



All Inclusive Dinner Menus

All dinner menus include required staffing for a three hour reception,
china plates, flatware, water glasses & linen napkins
Please note that any add on's, 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 BRULEE

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

STARBUCKS COFFEE & ASSORTED TAZO 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



We Proudly Brew
STARBUCKS COFFEE

Coffee Service

STARBUCKS COFFEE & ASSORTED TAZO TEAS

With cream, milk & sugar

Price per person \$2.50
Based on service of 50 plus guests

telephone 403 245-5774
fax 403 541-0615
email sales@anaffair.com
www.anaffair.com

3716 - 2 St. NE Calgary, AB T2E 3H7



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Additional Entrée Ideas

CUBAN STLYE PORK

Marinated in a citrus
mojo, served with a mango
salsa

BAKED HAM

With a honey mustard
glaze served with
scalloped potatoes

CURRY CHICKEN

Tender pieces of chicken
breast with a fruity curry
sauce

CHICKEN KIEV

Tender breast of chicken
stuffed with herb garlic
butter

PINEAPPLE CHICKEN

Breast of chicken with fresh
pineapple in a ginger plum
sauce

JAMBALAYA

Prepared with chicken,
shrimp, and chorizo
sausage served over
Spanish rice

FILET MIGNON

Wrapped in bacon with a
peppercorn sauce

THAI SALMON

Pan fried salmon
marinated in black beans,
lemon grass and oyster
sauce

CITRUS SEARED SEA BASS

Marinated with wonderful
citrus flavours

Some Additional Rental Options

6' BANQUET TABLE

\$12 each

8' BANQUET TABLE

\$14 each

5' ROUND TABLE

\$14 each

SERPENTINE TABLES

\$20 each

COCKTAIL TABLES

\$20 each

BASIC TABLECLOTH

\$6.50 each

FLOOR LENGTH TABLECLOTHS

\$20 each

(5' Round tables only)

BASIC FOLDING CHAIR

\$2 each

WHITE PADDED CHAIR

\$6 each

PADDED STACKING CHAIR

\$6 each

HIGH CHAIR

\$25 each

BOOSTER SEAT

\$7 each

CHAIR COVERS

Starting at \$5 per chair

TABLE SKIRTING

\$25 each

BASIC GLASSWARE

\$5.50 per dozen

BASIC CHINA

\$5.50 per dozen

UPGRADED FLATWARES

\$5.25 per dozen

SQUARE CHINA PLATES

\$9 per dozen

UPGRADED CHINA, CUTLERY & GLASSWARE

Call for options & pricing

COAT RACK with HANGERS

\$20 per 50 coats

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