

## THE GRANDE BUFFET



*For Groups of 50 People or More*

### C O L D   S E L E C T I O N S

Freshly Baked Dinner Rolls & Butter  
Traditional Caesar Salad  
Mixed Garden Greens with a Variety of Dressings & Vinaigrettes  
Crisp Vegetables with Zesty Dip, Olives & Pickles  
Platter of Devilled Eggs  
Six Seasonal Gourmet Salads  
Platter of Sliced Deli Meats, Pate & Garlic Sausage  
Platter of House Cured Gravlax and Smoked White Fish

**ADD:** California Style Sushi Rolls, Pickled Ginger & Wasabi  
*(Additional 2.50 per person)*

### H O T   C H A F I N G   D I S H   S E L E C T I O N S

Breast of Chicken Cordon Bleu  
Pan Seared Ginger Spiced Salmon, Maple Butter  
Traditional Roast Young Turkey, Sage Dressing, Cranberry Sauce  
Beef Stroganoff  
Juniper Berry Marinated Roast Pork Loin  
Herb Roasted Chicken, Pan Gravy  
Medallions of Lamb with Sherry Mint Reduction  
Homemade Baked Beef Lasagna (*Vegetarian option available*)  
 Wild Mushroom Tortellini Primavera  
 Mediterranean Style Soy Beans  
Breast of Chicken Florentine  
Honey Baked Ham with Raisin & Cinnamon Glaze  
Roast Baron of Alberta Beef, Pan Gravy

Hot Selections are paired with Chef's Choice of Seasonal Vegetable and two choices of the following: Rice Pilaf, Potato, Pasta and Potato & Cheddar Perogies

### C A R V I N G   S T A T I O N

Roast Prime Rib of Alberta Triple A Beef, Okanagan Red Wine Jus, Wasabi Horseradish  
*(Additional 5.00 per person)*

### B U F F E T   D E S S E R T   T A B L E

A Selection of Tortes, Deep Dish Apple Pie, European Cheese Cake, Squares, Rice Pudding ,  
Chocolate Mousse, Deluxe Cheese Board, Platter of Seasonal Fresh Fruits

Freshly Brewed Coffee and Specialty Teas

Choose one hot Chafing dish item for 41.95 per person  
Two items for 44.95; Three items for 46.95

*January 2010*

**Prices do not include 16% Gratuity and 5% GST.**

**Prices Subject to Change**

## PLATED DINNER SELECTIONS

*All dinner entrée pricing is based on a three-course meal which includes Freshly Baked Dinner Rolls and Butter, your selection from the Soup or Salad menus, Chef's selection of Seasonal Fresh Vegetables and Accompaniment, and your selection from our Dessert menu.*

*Freshly Brewed Coffee & Specialty Teas are served with your dessert.*

ADD AN EXTRA COURSE TO YOUR DINNER BY SELECTING BOTH A SOUP AND A SALAD  
FOR AN ADDITIONAL 3.95 PER PERSON.

### S O U P S

#### **Hearty Alberta Beef & Prairie Grains**

*A superb broth from ingredients of the sun-drenched Prairies*



#### **Wild Mushroom Bisque**

*A delightful blend of gourmet mushrooms, herbs and spices, finished with dairy cream*



