

## **Breakfast Menu**

### **Continental**

Seasonal Fresh Fruit, Fresh Baked Breakfast Breads,  
Yogurt & Granola, Bottled Juice, Coffee & Tea Service  
\$16

### **Breakfast Burrito**

Scrambled Eggs, Sautéed Onions, Peppers, Sausage & Cheddar Cheese,  
Wrapped in a Warm Flour Tortilla, with Sour Cream & Salsa Fresca,  
Bottled Juice, Coffee & Tea Service  
\$16

### **Rancher's Breakfast**

Herbed Scrambled Eggs with Maple Ham, Breakfast Sausage,  
Fluffy Pancakes with Maple Syrup & Butter, Fresh Seasonal Fruit, Mini Muffins, Bottled Juice,  
Coffee & Tea Service  
\$21

- 18% service charge and GST will be applied to all orders.
- (G) Gluten friendly option available for an additional charge
- Orders must be placed no later than 3 pm 2 business days prior to event.
  - 2 business days notice is required to cancel food orders.
  - Kitchen cannot be considered allergen free.
- The kitchen may use peanuts, nuts soy, cereal grain products and products containing milk ingredients.

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## Buffet Options

All entrées include one of the following:

ALL THE LUNCH OPTIONS CAN BE ORDERED A LA CARTE (as shown below) OR  
ALL INCLUSIVE LUNCH includes dessert, coffee, tea and cold beverages OR

FULL DAY SERVICE includes continental breakfast  
(Upgrade to RancheHouse Breakfast for \$4/person),  
dessert with lunch, morning snacks (mini pastries and fruit) and afternoon snacks  
(Vegetable tray or hummus  
and pitas and cookies), unlimited coffee and tea service and cold beverages.  
(G) Gluten friendly option available .....\$3.00  
(V) Vegetarian option available

Beef on a Bun .....(VG)  
Slow roasted, thinly sliced Alberta beef in our signature  
BBQ sauce served with fresh baked assorted buns and  
hot horseradish

A La Carte .....\$18.00  
All Inclusive Lunch .....\$29.00  
Full Day Service .....\$49.00

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**Chicken Fajita Bar.....(VG)**

Grilled chili-lime marinated chicken breast strips, roasted peppers and onions served with a warm tortilla, shredded cheddar, sour cream, house-made salsa fresca, guacamole and tortilla chips.

**A La Carte .....\$19.00**

**All Inclusive Lunch .....\$29.00**

**Full Day Service .....\$49.00**

**Grilled Chicken Breast and Pasta .....(V)**

Sweet onion glazed chicken breast grilled to perfection served with homemade marinara and alfredo sauce with herbed pasta and garlic bread.

**A La Carte .....\$19.00**

**All Inclusive Lunch .....\$29.00**

**Full Day Service .....\$49.00**

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**Chicken Souvlaki Breast.....(VG)**

Roasted lemon-garlic chicken breast served with oregano rice pilaf, house-made tzatziki and pita bread

- A La Carte .....\$19.00**
- All Inclusive Lunch .....\$29.00**
- Full Day Service .....\$49.00**

**Soup du Jour and Artisan Sandwiches.....(VG)**

Chef prepared soup of the day with hand crafted gourmet sandwiches on artisan bread.

- A La Carte .....\$19.00**
- All Inclusive Lunch .....\$29.00**
- Full Day Service .....\$49.00**

**Gourmet Lunch Box .....\$18.00**

Hand crafted gourmet sandwich on artisan bread, house salad, fresh baked cookie and beverage, served in a compostable container, **ADD: Soup du Jour .....\$3.00**

**Sweet and Sour Chicken.....(VG)**

Tender morsels of chicken breast in a traditional sweet and sour sauce, steamed rice with peas and steamed dumplings

- A La Carte .....\$19.00**
- All Inclusive Lunch .....\$29.00**
- Full Day Service .....\$49.00**

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## A LA CARTE

### Beverages

|                                   |        |
|-----------------------------------|--------|
| Coffee and Tea.....               | \$3.50 |
| Assorted Single Serve Juice ..... | \$3.00 |
| Assorted Pop .....                | \$2.75 |
| Bottled Water.....                | \$2.75 |

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