



All Inclusive Wedding Menus

*All dinner menus include required staffing for a three hour reception,
china plates, flatware, water glasses & linen napkins
Service charges, Gratuities and GST are extra*

#1

Buffet Dinner

ROAST BEEF

Served with a hearty gravy

CHICKEN TARRAGON

Breast of chicken in a cream tarragon sauce

GARLIC MASHED POTATOES

Seasoned with garlic goodness

VEGETABLE RICE PILAF

MEDLEY OF MIXED VEGETABLES

A variety of fresh market vegetables

TOSSED GREEN SALAD

With your choice of dressing

CAESAR SALAD

With croutons and parmesan cheese

ROLLS & BUTTER

Dessert

ASSORTED HOMEBAKED DAINTIES

*A great selection of homemade tarts &
squares*

*Price based on service to 100 guests \$28
Price based on service to 75 guests \$30
Price based on service to 50 guests \$32*

#2

Buffet Dinner

BROILED SALMON FILLETS

*With a cilantro fruit salsa and a splash of
tequila*

SAGE ROASTED CHICKEN

With a wild mushroom sauce

LEMON ROASTED POTATOES

With rosemary

RICE PILAF

ZUCCHINI

Sautéed with garlic and fresh herbs

HONEY GLAZED CARROTS

CITRUS PECAN SALAD

TOSSED GREEN SALAD

With your choice of dressing

ROLLS & BUTTER

Dessert

ASSORTED FRESH FRUIT

With a decadent chocolate fondue

*Price based on service to 100 guests \$33
Price based on service to 75 guests \$35
Price based on service to 50 guests \$37*



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#3

Buffet Dinner

PRIME RIB

Au jus

GRILLED TUSCAN CHICKEN

*Tender breast of chicken grilled with lemon
and rosemary*

PEPPERED ATLANTIC SALMON

With lemon dill sauce

CHATEAU ROAST POTATOES

With rosemary & herbs

BAKED MUSHROOM RISOTTO

ASPARAGUS

With roasted peppers

GREEN BEANS AMANDINE

HONEY GLAZED CARROTS

GARDEN SALAD

BROCCOLI AND FETA SALAD

CITRUS PECAN SALAD

SPINACH AND STRAWBERRY SALAD

PASTA SALAD

ROLLS AND BUTTER

Price based on service to 100 guests \$40
Price based on service to 75 guests \$43
Price based on service to 50 guests \$46

#4

Buffet Dinner

VEAL PARMIGIANA

*Veal scaloppini baked with a tomato sauce
and cheese sprinkled with parmesan cheese*

CHICKEN CACCIATORE

*Tender breast of chicken with a tomato based
sauce, green peppers, mushrooms and onions*

LASAGNA

*Layered with meat sauce, Parmesan, mozzarella
and cottage cheese*

ITALIAN RICE PILAF

ROAST POTATOES

With rosemary

MEDLEY OF MIXED VEGETABLES

A variety of fresh market vegetables

ARTICHOKE SALAD

CAESAR SALAD

MANDARIN ORANGE AND ALMOND SALAD

SPINACH & STRAWBERRY SALAD

GARDEN SALAD

ROLLS AND BUTTER

Price based on service to 100 guests \$40
Price based on service to 75 guests \$43
Price based on service to 50 guests \$46



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#5

Plated Dinner

Salad

FRESH GARDEN SALAD

With a light Italian drizzle

Dinner

SAGE ROASTED CHICKEN

With a wild mushroom rosemary sauce

MOUSSELINE POTATOES

With roasted garlic

MEDLEY OF MIXED VEGETABLES

A variety of fresh market vegetables

Dessert

CHOCOLATE MOUSSE

On table

ROLLS & BUTTER

*Price based on service to 100 guests \$36
Price based on service to 75 guests \$38
Price based on service to 50 guests \$40*

#6

Plated Dinner

Salad

MIXED GREENS SALAD

*With a splash of balsamic vinaigrette
dressing*

Dinner

BASIL RUBBED SALMON

Flavored with extra virgin olive oil

VEGETABLE RICE PILAF

White rice infused

MEDLEY OF MIXED VEGETABLES

A variety of fresh market vegetables

Dessert

CRÈME BRULEE

On table

ROLLS & BUTTER

*Price based on service to 100 guests \$43
Price based on service to 75 guests \$45
Price based on service to 50 guests \$47*



