



# 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 PRIMERIB**

**(+\$5)**

*Au jus*

**BRAISED SHORT RIBS (+\$5)**

Served in a red wine *au jus*

**AAA CANADIAN CHATEAUBRIAND (+\$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



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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 A MANDINE

Beans tossed with almonds & butter

### BROCCOLI & CAULIFLOWER

Topped with a parmesan bread crumb blend

## (D) Choice of any two

### FOUR BEAN SALAD

### WALDORF SALAD

### TOSSED GREEN SALAD

### MANDARIN ORANGE & ALMOND SALAD

With your choice of dressing

### SPINACH & STRAWBERRY SALAD

### CAESAR SALAD

### BROCCOLI AND FETA SALAD

With croutons and parmesan cheese

### TABOULEH SALAD

### CITRUS PECAN SALAD

### CRUDITES & RANCH DIP

### 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

### CHEESEBOARD (+\$4)

A variety of domestic and imported cheese accompanied with crackers

### DOUBLE CHOCOLATE CAKE (+\$3)

Fresh chocolate cake layered with chocolate icing

### CRÈME BRÛLEE (+\$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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