



Create your own All Inclusive Buffet Dinner Menu

\$34.95 per person

Based on service of 50-99 guests
Includes A, B, C, D, E

\$29.95 per person

Based on service of 100-200 guests
Includes A, B, C, D, E

\$27.95 per person

Based on service of 201+ guests
Includes A, B, C, D, E

All dinner menus include required staffing for a two and a half hour reception

Also included are china plates, flatware, water glasses & linen napkin rentals

Any extra requirements, operational service charges, gratuities and GST are additional

(A) Choice of any two Entrées

Poultry

BRAISED CHICKEN IN WHITE WINE & GARLIC

Boneless chicken breast braised
in white wine and fresh garlic
with a hint of thyme

ORANGE GINGER CHICKEN

Boneless chicken breast glazed
with an orange ginger marmalade

SAGE ROASTED CHICKEN

With a wild mushroom sauce

CHICKEN TARRAGON

Breast of chicken in a cream
tarragon sauce

GRILLED TUSCAN CHICKEN

Tender breast of chicken grilled
with lemon and rosemary

CHICKEN CACCIATORE

Tender breast of chicken with a
tomato based sauce, green
peppers, mushrooms and onions

CHICKEN KIEV (+\$2)

Tender breast of chicken stuffed
with herb garlic butter

STUFFED CHICKEN BREAST

(+\$2)

With Prosciutto, Mozzarella & Basil

Beef

AAA CANADIAN ROAST BEEF

Served with a hearty gravy

LASAGNA

Layered with meat sauce,
parmesan, mozzarella and
cottage cheese

VEAL PARMIGIANA (+\$2)

Veal scaloppini baked with a
tomato sauce and cheese
sprinkled with parmesan cheese

AAA CANADIAN PRIME RIB

(+\$5)

Au jus

BRAISED SHORT RIBS (+\$5)

Served in a red wine au jus

AAA CANADIAN CHATEAU BRIAND (+\$7)

Tenderloin served medium rare
with a béarnaise sauce

Lamb

ROASTED LEG OF LAMB

(+\$7)

Marinated with rosemary,
honey, Dijon mustard,
lemon & garlic

Served with a red wine sauce

Seafood

BASIL RUBBED SALMON

(+\$2)

Flavored with extra virgin olive
oil and fresh basil

BROILED SALMON FILLETS

(+\$2)

With a cilantro fruit salsa and a
splash of tequila

HAZELNUT CRUSTED SALMON (+\$3)

Served with a creamy chive
sauce

CITRUS SEARED SEA BASS (+\$5)

Marinated with wonderful citrus
flavours

Pork

CUBAN STYLE PORK

Marinated in a citrus mojo,
served with a mango salsa

BAKED HAM

With a honey mustard glaze

GRILLED PORK MEDALLIONS (+\$3)

With a maple Dijon mustard
applesauce and caramelized
apples

telephone 403 245-5774

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email sales@anaffair.com

www.anaffair.com

3716 - 2 St. NE Calgary, AB T2E 3H7



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(B) Choice of any two

LEMON ROASTED POTATOES

With rosemary

RICE PILAF

BAKED POTATO

With sour cream, butter and chives

GARLIC MASHED POTATOES

*Creamy mashed potatoes infused with
fresh garlic*

TWICE BAKED POTATOES (+\$1)

With cheddar cheese and onion

CAJUN ROASTED POTATOES

With thyme & cayenne

VEGETABLE RICE PILAF

CHATEAU ROAST POTATOES

With rosemary & herbs

BAKED PARMESAN RISOTTO (+\$1)

With hints of garlic and fennel

BOURSIN MASHED POTATOES (+\$1)

*Creamy mashed potatoes infused with
Boursin cheese*

(C) Choice of any two

HONEY GLAZED CARROTS

Carrots tossed in light butter and honey

MEDLEY OF MIXED VEGETABLES

A variety of fresh vegetables lightly seasoned

ZUCCHINI

Sautéed with garlic and fresh herbs

ASPARAGUS

With roasted peppers

BRUSSEL SPROUTS

Sautéed with prosciutto

BROCCOLI

Tossed with lemon, almonds and butter

GREEN BEANS AMANDINE

Beans tossed with almonds & butter

BROCCOLI & CAULIFLOWER

Topped with a parmesan bread crumb blend

(D) Choice of any two

FOUR BEAN SALAD

TOSSED GREEN SALAD

With your choice of dressing

CAESAR SALAD

With croutons and parmesan cheese

TABOULEH SALAD

CRUDITES & RANCH DIP

WALDORF SALAD

MANDARIN ORANGE & ALMOND SALAD

SPINACH & STRAWBERRY SALAD

BROCCOLI AND FETA SALAD

CITRUS PECAN SALAD

PASTA SALAD

*(E) All meals include DINNER ROLLS with Butter
as well as ASSORTED HOMEBAKED DAINTIES*

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Vegetarian Ideas

MEDITERRANEAN PASTA

Penne pasta tossed with black olives, fresh tomatoes, yellow & red peppers, red onion and artichoke hearts
Seasoned with fresh herbs and virgin olive oil and topped with fresh grated Parmesan cheese

VEGETARIAN LASAGNA

Layers of pasta with fresh market vegetables and an Italian tomato sauce then topped with cheese

VEGETARIAN CHILI

Made with fresh market vegetables and served with a side of homemade corn muffins

PORCINI MUSHROOM RAVIOLI

Tossed in butter with garlic and onion

Additional Substitute Dessert Ideas

CHOCOLATE MOUSSE (+\$3)

Topped with a whipped cream rosette and fresh mint

HAZELNUT CAKE (+\$3)

A fluffy light cake with hazelnuts

ENGLISH TRIFLE (+\$3)

Layers of custard, fruit & cake

NEW YORK CHEESECAKE (+\$3)

With a raspberry sauce

FRUIT & FONDUE (+\$4)

Decadent dark chocolate

CHEESE BOARD (+\$4)

A variety of domestic and imported cheese accompanied with crackers

DOUBLE CHOCOLATE CAKE (+\$3)

Fresh chocolate cake layered with chocolate icing

CRÈME BRÛLÉE (+\$4)

Light custard with a caramelized sugar crust

FRENCH PASTRIES (+\$2)

From Napoleons to petit fours

Dessert ACTION Stations

(Extra staffing charges may apply)

CREPES STATION (+\$5)

Choose from the classic "Crepes Suzette" with Grand Marnier or our special "Black Russian Blueberry" Crepes with Kahlua and Vodka. Both are flambéed in front of your guests for that dramatic touch.

CHERRIES JUBILEE (+\$5)

Bing cherries flavoured with orange zest and flamed with kirsch
Served with French vanilla ice cream

ICE CREAM SUNDAE BAR (+\$2)

Vanilla ice cream with all the sides!
Fresh fruit, peanuts, chocolate chips, brownie bites, chocolate & caramel sauce and more!!

CHOCOLATE FOUNTAIN (+\$4)

Served with a fresh selection of strawberries, berries, pineapple and melon as well as biscotti, mini brownies, marshmallows and rice crispy bites
(Machine Rental fee extra)

Buffet Coffee Service

STARBUCKS COFFEE & ASSORTED TAZO TEAS

With cream, milk & sugar



We Proudly Brew
STARBUCKS COFFEE

Price per person \$2

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