



# THE GRANDE

KITCHEN + BAR

## CATERING MENU

Our Head Chef, Air Bouphasiry, and his team bring together Eastern influences and classical French and Italian cuisine to deliver an approachable and global menu crafted for sharing with friends and family beneath the spires of the Canadian Rockies.

Our catering menu was created to offer a variety of traditional and unique dishes, but if there is something special you would like to request, please let us know and we can discuss customizing an option just for you.

# COFFEE BREAK MENU

COFFEE BREAK 4.95 per person

coffee and tea

COFFEE BREAK PLUS 9.95 per person

coffee & tea plus CHOICE OF ONE of the selections below

COFFEE BREAK DELUXE 14.95 per person

coffee & tea plus CHOICE OF TWO of the selections below

COFFEE BREAK SUPREME 19.95 per person

coffee & tea plus CHOICE OF THREE of the selections below

SELECTIONS: fruit platter, crudite platter with dip, assorted chips, assorted chocolate bars, assorted cookies, assorted muffins, assorted pastries, dried fruit & nut mix, popcorn, banana bread, granola bars

## BREAKFAST BUFFETS

includes coffee and tea station. 10 person minimum

add smoked bacon 3, add oatmeal 3

CONTINENTAL 18.95 per person

whole fruit, oatmeal, granola, assorted yogurts and CHOICE OF toast station or pastries

FULL HOT BREAKFAST 21.95 per person

whole fruit, scrambled eggs, sausage, ham, potatoes, toast station, granola and assorted yogurts

ULTIMATE BREAKFAST 24.95 per person

whole fruit, potatoes, scrambled eggs, sausage, ham, oatmeal, granola, assorted yogurts, toast station

## LUNCH BUFFETS

includes coffee and tea station. 10 person minimum

ON THE GO 25.95 per person

includes CHOICE OF TWO sandwiches and either a CHOICE OF TWO salads or CHOICE OF ONE salad and CHOICE OF ONE soup

add a third sandwich 6.95 per person

gluten free bread 3 per person

SANDWICHES + WRAPS

TUNA SALAD WRAP

lettuce, celery, green onion, mustard, mayonnaise

VEGETARIAN

hummus, mixed greens, tomato, cucumber, carrots, pickled cabbage, onion, white cheese, ciabatta bun

BBQ PULLED PORK

root beer bbq, maple sriracha mayo, lettuce, brioche bun

GRILLED CHICKEN

swiss, lettuce, tomato, onion, mustard, mayo, ciabatta bun

EGG SALAD SANDWICH

mustard, mayo, green onion, lettuce on brown & white bread

GOURMET SANDWICHES

add 4.95 per person

ITALIAN MEAT

mortadella, salami, white cheese, mayo, dijon, lettuce on baguette

WILD BOAR MEATBALL

marinara, white cheese, parmesan on baguette

ROAST BEEF

horseradish dijon, au jus on bun

HOT LUNCH 29.95 per person

includes CHOICE OF TWO entrées and either a CHOICE OF TWO salads or a CHOICE OF ONE salad and CHOICE OF ONE soup

add a third entrée for 8 per person

gluten free pasta 3 per person

ENTRÉES

CHICKEN TERIYAKI STIR FRY

sweet vegetables, sesame, jasmine rice

SLOW BRAISED ALBERTA PORK RIBS

root beer bbq glaze, chef's selection of starch

CHICKEN ALFREDO

vegetables, fresh herbs, grana padano

BUTTER CHICKEN

served with rice

HERB ROASTED CHICKEN

drumsticks served with chef's selection of starch

VEGETABLE CURRY

green coconut curry with rice

VEGETABLE PASTA PRIMAVERA

served in a rose sauce

BAKED TRUFFLE MAC AND CHEESE

BAKED PENNE BOLOGNESE

### SALADS

- classic caesar
- potato salad
- pasta salad
- greek salad
- house salad *mixed greens, cucumber, carrot, tomatoes, red cabbage, house vinaigrette*

### SOUPS

- creamy potato
- cream of mushroom
- chicken noodle
- tomato basil (no cream)
- minestrone
- broccoli & cheddar
- thai chicken curry

# DINNER BUFFETS

includes coffee and tea station, assorted dinner rolls and butter, and the chef's selection of starch and vegetables. 15 person minimum.

