



Plate Service Menus

“Thoughts from the Kitchen”

Allow yourself to have an evening of peace, quiet, passion and taste. We will present to you and your guests wonderful fare, second to none service and a care free evening.

The following are menus that can be changed and customized to any events needs.

They are plate service menus that all include a four-course meal

** soup/appetizer, salad, entrée, and dessert **

#1

Cream of Carrot

***Pear & Hazelnut
Salad***

Galantina Di Pollo

New York Cheesecake

\$35 per person

#2

Thai Chicken & Peanut Cakes

***Red Citrus
Salad***

Beef Wellington

Chilled lemon-lime soufflé

\$42 per person

#3

Bruschetta

***Mandarin Orange & Almond
Salad***

Atlantic Peppered Salmon

Double Chocolate cake

\$42 per person

#4

Wild Mushroom Soup

***Pear and Pecan
Salad***

Peppered Filet of Beef

Crème Brulee

\$45 per person

#5

Shrimp Cocktail

***Spinach & Strawberry
Salad***

Chateau Briand

Chocolate Covered Strawberries

\$50 per person

#6

Goat Cheese Truffles

***Mixed Greens
Salad***

Veal Medallion

English Trifle

\$50 per person

***All pricing is based on service to 30 or more guests
Price does not include rentals, service staff, or service charges***

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