#### **Roasted Butternut Squash & Maple Cream**

*A spicy purée of roasted vegetables, finished with Canadian maple syrup*



#### **Cream of Asparagus and Roasted Tomato**

*A combination of young asparagus and ripe tomatoes that tastes just right!*

### S A L A D S

#### **Gathered Garden Greens**

*Balsamic Vinaigrette*

#### **Baby Spinach & Field Mushrooms**

*Creamy Citrus Dressing*

#### **Traditional Caesar Salad**

*Crisp Romaine with Garlic Croutons & Parmesan*

#### **Mimosa Salad**

*Boston Lettuce, Mandarin Oranges, Egg, Tomatoes, Red Grapes*

*Mandarin Orange & Kiwi Dressing*

#### **Italian Salad**

*Roma Tomatoes, Cucumbers, Red Onions, Olives*

*Sun-dried Tomato Pesto Vinaigrette*

#### **Sorbets**

*The following flavours are available at 1.95 per person*

*Champagne*

*Orange Blossom*

*Lemon*

*Black Berry*

## PLATED DINNER SELECTIONS

### ENTRÉES

**Roasted Breast of Chicken**

*Wild Mushroom Ragout*  
31.95



**Roasted Vegetable Phyllo Pouch**

*Caramelized Pecans, Red Pepper Coulis*  
31.95

**Slow Roasted Baron of Alberta Beef**

*Mushroom Sauce, Horseradish Cream*  
31.95

**Slow Roasted Prime Rib of Alberta Beef**

*Rosemary Jus, Horseradish Cream*  
36.95

**Supreme of Chicken Galliano**

*Stuffed with Portabella, Spinach, Sun-dried Tomato, Artichoke,  
Roasted Garlic, Feta, Galliano Cream*  
36.95

**Medallions of Pork Tenderloin**

*Jack Daniels Chipotle jus*  
36.95



**Baked Vegetarian Lasagna**

*Layers of Roasted Vegetables, Four Cheese and  
Spicy Tomato Sauce*  
31.95

**Beef Sirloin Pepper Steak**

*Four Peppercorn Cream*  
34.95

**Ginger Spiced Atlantic Salmon**

*Maple Butter*  
34.95

**Breast of Chicken Cordon Bleu**

*Black Forest Ham, Swiss Cheese, Mushroom  
Sauce*  
34.95

**Pan-Seared Beef Tenderloin**

*Four Peppercorn Crust, Okanagan Red Wine Reduction*  
43.95

**Duet of Lamb Medallions & Breast of Chicken**

*Roasted Boneless Lamb with Minted Demi Glaze and  
Boneless Chicken filled with Prosciutto, Provolone & Asparagus, Chantrelle Reduction*  
43.95

## PLATED DINNER SELECTIONS

### DESSERTS

*Choice of one dessert or two, two to be served alternately*

#### **Deep Dish Apple Pie**

*Sweet Dough Pastry Crust, a layer of Custard, large chunks of Apple, sprinklings of Raisins and Cinnamon topped with a Coconut Streusel & Chantilly Cream*

#### **Dulche de leche**

*This incredible mousse cake starts with a moist chocolate cake layer topped with a rope of Dulce de leche white truffle filling. We then cover it all with a silky chocolate mousse finished with a white chocolate caramel glaze.*

#### **Crème Brule Cheesecake**

*A combination of Cheesecake and Brule on a short bread crust that is truly amazing with a caramelized sugar topping*

#### **European Style Cheesecake**

*Our Vanilla-enhanced Classic Cheesecake is a wonderful compliment to any meal!  
Accompanied with a Berry Compote*

#### **Tiramisu Torte**

*Espresso drenched Cake Layers enhanced with a mouth watering Mascarpone Cheese Mousse, topped with a dusting of Cocoa Sugar, Strawberry Coulis*

#### **Hazelnut Chocolate Mousse Torte**

*A delicious blend of Milk Chocolate Mousse, Hazelnuts and Caramel with a melted Chocolate Glaze and Sambucca Cream*

*January 2010*

*Prices do not include 16% Gratuity and 5% GST*

*Prices Subject to Change*

## SIGNATURE DINING

*For Groups of 20 to 100*

*This menu has been created by our award-winning Executive Chef, Joe Kennedy, from his personal favorites.*

*From personalized menus, provided on each table, guests will select their choice of entrée and dessert.*

### **Roasted Butternut Squash**

*Maple Cream Drizzle*



### **Gathered Baby Greens**

*Roma Tomatoes, Cucumbers, Red Onions, Olives, Artichokes  
Sun-dried Tomato Pesto Vinaigrette*



