

Sheraton Suites Calgary Eau Claire | Plated Lunch



All Entrées include rolls and butter, freshly brewed Starbucks regular & decaffeinated coffee, Tazo tea selections.

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
Three Onion Soup with White Cheddar Brittle	\$ 9.50

Salad

Spinach Salad with Honey Dijon Dressing Crispy Carrots, Candied Pistachio Crumble	\$ 10.00
Wedge of Butter Lettuce with Buttermilk Dressing Cherry Tomatoes, diced Bacon, slices of Hard Boiled Egg	\$ 10.00
Mixed Greens with Sesame Ginger Dressing California Rolls, Sesame Lavash Crackers, crispy Pickled Ginger	\$ 10.00
Traditional Caesar Salad with Parmesan Cheese Brittle, Focaccia Croutons	\$ 9.50
Tomato Wallpaper with Basil marinated Baby Bocconcini & a Duo of Balsamic Drizzle	\$ 10.00

Entrées

Grilled 6oz Sirloin Steak with Red Wine Shallot Port Butter Broken Red Skin Potatoes & Seasonal Vegetables	\$ 26.00
Pan seared Chicken Supreme stuffed with Asiago Sage Butter Gewürztraminer Jus, Brown Butter whipped Potatoes, Seasonal Vegetables	\$ 26.00
Pearl Onion and Mushroom braised Boneless Chicken Thighs Vegetable Couscous, Olive Oil & Parmesan Crostini	\$ 25.00
Pan seared Rainbow Trout with Lemon Chive Butter Sauce Olive Oil crushed Potatoes & Seasonal Vegetables	\$ 24.50
Dukkah crusted Salmon with Dried Fruit, Warm Citrus Vinaigrette Couscous & Seasonal Vegetables	\$ 24.00
Wild Mushroom & roasted Garlic Cannelloni Basil crushed Tomato Sauce & roasted Mini Peppers	\$ 23.00
Baked Mushroom and Boursin Cheese Risotto White Cheddar and Pea Shoot Salad with Leek Cream	\$ 24.50



Dessert

Apple Calvados Flanette Toffee Caramel Sauce & Toasted Almonds	\$ 10.00
Chocolate Hazelnut Mousse Bombe, Caramel Banana Center with Nut Florentine & Ibarra Sauce	\$ 10.00
Double Chocolate Mousse Torte Espresso Anglaise & Chocolate Crisp	\$ 10.00
Lemon Crème Brûlée Tart Coconut Frangipane & Fresh Berry Salad	\$ 10.00
Apple Rhubarb Strudel with Vanilla scented Chantilly Cream & Seasonal Berries	\$ 10.00
Classic Sour Cream topped New York Cheesecake Citrus scented Berry Compote & Mosaic of Seasonal Fruit	\$ 10.00
Praline Caramel Cheesecake with Fleur de Sel Caramel & Cinnamon Vanilla Sauce	\$ 10.00
Raspberry Charlotte with Mango Compote & Chocolate Curl	\$ 10.00
Lemongrass & Vanilla Crème Brûlée with Sesame Sablé	\$ 10.00
Rice Pudding in Coconut Cream Grenadine Syrup with Mango Chutney	\$ 10.00
Maple Sugar Pecan Pie Vanilla Bean Anglaise & Walnut Shortbread	\$ 10.00

Sheraton Suites Calgary Eau Claire | Lunch Buffet



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

Oktoberfest minimum 15 guests

Assorted Rolls & Butter

Choice of Soup:

Borscht with Chive Sour Cream or Goulash Soup

Baby Potato & double smoked Bacon Salad with Spicy Mustard Vinaigrette

Celery Root Salad with Roasted Walnut & Lemon Caraway Seed Vinaigrette

Breaded Pork Cutlet with a Hunter Sauce

Grilled Veal Bratwurst on braised Red Cabbage with caramelized Onions

Spaetzle Gratinée with Swiss Cheese

Schokoladenbrot (Traditional German Chocolate Cake)

Donauwellen (Danube Wave Cake- made with Cherries, Cream & Chocolate)

