

DINNER • PLATED

CHOICE OF SOUP OR SALAD, ENTRÉE AND DESSERT

Add Additional Soup or Salad course for \$7 per guest

SOUPS

Strathcona County Prairie Woodland Mushroom

Five Onion Bisque

Roma Tomato and Basil with Garlic Croutons

Roast Butternut Squash with Toasted Pumpkin Seeds

SALADS

Caesar Salad with Crisp Bacon, Croutons and Parmesan Cheese

Butterleaf, Belgian Endive and Radicchio with Raspberry Vinaigrette

Chateau Greens with Cherry Tomatoes and Carrots, Sweet Soy Dressing

Golden Beet and Spinach with Goat Feta, Toasted Pecans and White Balsamic Pear Dressing

ENTREE

Baked Atlantic Salmon with Lemon Truffle Butter **52**

Roast Supreme of Chicken with Herb Jus **52**

Pan Seared Pork Tenderloin with Wild Mushroom Ragout **54**

Roast Supreme of Chicken stuffed with Asiago and Chorizo Sage Jus **54**

Rosemary Crusted Striploin with Brandy Peppercorn Sauce **56**

Prosciutto Wrapped Halibut with Red Pepper and Tarragon Puree **Market Price**

Roast Prime Rib of Alberta Beef with Horseradish Jus **58**

Pan Seared Filet of Beef Tenderloin Port Wine Glaze **60**

***All Entrees served with Chef's Choice of Potato and Seasonal Vegetables**

DESSERTS

Milk Chocolate and Praline Torte with Vanilla Custard

Blueberry Almond Tart with Sambucca Caramel

Lemon Cheesecake with Blackberry Coulis

Orange Crème Brûlée with White Chocolate and Pistachio Butter Cookie

Certified Organic Fair Trade Regular and Decaffeinated Coffee, Selection of Imported Teas



DINNER • BUFFET

SALADS

Mixed Greens with Red Wine Vinaigrette
Caesar Salad with Crisp Bacon, Croutons and Parmesan Cheese
New Potato Salad with Herb Vinaigrette
Apple Coleslaw
Pasta Salad
Quinoa Salad with Fennel and Cranberries
Fresh Garden Vegetables with Herb Dip

COLD MEATS

Selection of Smoked Meats, Sausages
and Domestic and International Cheeses
Selection of Whole Wheat and Rye Bread

ENTREE

(1 Entrée 58.00 – 2 Entrée 63 – 3 Entrée - 68)

Pan-seared Breast of Chicken with Woodland Mushrooms
Baked Fillet of Salmon with Orange Butter Sauce
Five Spiced Pork Loin
Maple Glazed Smoked Ham
Roast Alberta Roast Beef with Horseradish Jus
Three Cheese Tortellini with Rose Sauce

Chef's Choice of Potato and Seasonal Vegetables, Rolls and Butter

DESSERT

Selection of French Pastries, Cakes, Flans, Mousse and Fruit Pies
Sliced Fresh Seasonal Fruit and Assorted Cheese Tray
Certified Organic Fair Trade, Coffee or Decaffeinated Coffee and Selection of Imported Teas

minimum 60 guests for Dinner Buffet



RECEPTION • HORS D'OEUVRES

COLD HORS D'OEUVRES

32 (per doz - min three dozen)

Roast Beef on a Black Olive Tapenade Crostini
Tomato and Goat's Cheese on Basil Crouton
Asparagus and Asiago Cheese wrapped in Prosciutto
Wild Mushroom and Ricotta on Country Crouton
Smoked Salmon with Saffron Aioli
Mini Tomato Bocconcini on Basil Crouton

HOT HORS D'OEUVRES

32 (per doz - min three dozen)

Spanakopita
Crisp Spring Rolls with Asian Plum Sauce
Scallops Wrapped in Bacon with Cocktail Sauce
Beef Satay marinated in Curry Peanut Sauce
Vegetable Samosas with Tamarind Sauce
Coconut Curry Prawns
Tomato and Goats Cheese baked in Phyllo
Mushroom and Scallion Quiche

RECEPTION SPECIALTIES

Jumbo Cocktail Shrimp (per dozen) **32**

Assorted Sandwich Tray **8**

Alberta Roast Beef with Horseradish
Roast Turkey and Swiss with Cranberry
Mayonnaise, Black Forest Ham and Cheddar
Egg Salad
Tuna Salad
Grilled Vegetables with Cream Cheese