### **Blackberry Sorbet**

*Fresh Mint Garnish*



### **Medallions of Beef Tenderloin, Four Peppercorn Crust**

*Okanagan Red Wine Reduction, Chateau Potatoes*

*Or*

### **Supreme of Chicken Galliano**

*Stuffed with Portabella, Spinach, Sun-dried Tomato, Artichoke, Roasted Garlic,  
Feta Galliano Cream, Whipped Buttermilk Potato*

*Or*

### **Pan Seared Ginger Spiced Wild Sockeye Salmon**

*Maple Butter, Mushroom Risotto*



### **Hazelnut Chocolate Mousse Torte**

*A delicious blend of Milk Chocolate Mousse, Hazelnuts and Caramel with a  
melted Chocolate Glaze and Sambucca Cream*

*Or*

### **Grand Marnier Crème Brûlée**

*Delicate egg custard enriched with crème & flavored with Grand Marnier.  
Topped with caramelized sugar.*

59.95

*Dinner is accompanied by Freshly Baked Rolls.*

*Freshly Brewed Coffee and Specialty Teas are served with your Dessert.*

*A Vegetarian option may be substituted for one of the above entrée selections*

**January 2010**




**Prices do not include 16% Gratuity and 5% GST**




**Prices Subject to Change**

## COCKTAIL RECEPTIONS

### H O T H O R S D ' O E U V R E S

Sautéed Sea Scallops in Cajun Butter  
Malaysian Style Chicken Skewers  
Baked Kiwi Mussels in Spicy Garlic Herb Butter  
Golden Fried Jumbo Shrimp with Piquante Sauce  
Seafood Phyllo Pouch  
25.95 per dozen

 Crab Cakes with Spicy Habenero Cheese Dip  
 Vegetarian Samosa with Mint Chutney  
Dry Garlic Pork Ribs, Plum Dipping Sauce  
 Baked Mushrooms with Spinach & Feta  
24.95 per dozen

 Bullseye Barbecue Meat Balls  
 Spanakopita, Tzatziki Dip  
Hot & Spicy Buffalo Chicken Wings  
 Vegetarian Spring Rolls with Soy Ginger Sauce  
21.95 per dozen

*January 2010*


*Prices do not include 16% Gratuity and 5% GST*


*Prices Subject to Change*

## COCKTAIL RECEPTIONS

### C O L D   H O R S   D ' O E U V R E S

Smoked Salmon, Goat Cheese on Rye Croutons  
Fumé Poached Jumbo Shrimp, Piquant Sauce  
27.95 per dozen

PEI Mussels on Half Shell, Balsamic Vinaigrette  
Lobster & Shrimp Canapé  
 Camembert Wedge on Honey Baked Croutons  
26.95 per dozen

Prosciutto & Melon  
Devilled Eggs  
 Tomato & Black Olive Bruschetta  
22.95 per dozen

### S U S H I   B A R

Maki – Traditional Spicy Salmon  
Maki – Traditional Crab  
Maki – Californian Avocado, Crab & Cucumber  
Sushi – Shiitake & Shrimp  
30.95 per dozen

*January 2010*

*Prices do not include 16% Gratuity and 5% GST*

*Prices Subject to Change*

## COCKTAIL RECEPTIONS

### CHEF'S CARVING STATIONS

#### **Roast Baron of Alberta Beef**

Served with Kaiser Rolls, Dijon Mustard, Sweet Red Onions,  
Horseradish Cream

10.95 per person (30 person minimum)

#### **Prime Rib of Alberta Beef**

Served with Kaiser Rolls, Dijon Mustard, Sweet Red Onions,  
Horseradish Cream

13.95 per person (30 person minimum)

#### **Smoked Atlantic Salmon**

Served with Mini Bagels, Rye Bread, Sweet Onion Marmalade,  
Cream Cheese, French Capers

14.95 per person (15 person minimum)

#### **Roast Young Turkey**

Served with Freshly Baked French Baguettes, Chipotle Mayonnaise, Cranberry Orange Relish

