



## Wedding Buffet Menu

Appetizer Menu **All appetizers and platters serve 20 - 25 guests**

**Spinach Dip** Our house made recipe served with fresh bread. \$55

**Tomato and Basil Bruschetta** House made bruschetta served with assorted flat bread and fresh baguettes  
\$65

**Fruit platter** Assorted seasonal fresh cut fruit \$80

**Vegetable Platter** Assorted seasonal cut garden vegetables. Served with ranch. \$80

**Charcuterie Board** Variety of delicatessen cold cuts, salami, sausages and cured meats Served with artisan  
crackers & cheese \$100

**Pinwheel Wrap Platter** Assorted tortilla wraps cut into portions. Using a selection of assorted deli meats  
along with the fresh vegetables, spreads and cheese. **\*\*Vegetarian wraps available upon request\*\*** \$105

**Sandwich Platter** Sandwiches made on a variety of fresh artisan bread using a selection of assorted deli cold  
cuts. All sandwiches are made with the freshest vegetables, spreads and cheese. Cut into 1/4 for easy picking.  
**\*\*Vegetarian sandwiches available upon request\*\*** \$105

**Honey Garlic Glazed Spare Ribs** Braised spare ribs marinated and slow roasted in our signature recipe.  
\$140

**Baked Chicken Wings** Chicken wings made from scratch. Available in a variety of flavours. **\*\*two flavour per  
order\*\*** \$140

**Jumbo Prawns** Fresh market jumbo prawns. Seasoned and cooked in a garlic and herb butter sauce. \$140

**Smoked Salmon** Smoked and candied salmon garnished with capers, lemon and dill. \$145

**Rosemary Chicken Tenders** Lightly breaded strips of chicken breast, panfried & finished in our ovens.  
Served with plum sauce \$150

**Bacon Wrapped Sirloin Bites** Alberta beef seasoned and wrapped in bacon. \$195

**Smokey Alberta Bison Meat Balls** Served with a Saskatoon berry coulee. \$195

**Imported Cheese platter** Assortment of unique cheeses from around the world, paired with artisan crackers.  
\$275 **\*\*half orders available \$150\*\***

# The Ranch House

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**Sous Vide AAA New York Striploin** Carved by our Chef, served on focaccia flat bread with horseradish and in house balsamic caramelized onions. \$415

## Entree Options

Please note that all menu items and services are adjustable in preference. We can accommodate any dietary restrictions.

### ~~Dinners are served with:~~

Choice of Salad (options below)  
Steamed and Roasted Vegetable Medley  
Choice of Starch (options below)

**Entree Options: Rosemary Baked Chicken** ~Chicken breast lightly breaded with fresh rosemary. Pan fried to perfection and finished in our ovens. \*\*Gluten free options available upon request\*\* \$30

**Honey Ham** ~Slow roasted ham basted in our signature glaze. Served with grandmas homemade honey mustard sauce. \$30

**Harvest Stuffed Pork Loin** ~Stuffed with spinach, apples, onions, pine nuts and goat cheese. Seared and roasted in our signature herb crust. Served with pan gravy. \$35

**Prosciutto Chicken** ~Pan fried chicken breast cooked in white wine & herbs, topped with prosciutto and baked with asiago cheese. Served on a bed of our signature tomato sauce. \$35

**Asparagus and Cream Cheese Stuffed Chicken** ~Fresh tender asparagus in butterflied chicken thighs with a roasted red pepper cream cheese spread. Panfried in panko bread crumbs. \$35

**Maple Whiskey Salmon** ~Seasoned and pan seared pacific salmon. Glazed with our signature whiskey sauce. Cooked to perfection in our ovens. \$38

**Sous Vide Alberta Lamb** ~Sous Vide herb crusted loin chops served on a bed of Australian Port tomato sauce. \$52

### AAA Alberta Roast Beef Dinners:

**Striploin Roast** \$40

**Prime Rib Roast** \$45

**Tenderloin** \$55

Roasts are carved on the buffet line by our chefs to your guests liking. Served with house made Au Jus & horseradish.

