

# CREATE YOU OWN BUFFET DINNER

*All dinner menus include required staffing for a two and a half hour reception  
Also included are china plates, flatware, water glasses & linen napkin rentals  
Any extra requirements, operational service charges, gratuities and GST are additional*

**\$40 per person**

*Based on service of 50-99 guests  
Includes A, B, C, D, E*

**\$35 per person**

*Based on service of 100-200 guests  
Includes A, B, C, D, E*

**\$33 per person**

*Based on service of 201+ guests  
Includes A, B, C, D, E*

## A – CHOICE OF ANY TWO ENTREES

### AAA ALBERTA BEEF & LAMB

#### AAA CANADIAN ROAST BEEF

*With a hearty gravy and horseradish*

#### BEEF WELLINGTON

*Filet mignon coated with a mushroom duxelle, wrapped in puff pastry (+\$9)*

#### AAA CANADIAN PRIME RIB

*Au jus and horseradish (+\$5)*

#### AAA CANADIAN CHATEAUBRIAND

*Tenderloin served medium rare with a béarnaise sauce (+\$9)*

#### BRAISED SHORT RIBS

*Served in a red wine au jus (+\$5)*

#### ROASTED LEG OF LAMB

*Marinated with rosemary, honey, Dijon mustard, lemon & garlic  
Served with a red wine sauce (+\$7)*

### POULTRY

#### CHICKEN TARRAGON

*Breast of chicken in a tarragon cream sauce*

#### GRILLED TUSCAN CHICKEN

*Tender breast of chicken grilled with lemon, oregano and rosemary*

#### HERB ROASTED CHICKEN

*Chicken breasts & legs seasoned with thyme, paprika, salt, pepper and garlic*

#### SAGE SUPREME CHICKEN

*Supreme chicken breast in a herbed wild mushroom sauce*

#### CHICKEN KIEV

*Tender breast of chicken stuffed with herb garlic butter (+\$2)*

#### STUFFED CHICKEN BREAST

*With Prosciutto, Mozzarella & Basil (+\$2)*

### SEAFOOD

#### HONEY SRIRACHA SALMON

*Salmon filets baked with a honey sriracha soy sauce topped with sesame seeds (+\$3)*

#### CITRUS SEARED SALMON

*Salmon filets baked with basil and lemon. Served with a cilantro fruit salsa and a splash of tequila (+\$3)*

#### BLACKENED RED SNAPPER

*Snapper filets blackened with Cajun spices and served with a Cajun creole sauce (+\$2)*

### PORK

#### CUBAN STYLE PORKLOIN

*Marinated in a citrus mojo, served with a mango salsa*

#### BAKED HAM

*Slow cookers with a brown sugar honey mustard glaze*

#### GRILLED PORK

**MEDALLIONS (+\$3)**  
*With a maple Dijon applesauce*

### VEGETARIAN

#### LENTIL & CARAMELIZED LEEK PIE

*Seasoned lentils with caramelized leeks and onions topped with mashed potatoes then baked golden brown*

#### VEGETARIAN LASAGNA

*Pasta layered with our house made tomato basil sauce, broccoli, cauliflower, zucchini & peppers, topped with Monterey Jack cheese*

#### MEDITERRANEAN PASTA

*Pasta with black olives, tomatoes, peppers, red onion and artichoke hearts. Seasoned with fresh herbs & virgin olive oil, topped with fresh Parmesan cheese*

**A THIRD ENTRÉE MAY BE ADDED FOR AN ADDITIONAL \$5 PER PERSON PLUS ANY LISTED CHARGES**

*An Affair to Remember Catering*

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# CREATE YOU OWN BUFFET DINNER

*Continued*

## **B – CHOICE OF ANY TWO GRAINS OR POTATOES**

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### **RICE PILAF**

*White rice made in a chicken stock with hints of onion*

### **VEGETABLE RICE PILAF**

*White rice made in a vegetable stock with hints of onion, carrots and celery*

### **GARLIC MASHED POTATOES**

*Creamy mashed potatoes infused with fresh garlic*

### **BAKED POTATO (+\$1)**

*With bacon, sour cream, butter and chives*

### **ROAST POTATOES**

*With paprika, rosemary & herbs*

### **SWEET MASHED POTATOES (+\$1)**

*Creamy mashed sweet potatoes*

### **TWICE BAKED POTATOES (+\$2)**

*With cheddar cheese, sour cream and onion*

### **WILD RICE PILAF (+\$2)**

*Harvest wild rice made in a vegetable stock with hints of onion and mushrooms*

## **C – CHOICE OF ANY TWO VEGETABLES**

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### **HONEY GLAZED CARROTS**

*Carrots tossed in butter and honey*

### **MEDLEY OF MIXED VEGETABLES**

*Chefs selection of a variety of fresh vegetables lightly seasoned*

### **ZUCCHINI**

*Sautéed with garlic and fresh herbs*

### **ASPARAGUS (+\$1)**

*With roasted peppers*

### **BRUSSEL SPROUTS**

*Sautéed with prosciutto*

### **BROCCOLI**

*Tossed with lemon and butter*

### **GREEN BEANS AMANDINE**

*Beans tossed with almonds & butter*

### **BROCCOLI & CAULIFLOWER**

*Topped with a parmesan bread crumb blend*

## **D – CHOICE OF ANY TWO SALADS**

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### **TOSSED GREEN SALAD**

*With Italian and ranch dressings*

### **TABOULEH SALAD**

*Couscous and chickpeas with cucumber, tomatoes, green onion, garlic and mint. Tossed in lemon and olive oil*

### **CRUDITE DISPLAY**

*Chefs selection of fresh market vegetables with a buttermilk ranch dip*

### **WALDORF SALAD**

*Fresh apples, celery, grapes and walnuts with romaine lettuce drizzled with our house made lemon mayonnaise dressing*

### **KALE COLESLAW**

*Fresh kale, cabbage, carrots and parsley mixed with red onion, sunflower & pumpkin seeds. Tossed in a vinaigrette dressing*

### **MANDARIN ORANGE & ALMOND SALAD**

*Mescaline greens with slivered almonds and mandarin orange wedges*

### **CAESAR SALAD**

*With croutons and parmesan cheese*

### **SPINACH & STRAWBERRY SALAD**

*Fresh market spinach with our poppy seed dressing with strawberries, mandarin oranges & red onion*

### **BROCCOLI AND FETA SALAD**

*Broccoli florets, red onion, sunflower seeds, raisins and feta in a creamy yogurt dressing with a hint of lemon*

### **CITRUS PECAN SALAD**

*Fresh mixed greens with wedges of grapefruit and oranges with candied pecans, tossed in a light vinaigrette*

### **PASTA SALAD**

*A medley of pastas with peppers, green and red onion and herbs, tossed in a light vinaigrette*

### **FOUR BEAN SALAD**

*A variety of beans with fresh peppers and green onion mixed in a light cider vinaigrette dressing*

## **E – ALSO INCLUDES**

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**DINNER ROLLS** with butter

**ASSORTED HOMEMAKED DAINTIES** presented buffet style

*Includes carrot cake, brownies, chocolate fudge, southern bars, chocolate cake, variety of tarts, Nanaimo bars, date squares and more!*

**STARBUCKS COFFEE& ASSORTED TAZO TEAS**

*With cream, milk & sugar*

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