal Vegetables

Or

6oz NY Strip Baseball Steak, Cabernet Jus, Mashed Potatoes & Seasonal Vegetables

\$26.95 per person

Dinner Buffets

The Raven

Fresh Baked Assorted Artisan Breads
Designer Choice of Three Salads (see attached)
Designer Choice of Two Hot Entrees (see attached)
Designer Choice of One Accompaniment
Seasonal Vegetable Medley
Fresh Sliced Seasonal Fruit Tray
Assorted Cakes and Pastries
Fresh Brewed Coffee and Tea
\$43.95 per person (Minimum 35 people)

The Hawk

Fresh Baked Assorted Artisan Breads
Designer Choice of Three Salads (see attached)
Designer Choice of Two Hot Entrees (see attached)
Designer Choice of One Accompaniment
Designer Choice of One Carved Item
Seasonal Vegetable Medley
Fresh Sliced Seasonal Fruit Tray
Assorted Cakes and Pastries
Sticky Toffee Pudding
Fresh Brewed Coffee and Tea
\$49.95 per person (Minimum 35 people)

The Grandview

Fresh Baked Assorted Artisan Breads
House Smoked Salmon
Chilled Shrimp with Lemon and House-made Cocktail Sauce
Designer Choice of Soup (see attached)
Designer Choice of Four Salads (see attached)
Designer Choice of Three Hot Entrees (see attached)
Designer Choice of Two Accompaniments
Designer Choice of One Carved Item
Seasonal Vegetable Medley
Fresh Sliced Seasonal Fruit Tray
Assorted Cakes and Pastries
Sticky Toffee Pudding
Fresh Brewed Coffee and Tea
\$57.95 per person (Minimum 50 people)

Gourmet Platters

Cheese Platter

Imported and Domestic Cheeses with Assorted Crackers

35 people \$94.95

75 people \$185.95

Seasonal Sliced Fresh Fruit Platter

35 people \$83.95

75 people \$164.95

Hummus & Vegetables served with Naan Bread

35 people \$72.95

75 people \$145.95

Chips and House-made Salsa

35 people \$64.95

75 people \$128.95

Bruschetta on Crostini

35 people \$64.95

75 people \$128.95

Seafood Platter – Mussels, Candied Salmon, Peppered Mackerel, Smoked Salmon, Chilled Prawns and Smoked Oysters, served with Baguette and House-made sauces

35 people \$159.95

75 people \$299.95

Chilled Shrimp Tower with House-made sauces and lemon

31-40 pieces per lb./ \$29.95 per lb.

Box Sushi Platter

35 people \$99.95

75 people \$199.95

Grandview Skillet Platter (Hot) - Salt'n Pepper Wings, Popcorn Shrimp, Veggie Spring Rolls, Mac'n Cheese Bites and Potato Wedges, with House-made sauces

35 people \$119.95

75 people \$239.95

Baked Spinach and Artichoke Dip Platter with Tri-colour Tortilla Chips (Hot)

35 people \$75.95

75 people \$149.95

Gourmet Passed Canapés (per dozen)

Hot

Crispy Chicken Wings \$16
Vegetarian Spring Rolls with Sweet Chili Sauce \$19
Beef Samosas with Mango Chutney \$21
Mini Beef Wellington with Horseradish Aioli \$24
Brie Crostini with Toasted Pecan & Cranberry Compote \$23
Five Spice BBQ Pork Belly Mini Steamed Buns \$21
Grilled Chicken Satay with Thai Peanut Dip \$23
Crispy Bacon Wrapped Scallops with Bourbon Blueberry BBQ Sauce \$27
BBQ Pulled Pork & Slaw Sliders \$25
Mac'n Cheese Bites with Sriracha Ketchup \$20

Cold

Bruschetta Crostini \$17
Smoked Salmon, Cream Cheese and Spice Marmalade Pinwheels \$24
Cherry Tomato, Bocconcini & Basil Pops with Balsamic Drizzle \$21
Fruit Kebabs with Minted Yogurt \$20
Smoked Salmon, Cream Cheese and Grape on Pumpnickel \$24
Prosciutto & Melon, Fresh Mint & Grand Marnier Crème Fraiche \$19
Sesame Seared Ahi Tuna on Steamed Mini Buns with Togarashi Aioli \$22
Box Sushi – Smoked Salmon, Yuzu Cream Cheese, Togarashi Aioli \$24 (minimum 4 dozen)

