

# Sheraton Suites Calgary Eau Claire | Plated Dinner



All Dinner Entrées include rolls and butter, a selection of fresh vegetables, freshly brewed Starbucks regular & decaffeinated coffee, Tazo tea selections.

## Appetizers

Crab Tower with Tomato Jam, Fennel & Pea Shoot Salad with a Citrus Vinaigrette	\$ 14.00
Veal Cannelloni with Sherry scented Mushroom Cream Sauce, Herb Ricotta Crumble	\$ 14.00
Pan seared Rainbow Trout with Butter poached Prawns Chive Ice Wine Butter Sauce & Micro Greens	\$ 17.00
Traditional Antipasto Platter: Melon wrapped in Prosciutto, Genoa Salami, Bocconcini, Provolone, Mushroom Salad, Mixed Olives & toasted Pine Nuts	\$ 18.00

## Soup

Leek & roasted Mushroom Soup garnished with Crispy Leeks	\$ 9.50
Cream of Potato Soup with julienne of Smoked Salmon & Chives	\$ 9.50
Tomato & Orange Soup with Fennel scented Butter	\$ 9.50
Curried Yam Soup with Pea Shoots	\$ 9.50
Cardamom & Cinnamon Squash Soup scented with Avocado Oil	\$ 10.00
Golden Onion Soup with White Cheddar & Focaccia Croutons	\$ 10.00

## Salad

Traditional Caesar Salad with Parmesan Cheese Crisp Focaccia Croutons	\$ 9.50
Spinach Salad with Bacon Lardons, crumbled Goat Cheese Honey Dijon Dressing	\$ 10.00
Market Salad with oven dried Tomatoes, crispy Shallots, Feta Cheese Crumble and a Red Wine Vinaigrette	\$ 10.00
Duo of poached Asparagus with Lemon scented Ricotta Cheese Crème Fraîche, toasted Pine Nuts & Avocado Drizzle	\$ 10.00
Baby Greens with roasted Apples, Pancetta Cracklings Black Mission Fig Vinaigrette	\$ 10.50
Tomato & Basil Pesto marinated Bocconcini, Balsamic scented Mushroom Salad, toasted Pine Nuts & Bread Sticks	\$ 11.00

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## Intermission

Sorbet	\$ 3.50
Pink Guava, Alponso Mango, Key Lime <u>or</u> Lychee	
Add a Splash of Champagne	\$ 4.00
Sparkling Honey Lemonade in a Citrus Salt Rimmed Glass	\$ 4.50

## Entrées

Herb Butter basted Beef Tenderloin, Olive Oil mashed Potatoes, Crispy Portobello Mushroom Ravioli, Cafe au Lait Sauce	\$ 44.00
Slow roasted Prime Rib seasoned with House Spice blend, Veal Jus, Horseradish scented Yorkshire Pudding, Roasted Garlic whipped Potatoes (minimum 15 Guests)	\$ 40.00
Asparagus, Shiitake Mushroom & White Cheddar stuffed Salmon Fillet Lemongrass Butter Sauce, Golden Potato Bar	\$ 35.00
Pan seared Sable Fish with Chardonnay Thyme Butter Sauce Crispy Golden Potato Bar	\$ 38.00
Chicken Breast Supreme stuffed with White Cheddar, Artichoke & Sundried Tomato, Basil Pesto Jus, Olive Oil crushed Potatoes	\$ 36.00
Beef Filet & Top cured botton seared Salmon with Shiraz Butter Sauce, Golden Potato Cake (Pan seared Rainbow Trout may be substituted for Salmon)	\$ 42.00
Herb Butter basted Beef Filet & Chicken Breast stuffed with Wild Mushroom & Brie, Basil Pesto Jus, Shallot Marmalade whipped Potatoes	\$ 42.00
Four Cheese & Spinach Manicotti with Olive Oil infused Herb Tomato Sauce Grilled Asparagus & Artichoke Salad	\$ 29.00
Leek & Goat Cheese Tart, Vegetable Pave, Mushroom & Edamame Bean Sauté Grilled Asparagus with Avocado Oil	\$ 32.00



## Desserts

### Duos

\$ 12.50

Spicy Chocolate Cake, Mango Éclairs and Mexican Chocolate Ganache  
Triple Chocolate Mousse Cake Terrine & Opera, Mango Coulis  
Grand Cru Chocolate Caramel Cups & Maple Pecan Pie Slice  
Whipped Ganache Vanilla Panacotta, Spring Clafoutis on a Golden Pineapple Carpaccio  
Caramelized Pineapple Sauce

### Trilogy

\$ 15.00

Trio of Custards ~ Vanilla, Key Lime & Passion Fruit on a Graham Cracker Crust  
with Raspberry Coulis & Roasted Pear Anglaise  
Strawberry Tower, Austrian Chocolate Cake & Mango Jelly Salad  
with a Pomogranate Gastrite & Lychee Gel  
Mississippi Mudslide Pie, Black Currant Panacotta &  
Meyers Lemon Tart with Tamarind Mango Chutney