## BASE DINNER BUFFET 59 per person

includes CHOICE OF ONE soup, CHOICE OF TWO entrées and the following

- grande salad *mixed greens, cucumber, carrot, tomatoes, red cabbage, house vinaigrette*

### ENTRÉES

#### CHICKEN CORDON BLEU

stuffed with ham and swiss cheese

#### SEARED SALMON

lemon cream

#### VEGETARIAN GREEN CURRY

served on penne

#### SLOW BRAISED ALBERTA PORK RIBS

root beer bbq glaze

## SELECT DINNER BUFFET 69 per person

includes CHOICE OF ONE soup, CHOICE OF TWO entrées and the following

- quinoa salad *wheatberry, dried fruit, mixed greens, cucumber, bell pepper, garbanzo beans, onion, lemon vinaigrette*
- bruschetta with balsamic reduction

### ENTRÉES

#### HUNTER'S CHICKEN

with a bacon, mushroom and red wine demi-glaze

#### THAI SALMON

with spicy thai basil coconut curry cream sauce

#### BAKED VEGETARIAN PENNE PRIMAVERA

in a rose sauce with peppers, onions, spinach, and carrot

#### CLASSIC ROAST BEEF

with rosemary herb au jus

## PREMIUM DINNER BUFFET 79 per person

includes CHOICE OF ONE soup, CHOICE OF TWO entrées and the following

- quinoa salad *wheatberry, dried fruit, mixed greens, cucumber, bell pepper, garbanzo beans, onion, house vinaigrette*
- choice of one hor d'oeuvres selection