Black Forest Cherry Tart Slice

Strawberry Bavarian Cream Cups

\$ 36.00 per person

West Coast minimum 15 guests

Assorted Rolls & Butter

Apple Cider & Squash Soup

Organic Greens topped with Micro Greens & Pea Shoots

with Buttermilk Vinaigrette & Honey Dijon Vinaigrette

Cherry Tomato & Cucumber Salad with Ponzu Dressing

Roasted Vegetable Salad

featuring Eggplant, Bell Peppers, Zucchini, Lemon & Feta Cheese

Herb Roasted Chicken Breast on Red Chili Cream

Grilled Salmon with a warm Miso Vinaigrette

Pan seared Crab Cakes with Herb Aioli

Oven roasted Fingerling Potatoes with fresh Rosemary & Garlic

Oven roasted Mini Peppers & Asparagus

Peanut Butter Nanaimo Bars

Chocolate Boudino Tart

Sour Cream Cheese Iced Carrot Cake

\$ 39.00 per person

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Little Italy minimum 10 guests

Minestrone Soup with Lavash Crackers

Caprese Salad with Organic Greens, fresh Roma Tomatoes & Basil

Infused Bocconcini Cheese with Balsamic Vinaigrette

Antipasto Platter:

Genoa Salami, Assorted marinated Olives, roasted Artichokes, Peperonata & Provolone Cheese

Custom Pizza ~ Create two Pizzas with three toppings per pizza:

Ham, Chicken, Chorizo Sausage, Pepperoni, Baby Shrimp, Feta Cheese, Bocconcini Cheese, Sundried Tomatoes, Pineapple, Grilled Vegetables, Roma Tomatoes, Mushrooms, Roasted Peppers, Black Olives, Spinach, Anchovies

Each Pizza is topped with Zesty Tomato Sauce & a three Cheese Blend of Provolone, Mozzarella & Asiago

Select one of the following:

Grilled Spolumbo's Italian Sausage on broken Tomato & fresh Basil Sauce

Four Cheese Ravioli with fresh Herb Tomato Sauce

Cheese & Spinach Manicotti with Rosé Sauce

Pasta Alforno ~ Penne Pasta topped with Bolognese Meat Sauce & Gratinée with Mozzarella & Parmesan

Torta di Ricotta Limone

Asti marinated Strawberries with Zabaione

Piemonte Berry Pannacotta

Peach Crostata

\$ 34.00 per person

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Island of Mykonos minimum 15 guests

Traditional Greek Salad

Organic Greens with Lemon Oregano Vinaigrette & julienne of marinated Sundried Tomatoes

Greek Pasta Salad with Baby Shrimp & toasted Pita Chips

Lemon Olive Oil drizzled Hummus

Traditional Spanakopita

Beef Souvlaki

Grilled Chicken Souvlaki marinated in Lemon Pepper Olive Oil

Medley of roasted Zucchini, Eggplant, Red Onions & Bell Peppers

Baby Potatoes tossed with Garlic & fresh Rosemary

Strawberry & Macaroon Kebabs

Basboosa- A Traditional Semolina Cake

Karithopita- Greek Walnut Cake

Almond & Pistachio Baklava

\$ 35.00 per person

Just West of Chinatown minimum 15 guests

Choice of savory Chicken Broth with Pork Wontons or Hot & Sour Soup

Imperial Salad with Suey Choy, Bok Choy, Carrots, Mushrooms, Peppers & Red Onions in a Ginger Vinaigrette

Rice Noodle Salad with julienne of Vegetables & Spicy Peanut Dressing

Asian Coleslaw with Pea Shoots & Pea Sprouts

with a tangy Rice Vinegar Dressing & toasted Sesame Seeds

Ginger Chicken- a Calgary China town Specialty!