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#7

Plated Dinner

Salad

PEAR & PECAN SALAD

*Fresh mixed greens topped with candied
pecans and fresh pear slices*

Dinner

ORANGE GINGER CHICKEN

*Boneless chicken breast glazed with an
orange ginger marmalade*

SAFFRON RICE PILAF

ASPARAGUS AMANDINE

*Fresh asparagus spears roasted with
almonds*

Dessert

CHOCOLATE COVERED STRAWBERRIES

With fresh melon and pineapple

On table

ROLLS & BUTTER

Price based on service to 100 guests \$46
Price based on service to 75 guests \$48
Price based on service to 50 guests \$50

#8

Plated Dinner

Salad

SPINACH & STRAWBERRY SALAD

Drizzled with our house poppy seed dressing

Dinner

CHATEAU BRIAND

*Tenderloin served medium rare with a
béarnaise sauce*

CHATEAU ROAST POTATOES

With rosemary and fresh herbs

CANDIED BABY CARROTS

Fresh baby carrots tossed in a honey glaze

Dessert

NEW YORK CHEESECAKE

With a raspberry sauce

On table

ROLLS & BUTTER

Price based on service to 100 guests \$58
Price based on service to 75 guests \$60
Price based on service to 50 guests \$62



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#9

Skewered Barbeque Buffet

SKEWERED CHICKEN

*With an amazing combination of zucchini
with herbs and lemon zest*

SKEWERED BEEF

*Tender sirloin blasted with seasonings with
a horseradish cream*

SKEWERED CHORIZO SAUSAGE

*A spicy Italian treat with zucchini and
peppers*

VEGETABLE RICE PILAF

BROCCOLI AND FETA SALAD

GARDEN SALAD

MANDARIN ORANGE AND ALMOND SALAD

PASTA SALAD

WATERMELON BASKETS

*Filled with an assortment of seasonal fresh
fruit in all shapes and sizes*

This menu requires and includes a barbeque

*Price based on service to 100 guests \$35
Price based on service to 75 guests \$37
Price based on service to 50 guests \$39*

#10

Barbeque Buffet

NEW YORK STEAK

Eight-ounce steak cooked to order

LEMON OREGANO CHICKEN

*Tender breast of chicken barbequed on site
with lemon and herbs*

BAKED POTATO

With sour cream, butter and chives

MEDLEY OF MIXED VEGETABLES

A variety of fresh market vegetables

GARDEN SALAD

Served with a ranch dressing

PASTA SALAD

CAESAR SALAD

FRESH CRUSTY ROLLS

With butter

WATERMELON BASKETS

*Filled with an assortment of seasonal fresh
fruit in all shapes and sizes*

This menu requires and includes a barbeque

*Price based on service to 100 guests \$45
Price based on service to 75 guests \$47
Price based on service to 50 guests \$49*



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Dessert Buffet

CRÈME BRULÉE

*Light custard with a caramelized sugar
crust*

CHOCOLATE MOUSSE

*Topped with a whipped cream rosette and
fresh mint*

DOUBLE CHOCOLATE CAKE

*Fresh chocolate cake layered with chocolate
icing*

HAZELNUT CAKE

A fluffy light cake with hazelnuts

NEW YORK CHEESECAKE

With a raspberry sauce

FRENCH PASTRIES

From Napoleons to petit fours

CHEESE BOARD

*A variety of domestic and imported cheese
accompanied with crackers*

FRESH FRUIT & FONDUE

*Seasonal fresh fruit served with a
decadent chocolate fondue*

COLUMBIAN COFFEE & ASSORTED TEAS

With cream & sugar

*Price based on service to 100 guests \$10
Price based on service to 75 guests \$12
Price based on service to 50 guests \$15*

Midnight Snack

CHEESE AND FRUIT

*Cheddar, havarti, Gouda and brie combined
with seasonal fresh fruit*

SAUSAGES AND THEN SOME

Hunter, ham, garlic, and farmer sausages

VEGETABLES

*Assorted veggies with a home-style ranch
dip*

COCKTAIL SANDWICHES

*Bite size tortilla sandwiches with a variety
of meat and vegetarian fillings*

ASSORTED SMALL DESSERTS

*Chewy brownies, rich Nanaimo bars,
southern bars, date squares and more!*

*Price based on service to 100 guests \$5
Price based on service to 75 guests \$6
Price based on service to 50 guests \$7*

Coffee Service

COLUMBIAN COFFEE & ASSORTED TEAS

With cream, milk & sugar

*Price per person \$1.75
Includes glass coffee mug rental*

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