12.95 per person (30 person minimum)

#### **Baked Spiced Old Fashioned Ham**

Served with Ciabatta Buns, Swiss Cheese, Vegetable Spread & Dijon Mustard

9.95 per person (30 person minimum)

#### **Jumbo Shrimp Sauté Station**

Flamed with Crown Royale and served with Steamed Rice

28.95 per dozen (10 dozen minimum)

### TO ENHANCE YOUR RECEPTION

#### **Artichoke & Spinach Dip**



Tortilla Chips & Toasted Croutons

49.95 per Bowl (serves 20 persons)



#### **Hummus Dip**

Toasted Pita Chips & Crackers

39.95 per bowl (serves 20 persons)



#### **Baked Brie Wheel**

Sweet Chili & Redcurrant Jelly, Assorted Crackers & Melba Toast

195.00 per wheel (serves approximately 50 persons)

#### **Buffet Dessert Table**

Selection of Tortes, Deep Dish Apple Pie, European Cheese Cake, Squares, Rice Pudding ,  
Chocolate Mousse, Deluxe Cheese Board, Platter of Seasonal Fresh Fruits

19.95 per person

January 2010

Prices do not include 16% Gratuity and 5% GST

Prices Subject to Change

**C O C K T A I L R E C E P T I O N S**

**A S S O R T E D P L A T T E R S & S N A C K S**

*The following platters serve 25 people*

Deluxe Cheese Board with Crackers & Assorted Breads	170.00
Fresh Vegetables with Zesty Dips	105.00
Sliced Montreal Deli Meats, Dinner Rolls & Condiments	150.00
Assorted Fancy English-Style Sandwiches	145.00
Platter of Seasonal Fresh Fruit	118.50
<hr/>	
Milk Chocolate Fondue Station with Fresh Fruit (serves 10)	100.00 per station
Basket of Tortilla Chips and Salsa, (serves 10)	20.00 per basket
Bowl of Pretzels, 1kg, (serves 20)	16.00 per bowl
Bowl of Assorted Nuts, 1kg, (serves 20)	32.00 per bowl

**L A T E N I G H T S N A C K S**

*The following serve 25 people*

**Assorted English Style Finger Sandwiches**

Finger Sandwiches garnished with Fresh Vegetables & Relish Tray (*3 pieces per person*)

Freshly Brewed Coffee and Specialty Teas

190.00

**Montreal Deli Meat & Cheese Platter**

Freshly Baked Rolls, Assorted Condiments

Fresh Vegetables with Zesty Dips, Relish Tray

Freshly Brewed Coffee and Specialty Teas

260.00

**Platter of Seasonal Fresh Fruit & Cheese**

Fruit Yogurt Dip

Deluxe Cracker Assortment

Freshly Brewed Coffee and Specialty Teas

235.00

**Hot & Spicy Buffalo Chicken Wings**

21.95 per dozen

**Assorted 10" Pizza**

14.95 each

**Dry Garlic Pork Ribs**

Sweet & Sour Sauce

120.00 (serves 25)

*January 2010*

*Prices do not include 16% Gratuity and 5% GST*

*Prices Subject to Change*

## REFRESHMENT & COFFEE BREAKS

### REFRESHMENTS

Freshly Brewed Coffee (10 cups)	25.95 per carafe
Freshly Brewed Decaffeinated Coffee (10 cups)	25.95 per carafe
Specialty Teas (10 cups)	25.95 per carafe
15 Minute Coffee Breaks	\$2.95 per person
Chilled Whole Milk, Skim or Chocolate	20.95 per 60 oz pitcher
Fruit Juice (Orange, Apple, Grapefruit or Cranberry)	20.95 per 60 oz pitcher
Selection of Bottled Juices and Canadian Mineral Water	3.25 per bottle
Assorted Soft Drinks	3.00 per can