Sliced Beef in Oyster Sauce on a bed of Baby Bok Choy

Vegetarian Spring Rolls with Plum Sauce

Vegetable Stir Fried Rice

Sesame Stir Fried Green Beans and Red Peppers

Coconut Brûlée

Mango Mousse Pandan Cake

Lychee Custard

Island Tapioca Rice Pudding Cups

\$ 36.00 per person

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Los Olas minimum 15 guests

Choice of Soup:

Roasted Corn & Ancho Soup or Chipotle Chicken Tortilla Soup

Five Layer Dip with Tri-Colour Tortilla Chips

Salsa, Guacamole, Sour Cream, Black Olives & shredded Jack Cheese

Black Bean & Rice Salad with Fresh Lime Vinaigrette

Organic Greens with Cilantro Vinaigrette

Build your own Taco Station:

Mexican seasoned Lean Ground Beef, shredded Chicken with Salsa Fresca, smoked Corn & Rice

Crispy Taco Shell

Guacamole, Salsa, Sour Cream, shredded Jack Cheese

Shredded Lettuce, Pickled Jalapenos

Cilantro & Green Pea Rice with smoked Jalapeno Peppers

OR

Build your own Fajita Station:

Chicken Brochette, Mexican seasoned Lean Ground Beef, Mexican seasoned grilled Vegetables

Warm Tortillas

Guacamole, Salsa, Sour Cream, shredded Jack Cheese

Shredded Lettuce, Pickled Jalapenos

Cilantro & Green Pea Rice with smoked Jalapeno Peppers

Bittersweet Mexican Chocolate Mole Cake

Naranja Custard Flan- Orange Custard Flan topped with Caramel

Vanilla Cream Filled Churros

Alfajores Caramel Sandwich Cookies

\$ 35.00 per person

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Patio Time minimum 15 guests

Tri-Colour Tortilla Chips & Salsa

Organic Greens

with Honey Dijon Vinaigrette, Raspberry Vinaigrette & Tangy Citrus Vinaigrette

Baby Potato Salad with creamy Horseradish scented Dressing

Soy & Ginger scented Coleslaw

Choose three Entrées:

Basil Pesto marinated Chicken Breast

Charbroiled Alberta Beef Burgers

Vegetarian Burgers

Bavarian Smokies with Torpedo Buns

Chicken Souvlaki Skewers with Pita Pockets & Tzatziki Sauce

BBQ Pulled Pork with Sub Buns

Onion & Herb Kaisers, Cheddar Cheese, Sliced Tomatoes, Onions, Lettuce, Pickles, Mayonnaise, Mustard, Ketchup, Sweet Garden Relish

Lemon Pepper Sweet Potato Fries

Sautéed Onions & Mushrooms

Tres Leche Banana Tarts

Devil's Food Cake

Chocolate Rice Krispy Bars

Churros

\$ 35.00 per person

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Market Quickie minimum 10 guests

Chef's Seasonally Inspired Soup with Lavash Crackers

Choose three Salads:

Baby Potato Salad with Creamy Horseradish scented Dressing

Soy & Ginger accented Coleslaw

Organic Greens with Honey Dijon Vinaigrette, Raspberry Vinaigrette & Tangy Citrus Vinaigrette

Couscous Salad with Curried Vegetables

Roasted Corn & Tomato Salad

Sherry marinated Mushroom Salad with toasted Pine Nuts

Tomato, Artichoke & Red Onion Salad with fresh Basil & White Balsamic Vinaigrette

Choice of one Warm Sandwich:

Warm Corned Beef on Rye Bread with Dijon Mustard

Warm Pulled Pork on Sub Buns with BBQ Sauce

Warm BBQ Beef, caramelized Onions, grilled Peppers
with Horseradish Mayonnaise on a crusty Baguette

Choice of three Cold Sandwiches:

Baby Shrimp Salad with Lemon Mayonnasie, Butter Leaf Lettuce on a Croissant

Tuna Salad with Citrus Mayonnaise, Pea Shoots on a Ciabatta Bun

Falafel & Feta Cheese with marinated Peppers & Parsley Mint Salad on a Pita Bread Roll

Grilled Chicken Breast with Alberta White Cheddar & Honey Dijon Mayonnaise
in a Tomato Tortilla Wrap

Creamy Egg & Dill Salad with Organic Greens on a Croissant

Black Forest Ham & Brie Cheese, Leaf Lettuce & Quince Mayonnaise on Foccacia Bread

Smoked Turkey & Provolone Cheese, Leaf Lettuce & Cranberry Mayonnaise
in a Spinach Tortilla Wrap

Raspberry White Chocolate Cheesecake

Glazed Lemon Tarts

German Chocolate Cake

Fleur de Sel Caramel

\$ 34.00 per person