



September 2008
 GALA DINNERS
 Formally Plated and Served
 (Minimum 50 guests)

You and your guests are truly catered to with our Gala Dinner

Butler Served Appetizers

Choose 3

- Thai Sates of Chicken, Shrimp or Beef with an Asian Peanut Sauce
- Sicilian Stuffed Mushrooms
- Savoury Stuffed Phyllo Pastries
- Marinated Jumbo Shrimp Mini Cocktails with Spicy Cocktail Sauce
- Baby Potatoes, Stuffed and Garnished with Caviar
- Brandy and Green Peppercorn Mussels
- Smoked Salmon Canapés

* see our complete hors d'oeuvre menus for additional choices

Second course: choose *either* a salad or soup

SALADS

- Traditional Creamy Caesar Salad
- Green and Gold Salad (Blanched Green Beans and Baby Corn)
- Pear and Pecan Salad with Mixed Baby Greens
- Orange and Green Salad with a Pecan Garlic Dressing
- Classic Greek Salad
- Tossed Baby Greens with Raspberry Vinaigrette
- Fresh Spinach Salad with Mushrooms and Bacon
- Italian Antipasto Plate

SOUPS

Carrot Ginger
Curried Butternut with Chicken
Wild Rice and Shitake Mushroom
Roasted Red Pepper and Tomato
Carrot and Orange with Thyme accents
Creamy Corn and Tomato
Seafood Bisque

Served with the Main Course is your selection of the following

POTATO/RICE

(Choose 1)

Herb Roasted Parisienne Potatoes
Potato Au Gratin
Baked Potatoes with Sour Cream
Mashed Potatoes with Mushrooms and Leeks
Mashed Potatoes with Roasted Garlic
Wild Rice and Long Grain Rice Mix
Jasmine Confetti Rice
Rice Pilaf

ENTREES

Crab Stuffed Chicken Breasts - \$42.00

~

Whole Roasted Cornish Game Hens with wild Rice and Apricots - \$42.00

~

Garlic Roasted Leg of Lamb - \$39.00

~

Saskatoon Berry Glazed Roast Loin of Pork - \$37.00

~

Stuffed Pepper Rubbed Crusted Beef Tenderloin Roast - \$42.00

~

Roast Duck with a Cranberry Orange Sauce - \$46.00

~

Sage and Garlic Roast Turkey with a Chestnut Stuffing - \$38.00

~

Standing Rib Roast Au Poivre and Sauce Diablo - \$42.00

~

Baked Salmon with a Garlic & Ginger Crust - \$38.00

~

The Grand Finale

DESSERTS

(choose 1)

Mad about Chocolate Cheesecake

Cranberry Swirl Cheesecake

Chocolate Pecan Torte

Simple Sponge Cake with Fresh Berries and Cream

Heavenly Cheesecake with Fresh Fruits

Smooth Pumpkin Pie with Whipped Cream

Lemon Torte

* Please refer to our Dessert Menu for additional selections

We will provide in the price per person:

Each table receives a basket of fresh baked rolls, condiments appropriate to the entree chosen and full coffee and tea service.

As well as:

Settings for tables: salt, pepper, cream, sugar and butter plate.

Full white china settings
Full stainless cutlery settings
Wine & Water Glasses
Linen napkins in your choice of colour.
Basic table linens in white, black or ivory for round or rectangle guests
tables.

Skirting for bridal head tables are not included but can be provided.

Charges for kitchen and service staff, gratuities and GST are extra.

* Price for fewer than 50 guests is available upon request.

Call 403) 720-8445
Email wifeinc@telusplanet.net
Web site ~ www.calgarycatering.com