

Sheraton Suites Calgary Eau Claire | Christmas Lunch



All Lunch entrées include rolls and butter, Seasonal Vegetables, freshly brewed Starbucks regular & decaffeinated coffee, Tazo tea selections.

Plated Lunch minimum 3 course

Starters

Wild Mushroom & roasted Garlic Cannelloni with Basil crushed Tomato Sauce	\$ 14.00
Gathered Greens with Citrus marinated Golden Beets, Snow Goat Cheese, Lemon Thyme Vinaigrette	\$ 10.00
Cream of Mushroom Soup with Asparagus	\$ 9.50

Entrées

Chicken Breast Supreme stuffed with Figs & Brie, Port Jus Olive Oil crushed Potatoes	\$ 26.00
6oz New York Steak with Honey Whiskey Jus Stone Mustard Whipped Potatoes	\$ 26.00
Pan seared Salmon with Fennel Leek Cream Sauce Crushed Fingerling Potatoes	\$ 24.00

Desserts

Cinnamon Spiked Eggnog Brûlée with a soft Manjari Centre, Crushed Candy Cane Shortbread Cookie & Chocolate Curl	\$ 10.00
Flourless Orizaba Chocolate Mousse Yule Log, Yuletide Shortcake with a Caramel Creameaux	\$ 10.00
Moist Ganache Glazed Rum Spice Cake & Fruit of the Cacao Cold Soufflé, Star Anise infused Anglaise	\$ 10.00
Warm Sticky Toffee Pudding & a Morello Cherry Brownie, Whipped Ganache & Matcha Tea Anglaise	\$ 10.00

Sheraton Suites Calgary Eau Claire | Christmas Lunch Buffet



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

Memories of Home Lunch Buffet based on a minimum 30 guests

\$ 53.00 per person

Starters

Roasted Parsnip & Potato Soup with a Truffle Crème Fraîche
Winter Greens with Buttermilk Dressing, Pomegranate Vinaigrette & Roasted Shallot Vinaigrette
Cherry Tomato, Cucumber & Bay Shrimp Salad with Ponzu Dressing

Entrées

Traditional Tom Turkey with Sage Apple Stuffing, Cranberry Relish & Turkey Gravy
Tuscan Root Vegetable Ravioli in a Rosé Sauce with crisp Basil Leaves
Baked Salmon Fillets with a Mustard & Maple Syrup Glaze on Wilted Baby Spinach
Brown Butter & Chive whipped Potatoes
Medley of Winter Vegetables tossed in a White Balsamic Vinaigrette

Desserts

Maple scented Pecan Pie
Boca Negra Cake
Sour Cream glazed New York Cheesecake Domes
English Trifle
Dundee Cake
Cherry Linzer Slice



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Turtle Dove~Plated Dinner

\$ 73.50 per person

Golden Beet Soup with Herb Boursin Cream

Mixed Greens topped with Dried Fruit, Pine Nuts & Mandarin Oranges
with a Caramelized Orange Vinaigrette

Beef Filet with Shallot Marmalade, Stuffed Chicken Breast with Goat Cheese & Fig
served with a Port Jus, Olive Oil whipped Potatoes

Chocolate Pear Torte, Pear Gelee & a Chocolate Swirl
with a Macadamia Hazelnut Tart

French Hen~Plated Dinner

\$ 80.00 per person

Roasted Apple & Squash Soup

Smoked Duck & Spinach Salad with Sherry Vinaigrette & Candied Hazelnuts

Pan seared Salmon brushed with an Orange Gastric, White Wine Butter Sauce
with two Butter Poached Prawns, Cauliflower Mashed Potatoes

Red Velvet Raspberry & Chocolate Mousse Cake,
Sour Cream Panacotta & Slow Roasted Apricot Sauce



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The Partridge~Plated Dinner

\$ 83.00 per person

Cream of Fennel & Potato Soup
Scallop topped with Ice Wine Butter

Smoked Duck Breast & Duck Rilette, Port macerated Blueberries
with Frisee Mixed Greens, Ver Jus Vinaigrette

Beef Filet with Roasted Apple Brandy Jus, Pan seared Salmon brushed with Cider Gastric
Crispy Boursin Cheese Potato Pancake

Chocolate Chile Tower on a Madeline Sponge, Cherry Linzer Batonet, Xocotal
Rum Spice Glaze with a Mango Mint Chutney

Sheraton Suites Calgary Eau Claire | Christmas Dinner Buffet



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

Fireside Dinner Buffet based on a minimum 75 guests \$ 67.00 per person

Please choose one of the following Soups:

Roasted Butternut Squash & Yam Soup accented by Maple Syrup
Leek & Roasted Mushroom Soup garnished with crispy Leeks
Roasted Parsnip & Potato Soup with a Truffle Crème Fraîche

Salads

Winter Greens with Buttermilk Dressing, Pomegranate Vinaigrette & Roasted Shallot Vinaigrette
Traditional Caesar Salad with Parmesan Cheese Brittle & Focaccia Croutons
Baby Potato & Double Smoked Bacon Salad with Spicy Mustard Vinaigrette
Cherry Tomato, Cucumber & Bay Shrimp Salad with Ponzu Dressing

A Selection of Fine Cold Cuts & Cheeses with an assortment of Condiments
Pickle Tray featuring in house marinated Mushrooms, a selection of Olives & Pickled Vegetables

Please Choose one of the following Carved Items:

Traditional Tom Turkey with Sage Apple Stuffing, Cranberry Relish & Turkey Gravy
Roasted Alberta Beef Striploin with Shallot Cranberry Marmalade & Winter Jus

Cheese & Spinach Manicotti with a broken Tomato Sauce & Basil Parmesan Crisp
Braised Pheasant Legs with Shallots & Parsnips
Pan Seared Trout with Shiitake Mushrooms, Tomatoes & Ginger on wilted Spinach
Red & Yellow Potato Gratin with Alberta White Cheddar
Roasted Winter Vegetables tossed in Herbed Honey Butter

Desserts

Jivara Mousse Layered Red Velvet Cake
Amarena Cherry Cheesecake
Individual Eggnog Brûlée
Mango & Bitter Chocolate Mousse Torte
Bite sized Lemon Lime Meringue Tarts
Granny Smith Oatmeal Crisp
Babakube with a Mandarin Earl Gray Glaze
Verrine Ivorie Caramel
Chocolate Mousse Yule Logs