### ENTRÉES

#### SALMON EN PAPILOTTE

served with a lemon beurre blanc

#### FUNGHI TAGLIATELLE

truffle essence, mixed mushrooms, shallot, grana padano

#### BRAISED SHORT RIBS

sous vide in korean style umami glaze, sesame

#### CHICKEN AND SPINACH LASAGNA

served with light alfredo and italian cheese

#### SLOW ROASTED PRIME RIB

brandy and green peppercorn cream sauce

# DESSERTS

one dessert choice 10 per person

two dessert choices 16 per person

#### NEW YORK CHEESECAKE

with a mixed berry compote

#### TIRAMISU

espresso, kahlúa, frangelico, lady fingers, mascarpone

#### GLUTEN-FREE CHOCOLATE ALMOND TORTE

#### KEY LIME PIE

#### LEMON MERINGUE

#### ASSORTED DESSERT SQUARES

48 per dozen

# HORS D'OEUVRES

available for buffet or butler passed. 10 person minimum

#### BRUSCHETTA 32 per dozen

#### SPANAKOPITA 38 per dozen

#### DEVILED EGGS 29 per dozen

#### PULLED PORK SLIDERS 42 per dozen

with root beer bbq sauce

#### SMOKED SALMON MOUSSE 36 per dozen

served on a crostini with fresh dill

#### CHICKEN WINGS 33 per dozen

salt & pepper

#### BACON WRAPPED SCALLOPS 39 per dozen

#### BACON WRAPPED SIRLOIN BITES 39 per dozen

#### MINI GRILLED CHEESE 40 per dozen

with brie & apple

#### MINI CRAB CAKES 42 per dozen

#### SEASONAL FRESH FRUIT DISPLAY serves ten guests 70

#### SEASONAL RAW VEGETABLE CRUDITÉS serves ten guests 60

served with buttermilk ranch

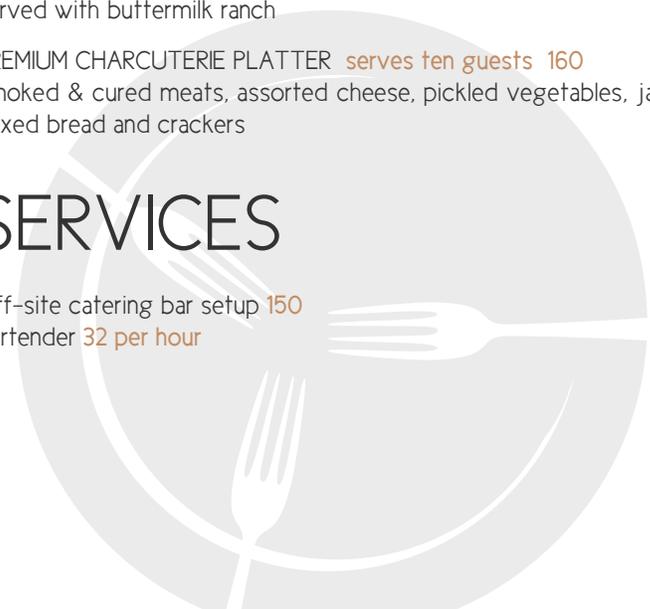
#### PREMIUM CHARCUTERIE PLATTER serves ten guests 160

smoked & cured meats, assorted cheese, pickled vegetables, jams, mixed bread and crackers

# SERVICES

Off-site catering bar setup 150

Bartender 32 per hour



# SERVICES

CHEF CARVING STATION 32 per hour

BUTLER PASSED SERVING 18 per hour

CAKE PLATING FEE 2.95 per person  
no storage fee for cakes

# BAR SERVICES

the bar must be staffed at all times  
staffing (minimum of 3 hours) 32 per hour per server

OPEN BAR event host pays for all guest drinks  
CASH BAR guests pay for their own drinks  
TOONIE BAR guest pays 2 per drink, host covers remaining cost

# BAR SELECTIONS

HOUSE RED OR WHITE WINE BY THE GLASS (6 OZ) 8  
by the bottle selections available, please speak with your catering manager

HOUSE LIQUOR HIGHBALLS AND COCKTAILS 8  
custom liquor orders may be available upon request

PREMIUM LIQUOR HIGHBALLS AND COCKTAILS 9

DOMESTIC BEER 7

IMPORT BEER 8

BOTTLED WATER 2.5

CANNED POP / SPARKLING WATER / BOTTLED JUICE 3

# CATERING POLICIES

Estimates and deposit: Upon receipt of a signed estimate, you will be charged a 25% deposit of the estimated subtotal. This deposit is fully refundable up to 30 days before the event date. If cancellation occurs within 30 days from event date, this deposit will not be refundable.

Guest numbers: Confirmation of final guest count must be given 120 hours (5 days) before event date. In the event of a change, the client will be charged for the number of guests confirmed. The client will be charged for the full amount of the function if no one shows up for the event and no cancellation notice was given.

Final payment: Final payment is due at the conclusion of the event unless special arrangements have been made.

Damages: The client is responsible for damages to or on the venue's property, or injury to the staff and/or guests caused by the client and/or client's guests.

Outside food and drink: There is to be no outside food or beverage in event spaces at any time.

Children: Drinks are free for children 3 years of age and under, children between the ages of 4 and 12 are charged half price.

Liquor service: It is our policy to always serve alcoholic beverages in a responsible manner. Alberta Gaming, Liquor and Cannabis requires that identification be provided by anyone under the age of 25. Alcoholic beverages will not be served to persons under 18 years of age or to intoxicated persons. The Grande Kitchen + Bar reserves the right to cease liquor service where applicable.

Function details: All function details must be arranged at least 30 days prior to the function, including special food orders, modifications, allergies or other dietary restrictions.

The Grande Kitchen + Bar reserves the right to make alterations if product is unavailable at the time of the event.

The Grande Kitchen + Bar has the right to refuse service to any guest.

Prices subject to change. Room rental charges, 5% tax, and gratuity of 20% not included.

Please email [info@waymarker.ca](mailto:info@waymarker.ca) with any questions or requests.



THE GRANDE  
KITCHEN + BAR

901 MOUNTAIN STREET | CANMORE AB  
[THEGRANDEKITCHENANDBAR.COM](http://THEGRANDEKITCHENANDBAR.COM) |  