### FRESH FROM OUR OVENS

Danish Pastries	34.95 per dozen
Croissants	34.95 per dozen
Muffins	34.95 per dozen
Cinnamon Buns	34.95 per dozen
Cinnamon Twists	34.95 per dozen
Bagels	34.95 per dozen

Banana Loaf	24.95 per loaf
Cranberry Orange Loaf	24.95 per loaf
Carrot Cinnamon Loaf	24.95 per loaf
Lemon Pudding Loaf	24.95 per loaf
(approximately 20 slices per loaf)	

Granola Bars	24.95 per dozen
Jumbo Cookies	24.95 per dozen
Dessert Squares	24.95 per dozen
Rice Krispie Squares	24.95 per dozen
Assorted Fruit Yogurts (125g)	2.95 per cup
Whole Fresh Fruit (Apples, Oranges, Bananas)	24.95 per dozen
Sliced Seasonal Fruit Tray (minimum order for 10 people)	4.75 per person
Yogurt Fruit Cup	54.00 per dozen

*January 2010*

*Prices do not include 16% Gratuity and 5% GST*

*Prices Subject to Change*

**LIQUOR MENU**

	Host Bar	Cash Bar
<b>LIQUOR</b>		
Standard Brand (1 oz.)	4.75	5.50
Premium Brand (1 oz.)	5.50	6.25
<b>WINE</b>		
Wine by the Glass	5.25	6.00
<b>BEER &amp; COOLERS</b>		
Domestic Beer	4.75	5.50
Imported / Premium Beer	5.50	6.25
Coolers	5.50	6.25
<b>LIQUEURS</b>		
Standard Brand (1 oz.)	5.50	6.25
Premium Brand (1 oz.)	6.50	8.00
<b>NON - ALCOHOLIC</b>		
Virgin Cocktails	2.75	3.00
Beer	2.75	3.00
Soft Drinks	2.75	3.00
Juice (Bottled)	2.75	3.00
<b>PUNCH</b>		
Champagne Punch	95.00 per 160 oz. bowl	
Liquor Punch	95.00 per 160 oz. bowl	
Fruit Punch	45.00 per 160 oz. bowl	

The Mayfield Inn & Suites provides a ticket seller for groups over 75 people for all Cash Bars. A labour charge of \$18.95 per hour (minimum 3 hours) will apply for groups less than 75 people.

A Bartender & Cashier labour charge of \$18.95 per hour (minimum 3 hours each) will be applied if consumption is less than \$350.00 per bar.

Cash Bar prices are inclusive of taxes. Host Bar prices are subject to 16% gratuity and 5% G.S.T.

*January 2010*

*Prices do not include 16% Gratuity and 5% GST*

*Prices Subject to Change*

## WINE LIST

### CHAMPAGNE & SPARKLING WINES

Henkell Troken Sekt	33.00
Peller Estates Cuvee Brut	45.00
Sumac Ridge Stellar Jays VQA Brut	76.00

### WHITE WINES

Jackson Triggs Chardonnay	29.00
Jackson Triggs Sauvignon Blanc	29.00
Painted Turtle Chardonnay	33.00
Okanagan Vineyards VQA Chardonnay-Semillon	35.00
Calona Vineyards Gewürztraminer	36.00
Calona Vineyards Sovereign Opal	36.00
Tinhorn Creek Chardonnay	45.00

### BLUSH WINES

Peller Estates proprietors reserve White Zinfandel	29.00
--	-------

### RED WINES

Jackson Triggs Cabernet-Merlot	29.00
Jackson Triggs Shiraz	29.00
Painted Turtle Cabernet Sauvignon	33.00
Okanagan Vineyards VQA Cabernet-Shiraz	35.00
Calona Vineyards Cabernet/ Merlot	44.00
Calona Vineyards Pinot Noir	44.00
Black Label Cabernet Sauvignon	45.00
Tinhorn Creek Cabernet/Merlot	48.00

*January 2010*

*Prices do not include 16% Gratuity and 5% GST*

*Prices Subject to Change*