Chef Carved Selections (Served with Slider Buns)

Roasted NY Striploin with Boursin Horseradish Aioli
35 people \$290.00

Moroccan Spiced Leg of Lamb with Minted Tzatziki
35 people \$360.00

Espresso Rubbed Pork Shoulder with Caramel Jus & Dijon Mustard
35 people \$240.00

Junior Menu (10 and under)

\$7.00 per child

Junior Cheeseburger
Cheese Pizza
Chicken Fingers and Fries
All Junior meals are served with a Chocolate Sundae for Dessert

Three Course Plated Meal Designer Meals

Soup (select one)

Beef Vegetable & Farro
Roasted Butternut Squash
Creamy Wild Mushroom

Salad (select one)

Baby Artisan Crisp Vegetables, choice of dressing
Traditional Caesar Salad
Spinach, Pear and Walnut with Maple Dijon Vinaigrette
Baby Iceberg, Red Onion, Grapefruit & Avocado with
Poppy Seed Dressing

Main Entrée (select one)

Prime Rib \$45.95 per person

Prime Grade Alberta Slowed-Roasted Beef with Horseradish

Beef Tenderloin \$49.95 per person

Prime Grade Alberta Beef Tenderloin with Cabernet Jus, Roasted Baby New Potatoes & Seasonal Vegetables

Bacon Wrapped Chicken Supreme \$39.95

Fresh Chicken Supreme with BBQ Bourbon Jus, Roasted Baby New Potatoes & Seasonal Vegetables

Shrimp & Scallion Stuffed Chicken Breast \$43.95 per person

Fresh Shrimp & Scallion Chicken Breast with Lemongrass Veloute, Coconut Basmati Rice & Seasonal vegetables

Braised Pork Shank \$39.95 per person

Served with Blueberry Bourbon Jus, Garlic mashed Potatoes & Seasonal Vegetables

Grilled Atlantic Salmon \$39.95 per person

Grilled Salmon Steak with Sweet Chili & Saffron Cream, Coconut Basmati Rice & Seasonal Vegetables

Baked Cod Filet \$39.95 per person

Topped with a Sundried Tomato Tapenade, served with Quinoa and Rice Pilaf & Seasonal Vegetables

Dessert Course (select one)

Chocolate Pyramid with Manderin Orange Salsa
Frangelico Infused Sour Cherry over Vanilla Ice Cream
Tiramisu (gluten free)
Deep Dish Apple Pie and Aged Cheddar
Baked New York Cheesecake with Berry Compote
Strawberry Romanoff

Late Night Selections

Sandwiches

Assorted Gourmet Sandwiches on Artisan Breads
(Ham & Cheddar, Smoked Turkey & Havarti, Tuna Salad, Egg Salad and Balsamic Grilled Vegetables) served with fresh Veggies and Dip
\$7.95 per person

Poutine

Crispy French Fries with Cheese Curds and Gravy
\$8.95 per person

Build your own Burrito Fiesta

Southwestern Spiced Ground Beef or Chicken, Warm Flour Tortillas, House-made Salsa, Sour Cream, Shredded Cheddar, Lettuce, Red Onion, Jalapeno, served with Mexican Rice and Beans
\$9.95 per person

Chili Bar

House-made Beef and Bean chili, served with Artisan Breads, Sour Cream, Shredded Cheddar, Bacon Bits and Jalapeno
\$8.95 per person

Grandview Skillet Platter

Salt'n Pepper Wings, Popcorn Shrimp, Veggie Spring Rolls, Mac'n Cheese Bites and Potato Wedges, with House-made sauces
\$9.95 per person

Beverage Service

Host Bar

The Host agrees to pay for drinks according to their individual prices.

Subsidized Bar

Guests pay a set price per beverage and the Host pays the balance. (Toonie Bar)

Cash Bar

Guests purchase drinks at the bar according to individual drink prices.

Liquor

House Bar Brands \$6.25
Cocktails (1oz) \$6.75
Premium Highballs \$6.75
Liqueurs (1oz) \$6.75
Alcoholic Punch (15 litres) \$95.00
Non-Alcoholic Punch (15 litres) \$60.00

Beer

Domestic \$5.50
Premium \$5.75
Import \$6.50

Wine

(See Wine List)

