

Christmas Full Service Dinner

PLATED OPTIONS

Traditional

Slow Roasted Turkey Savory stuffing, pan gravy, cranberry sauce

Creamy Mashed Potatoes

Seasonal Vegetable Medley

Spring Mix Salad
Raspberry or candy cane vinaigrette

Freshly Baked Dinner Rolls, creamery butter

Decadent Holiday Dessert

Coffee & Tea

Yuletide

Cornish Game Hen
Sundried cranberry, wild rice stuffed

Oven Roasted Baby Potatoes

Seasonal Vegetable Medley

Spring Mix Salad
Raspberry or candy cane vinaigrette

Freshly Baked Dinner Rolls, creamery butter

Decadent Dessert

Coffee & Tea

Deluxe Feast

Prime Rib
Pan jus, Yorkshire pudding

Oven Roasted Baby Potatoes

Seasonal Vegetable Medley

Spring Mix Salad w Raspberry or candy cane vinaigrette

Freshly Baked Dinner Rolls, creamery butter

Decadent Holiday Dessert

Coffee & Tea

Festive

Applewood Smoked Festive Maple Ham

Scalloped Potatoes

Seasonal Vegetable Medley

Spring Mix Salad Raspberry or candy cane vinaigrette

Freshly Baked Dinner Rolls, creamery butter

Decadent Dessert

Coffee & Tea

Full service dinner packages include china, silverware, glassware, linens, napkins, set up and tear down.

Professional service staff and Chefs included with all package prices

Additional courses or specialty items can be added to any package.

Our chef would also be happy to design a customized menu specifically for you if you prefer.

Please contact one of our Event Professionals to request a quote

Prices subject to GST and applicable service charges

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BUFFET OPTIONS

Full service dinner buffet includes choice of three salads, entrée, accompaniment (potato or rice), seasonal vegetables, dessert selection, coffee and tea. Additional entrées or additional specialty items can be added. Please contact one of our event professionals for more details on customizing your menu.

Entrée Selections

Slow Roasted Alberta Turkey, Savory stuffing, pan gravy, cranberry sauce Prime Rib, Pan jus, Yorkshire pudding Cornish Game Hen, Sundried cranberry, wild rice stuffed Applewood Smoked Festive Maple Ham Maple Glazed Salmon Rosemary Grilled Chicken Breast Butter Chicken Pancetta wrapped Stuffed Pork Loin Roasted Vegetarian Lasagna

Salad Selections

Tossed Garden Greens Seafood Pasta Salad Butter leaf Lettuce with Cherry Tomato Spring Mixed Salad Tri-Colored Rotini Salad with Oregano Spinach Salad with Raspberry Vinaigrette Bocconcini Cheese Salad Spicy Thai Noodle Salad Tomato & Mozzarella Basil Salad Traditional Potato Salad Baby Red Potato Salad Traditional Pasta Salad Greek Salad with Feta Roma Tomato and Bermuda Onion, Basil Vinaigrette Coleslaw Sliced Tomato Salad with Basil and Balsamic Traditional Caesar Salad

Dessert Selections

Cheese Cake with Assorted Fruit Toppings Chocolate Mousse with Raspberry Sauce Apple Strudel **Assorted Fruit Pies** Fruit Kabobs with Chocolate Fondue Strawberries with Frangelico and Creamy Mascarpone Mango Blackberry Pastry Amaretto Cheese-Cake Black Forest Cake Mini Meringue Kisses Chocolate Tart with Strawberry Mousse **Assorted Dessert Squares** Strawberries Dipped in Dark Chocolate **Chocolate Tuxedo Strawberries** Assorted Chocolate Truffles Tiramisu Hazelnut Cake

Our chef would also be happy to design a customized menu specifically for you if you prefer. Special dietary or religious meals are available when requested.

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Please contact one of our Event Professionals to request a quote

All prices are per person based and are subject to change Prices subject to GST and applicable service charges

Tel: 403-515-0000