### Final Thoughts

\$ 10.50

Chewy Caramel & Maple Pecan Tart served with Fruit of the Cacao Coulis &  
caramelized Macadamia Nut Clusters  
Tahitian Vanilla Brûlée with a soft Ganache center,  
served with a Lemon Cocoa Nib Sablé  
Raspberry swirl Cheesecake  
with Wild Berry Leather & Vanilla Cream  
Fromage Blanc Panacotta  
with Basil Fluid Gel & Seasonal Berries  
Deep Dish Fuji Apple Pie with an Almond Frangipane Crust,  
Pear & Granny Smith Compote  
Tanariva Milk Chocolate hemispheres on a Flourless Walnut Fudge Brownie Crust  
with Bitter Mole Chocolate Sauce  
Apple Tart Tatin with Vanilla Bean Gelato & Mango Essence  
Kokopeli Cajeta Chocolate Dome,  
prickly Pear Sauce & a Bitter Chocolate Curl  
Lemon Vanilla Cheesecake, Pistachio Crust & Mojito Jelly

# Sheraton Suites Calgary Eau Claire | Dinner Buffet



To ensure quality and presentation, food will be available for two concurrent hours of your choice. All buffets include rolls and butter, Bouquetière of seasonal vegetables, freshly Brewed Starbucks regular & decaffeinated coffee, Tazo tea selections.

## **Lasting Impressions** based on a minimum 100 guests

\$ 71.00 per person

### **Please choose one of the following Soups:**

Cream of Potato Soup with julienne of Smoked Salmon & Chives

Leek & roasted Mushroom Soup garnished with crispy Leeks

Tomato & Orange Soup with Fennel scented Butter

Curried Yam Soup with Pea Shoots

### **Salads**

Mixed Organic Greens

with Buttermilk Dressing, Honey Dijon Dressing & Sesame Ginger Dressing

Traditional Caesar Salad with Parmesan Cheese Brittle & Herb Focaccia Croutons

### **Please choose four of the following options:**

A selection of fine Cold Cuts & Cheeses with an Assortment of Condiments

Antipasto Platter

with Genoa Salami, Assorted marinated Olives, roasted Artichokes,  
Peperonato & Provolone Cheese

Caprese Salad with Organic Greens, fresh Roma Tomatoes &

Basil infused Bocconcini Cheese with Balsamic Vinaigrette

Baby Potato & Double Smoked Bacon Salad

with Spicy Mustard Vinaigrette

Cherry Tomato, Cucumber & Bay Shrimp Salad

with Ponzu Dressing

Fresh Vegetable Platter with Hummus & Sundried Tomato Pesto Dip

Imperial Salad

Suey Choy, Bok Choy, Carrots, Mushrooms, Peppers & Red Onions  
in a Sesame Ginger Vinaigrette

Fresh Basil scented Bruschetta with Olive Oil Crostini

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**Please choose one of the following items~Carved in the room by a Personal Chef:**

Slow roasted Prime Rib of Beef with Horseradish, Yorkshire Pudding and au Jus  
Plum glazed Turkey Breast with a Sage & Apple Stuffing, Traditional Pan Turkey Gravy  
Roasted Pork Loin stuffed with an Apple Raisin Chutney, accompanied by a Calvados Jus  
Herb crusted roasted New York Striploin with Horseradish and a Grainy Mustard au Jus  
Dill-Pistachio Pistou crusted Salmon with a Cucumber Lime Salsa

**Please choose three of the following options:**

Pan seared Artic Char on a bed of Baby Bok Choy with Kalamata Olive Tapenade  
Grilled Rosemary Lamb Chops with a Mint Jus & Balsamic Syrup  
Grilled Chicken Breasts & Braised Boneless Chicken Thighs on a Red Chili Cream Sauce  
Grilled Halibut topped with crispy Shallot Rings on Lemongrass Tomatoes  
Caesar flavoured Bouillabaisse featuring Halibut, Salmon, Mussels & Shrimp  
with a Red Pepper Rouille  
Roast Pork Loin on a Bacon Sherry Vinaigrette, Honey Braised Pork Saddle  
Cheese & Spinach Manicotti with a broken Tomato Sauce with Basil Parmesan Crisp

**Please choose one of the following accompaniments:**

Brown Butter & Green Onion whipped Potatoes  
Seven Grain Rice Pilaf  
Herb roasted Red, Purple & Fingerling Potatoes  
Dried Fruit & Parsley Orange scented Couscous  
Steamed New Potatoes tossed with a Citrus Herb Butter  
Sweet Potato & Yukon Gold Potato Gratin with fresh Herbs & Swiss Cheese

**Desserts**

Dark Chocolate Fudge Torte  
New York Cheesecake Domes  
Milk Chocolate Wild Berry Brûlée  
Peanut Butter Nanaimo Bars  
Frangelico Tiramisu  
Chocolate Pot de Crème  
Cassis Blackout Torte  
Raspberry White Chocolate Cheesecake  
Cherry Clafoutis



## Kids Korner designed for Kids 2-10 years

Chicken Noodle Soup

Raw Vegetables with Ranch Dip

Please choose one of the following options:

Mini Burgers with Curly Fries

Chicken Fingers with Plum Sauce & Curly Fries

Kids Cheese Pizza

Grilled Chicken Breast, Mashed Potatoes & Vegetables

Please choose one of the following options:

Giant Chocolate Chip Cookie Ice Cream Sandwich

Sheraton S'mores

Strawberry Shortcake

Choice of Milk, Soft Drink or Juice

**\$ 25.00 per child**