**Vegetarian / Vegan Option** ~Stuffed Quinoa Roasted Red Pepper or Stuffed Quinoa Portobello Mushroom Sautéed vegetables accompanied by our home made organic tomato sauce finished in the oven with quinoa, spinach and asiago cheese \*All meals will be made vegetarian unless otherwise requested for vegan\* (Pricing for this option is in addition to your main entree choice) \$6

# The Ranch House

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## **Additional Entree Options:**

Add a second Entree to your dinner for an additional \$9 - \$15 per guest  
\*\*Additional entree choice(s) will reflect pricing - **We do not split entree choices.** We make enough for all guests to enjoy all buffet options offered including entree choice(s)\*\*

## Salad Options

Amount of Salad choices to accompany your entree depend on your guest count. 1 - 25 guest = one salad choices, 25 - 50 guests = two salad choices & 51+ guests = three salad choices

**Caesar Salad** \*crisp romaine, croutons, fresh parmesan, bacon bits and house made caesar dressing

**Mixed Green Organic Salad** \*spring mix, tomatoes, cucumbers served with house Italian, Catalina and Ranch dressing

**Summer Salad** \*mixed greens and spinach with mandarin oranges, fresh berries and feta tossed in a house made citrus vinaigrette

**Oriental Cabbage Salad** \*shredded cabbage, carrots, crunchy noodles in our asian sesame' dressing

**Tuscan Vegetable Pasta Salad** \*pasta, tomatoes, cucumbers, peppers, red onion and black olives in our house vinaigrette

**Strawberry Spinach Salad** \*fresh spinach & strawberries tossed in our home made strawberry vinaigrette. Topped with feta cheese

**Bacon Broccoli Salad** \* fresh broccoli, chopped bacon & red onion in our creamy poppy seed dressing

**Sugared Pecan & Pear Salad** \*mix greens and pears with sugared pecans in our house dressing. Topped with crumbled goat cheese

**Quinoa Spinach & Bean Salad** \*quinoa, baby spinach & green beans in our house vinaigrette Ranch House Buffet Menu

## Starch Options

Baby Roasted Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potato

7 Grain Steamed Rice

Add second starch for \$3 per guest

## **Additional Services:**

**Coffee & Tea Service** \$175 - 100 cup carafe of coffee along with 100 cups of hot water for your tea. Includes sugar, cream, stir sticks, assortment of tea's and cups. \*\*Half order of Coffee & Tea service \$100\*\*

**Cake Cutting Service** - \$3 per guest. We will cut and plate your cake on plates for your guests. This includes plates, cutlery and napkins.

# The Ranch House

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## Dessert Menu: Dessert cobbler & platters serve 20-25 guests

**Peach or Berry Crisp** Made fresh, a great addition to any party. Served with vanilla ice cream. (Serves 20 - 25 guests) \$85

**Dessert Platter** Variety of house made squares & desserts. (Serves 20 - 25 guests) \$135

**Amaretto Country Creme Brûlée** Individual portions served in mason jars.  
125 ml mason jar \$5.50  
175 ml mason jar \$7.50

**Mason Jar Cheesecakes** Assorted flavours available. Individual portions  
125 ml mason jar - \$5.50  
175 ml mason jar - \$7.50

**Chocolate Lava Cake** Individual portions \$5.50

## Midnight Lunch Menu All platters serve 20-25 guests

**Tomato and Basil Bruschetta** House made bruschetta served with assorted flat bread and fresh baguettes \$65

**Fruit platter** Assorted seasonal fresh cut fruit \$80

**Vegetable Platter** Assorted seasonal cut garden vegetables. Served with ranch. \$80

**Charcuterie Board** Variety of delicatessen cold cuts, salami, sausages and cured meats Served with artisan crackers & cheese \$100

**Flat Bread Pizza** An assortment of flat bread pizzas. (bbq chicken, pepperoni and mediterranean) \$105

**Build your own Bun-wich** Make your own. Served with an assortment of cold cuts, condiments, pickles, lettuce, tomatoes, onions and cheese. \$135

**Nacho Bar** Assorted artisan corn chips served with melted cheese, home made salsa, sour cream and guacamole. \$155

**Sliders** Our house made Alberta beef sliders topped with caramelized onions and melted gruyere cheese. Served on a home made silver dollar bun. \$195

15% Gratuity & 5% GST will be applied to invoice.  
Upon booking we do require a signed contract and an approximate 25% deposit