Garden Fresh Crudités **7½**
with Cranberry Ranch Dip

Imported and Domestic Cheeses **9½**
with Grapes, Dried Fruits, Water Crackers

Sliced Fresh Seasonal Fruit Platter **8½**

Mediterranean Dips and Spreads **6½**
with Hummus, Tzatziki, Mini Pita,
Herb Crisps and Breads

Gourmet Deli Platter **12**

Roast Beef, Turkey, Ham, Salami with
Mustards, Onions, Lettuce, Tomatoes,
Cheddar Cheese, Pickles, Mayonnaise,
Butter and served with Crusty Rolls

The Chateau Lacombe is pleased to offer Butler
Service @ \$25 per hour per server
Recommend one server per 50 guests



RECEPTION SPECIALTIES

Antipasto Platter **16**
Prosciutto, Genoa Salami, Chorizo Sausage,
Italian Cheeses, Grilled Marinated Vegetables
served with Focaccia and Italian Buns

Chateau Style Roast Beef **15**
with Horseradish jus, Mayonnaise, Mustard
served with Kaiser Rolls (min 30 guests)

Maple Glazed Smoked Ham **12**
with Dijon and Grainy Mustard
served with Cocktail Rolls (min 30 guests)

Slider Station (per dozen – min 4 dz) **48**
Beef or Pork with Sundried Tomato and
Artichoke Mayonnaise, Cheddar and
Swiss Cheese, served with Ciabatta Buns

Roast Turkey **11**
with Cranberry-Mustard Relish
served with Kaiser Rolls (min 30 guests)

Prawns Creta (per dozen) **35**
Flambe Prawns with Fresh Herbs , Tomatoes,
Feta and Sambuca Cream (Min 10 doz)

Smoked Salmon Side **12**
with Capers, Red Onions, Cream Cheese
served with Rye Bread (min 30 People)

Dry Snacks
Chips, Pretzels, Popcorn (per person) **5.25**
Mixed Nuts (per pound) **15**
Tri Color Nacho Chips (per person) **15**
with Salsa, Sour Cream and Guacamole

Sweet Table Selections
Croquembouche (each) **160**
(60 profiteroles with Chocolate Sauce)
Decorated Sponge Cake (16" X 20") **250**
(Serves up to 75 people)
Chocolate Truffles (per dozen) **30**
Petit Fours (per dozen) **32**
Pastry Chefs Dessert Buffet (per person) **22**
Selection of Mousse, Gateaux, Tarts,
Flans and French Pastries
(Includes Coffee and Tea)
Chateau Lacombe Candy Bar (per person) **18**
Selection of Assorted Candy and Chocolate
Bars (small candy bags provided)



WINE LIST

WINES RED

Sawmill Creek , Shiraz, (Canada)	28
Peller Estates, Merlot (Canada)	28
Jackson Triggs, Malbec (Canada)	30
Inniskillin Okanagan, Pinot Noir (Canada)	45

WINES WHITE

Sawmill Creek, Sauvignon Blanc (Canada)	28
Peller Estates, Pino Grigio (Canada)	28
Jackson Triggs, Chardonnay (Canada)	30
Inniskillin Niagara Riesling (Canada)	40

SPARKLING WINES

Henkell Trocken <i>(Germany)</i>	34
Prosecco, Lamarca <i>(Italy)</i>	44

Extended Wine List on request



BAR SERVICE

HOST BAR

Liquors (oz)	Premium	6½
	Deluxe	7½
House Wine		7
Coolers		7
Beer	Canadian	6½
	Imported	7½
Liqueurs (oz)		7½
Soft Drinks and Juices		3
Mineral Water`		3

The Chateau Lacombe is pleased to offer both Cash and Host Bar arrangements.

Should you choose a Host Bar, all beverage charges will be automatically billed to your Master Account. A 18% taxable gratuity and 5% GST will be applicable.

Should your Bar Sales not exceed \$350 a labour charge of \$25 per hour, per bartender billed to your Master Account (min of four hours)

CASH BAR

Liquors (oz)	Premium	7
	Deluxe	8
House Wine		7
Coolers		7
Beer	Canadian	7
	Imported	8
Liqueurs (oz)		8
Soft Drinks and Juices		3¼
Mineral Water`		3¼

PUNCH

Non Alcoholic Fruit (gallon)	50
Champagne (gallon)	95
Liquor (gallon)	115

one gallon yields 25 - 6 oz glasses

