



Celebrating 30 Years in the Catering Industry

Breakfast Menu

Continental

Seasonal fresh fruit, fresh baked breakfast breads, hard boiled eggs, yogurt & granola, juice, coffee, tea & water pitcher service
\$18

Breakfast Burrito Bar

Scrambled eggs, sautéed onions, peppers, sausage & cheddar cheese, served with warm flour tortilla, with sour cream & salsa fresca, hash browns
juice, coffee, tea & water pitcher service
\$17

Rancher's Breakfast

Herbed scrambled eggs with maple ham, breakfast sausage, hash browns, fresh seasonal fruit, mini muffins, juice, coffee, tea & water pitcher service
\$22

À la carte

Freshly baked muffins, coffee, tea & water pitcher service
\$7

Freshly baked muffins and pastries, coffee, tea & water pitcher service
\$8

Coffee, tea & water pitcher service
\$3.75

Bottled juice
\$3.50

Bottled water
\$2.75

Fruit juice
\$3

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



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Buffet Options

All entrées include one of the following:

- All the lunch options can be ordered à la carte
- All inclusive lunch includes dessert, Coffee, Tea & Water Pitcher Service and cold beverages
- Full day service includes continental breakfast (Upgrade to RancheHouse Breakfast for \$4/person), dessert with lunch, morning and afternoon snacks unlimited Coffee, Tea & Water Pitcher Service and cold beverages.

Beef on a Bun

Slow roasted, thinly sliced Alberta beef in our signature BBQ sauce served with country style potato salad, fresh baked assorted buns & hot horseradish

À la carte.....	\$20.00
All inclusive lunch	\$30.00
Full day service	\$55.00

Chicken Fajita Bar

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

À la carte.....	\$21.00
All inclusive lunch	\$31.00
Full day service	\$56.00

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Chef's Choice

Let our Chef create a sumptuous menu for you.
Seasonal ingredients prepared into a delicious special.

À la carte.....	\$20.00
All Inclusive Lunch	\$30.00
Full Day Service	\$55.00

Chicken Souvlaki Breast

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

À la carte.....	\$21.00
All inclusive lunch	\$31.00
Full day service	\$56.00

Soup du Jour and Artisan Sandwiches

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

À la carte.....	\$21.00
All inclusive lunch	\$31.00
Full day service	\$56.00

Gourmet Lunch Box

Hand crafted gourmet sandwich on artisan bread, house salad, fresh baked cookie and beverage, served
in a compostable container....**\$21.00**

add: Soup du Jour**\$4.00**

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Sweet and Sour Chicken

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

- À la carte.....\$21.00**
- All inclusive lunch\$31.00**
- Full day service\$56.00**

6 oz Hand Crafted Grilled Burger

Served with lettuce, tomato, onions, pickles, buns, cheese & condiments

- À la carte.....\$20.00**
- All inclusive lunch\$30.00**
- Full day service\$55.00**

Soft Shell Taco Bar

Spiced Alberta beef with diced peppers & onions served with soft taco shells, shredded cheddar, sour cream, house-made salsa fresca & tortilla chips

- À la carte.....\$20.00**
- All inclusive lunch\$30.00**
- Full day service\$55.00**

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Celebrating 50 Years in the Catering Industry

A LA CARTE

Coffee and Tea.....	\$3.75
Assorted Single Serve Juice	\$3.50
Assorted Pop	\$3.00
Bottled Water.....	\$2.75
Fresh Fruit Platter.....	\$7.00
Fresh Vegetable Platter.....	\$6.00
Freshly Baked Cookies.....	\$15 per dozen

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