



Suggested All Inclusive Dinner Menus

*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*

#1

Traditional Buffet Dinner

AAA CANADIAN ROAST BEEF

Served with a hearty gravy

BRAISED CHICKEN IN WHITE WINE & GARLIC

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

GARLIC MASHED POTATOES

Seasoned with garlic goodness

VEGETABLE RICE PILAF

MEDLEY OF MIXED VEGETABLES

A variety of fresh market vegetables

TOSSED GREENS SALAD

With your choice of dressing

CAESAR SALAD

With croutons and parmesan cheese

ROLLS & BUTTER

Dessert

ASSORTED HOMEBAKED Dainties

A great selection of homemade tarts & squares

*Price based on service of 100 - 200 guests \$29.95
Price based on service of 50 - 99 Guests \$34.95
Please call or email for pricing of larger or smaller groups*

#2

Surf & Turf Buffet Dinner

BRAISED SHORT RIBS

Served in a red wine au jus

BASIL RUBBED SALMON

Flavored with extra virgin olive oil and fresh basil

BAKED POTATO

With sour cream, butter and chives

RICE PILAF

BAKED CAULIFLOWER

Topped with a parmesan bread crumb blend

ASPARAGUS

With roasted peppers

SPINACH & STRAWBERRY SALAD

CITRUS PECAN SALAD

ROLLS & BUTTER

Dessert

ASSORTED FRESH FRUIT

With a decadent chocolate fondue

*Price based on service of 100 - 200 guests \$39.95
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#3

International Buffet Dinner

CUBANSTYLEPORK

Marinated in a citrus mojo, served with a mango salsa

VEAL PARMIGIANA

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

PORCINI MUSHROOM RAVIOLI

Tossed in butter with garlic and onion

CAJUN ROASTED POTATOES

With thyme & cayenne

ZUCCHINI

Sautéed with garlic and fresh herbs

BROCCOLI & CAULIFLOWER

Topped with a parmesan bread crumb blend

TABOULEH SALAD

CITRUS PECAN SALAD

GARDEN SALAD

ROLLS AND BUTTER

Dessert

MINI CRÈME BRÛLÉE

Light custard with a caramelized sugar crust

CHOCOLATE MOUSSE

Topped with a whipped cream rosette and fresh mint

#4

Supreme Buffet Dinner

AAA CANADIAN PRIMERIB

Au jus

HAZELNUT CRUSTED SALMON

Served with a creamy chive sauce

GRILLED TUSCAN CHICKEN

Tender breast of chicken grilled with lemon and rosemary

BOURSIN MASHED POTATOES

Creamy mashed potatoes infused with Boursin cheese

BAKED PARMESAN RISOTTO

With hints of garlic and fennel

ASPARAGUS

With roasted peppers

GREEN BEANS AMANDINE

HONEY GLAZED CARROTS

GARDEN SALAD

SPINACH & STRAWBERRY SALAD

BROCCOLI AND FETA SALAD

CAESAR SALAD

WALDORF SALAD

ROLLS AND BUTTER

Price based on service of 100 - 200 guests \$39.95

Price based on service of 50 - 99 Guests \$44.95

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Price based on service of 100 - 200 guests \$43.95

Price based on service of 50 - 99 Guests \$49.95

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#5

Plated Dinner

Salad

SPINACH & STRAWBERRY SALAD

Drizzled with our house poppy seed dressing

Dinner

LEMON OREGANO CHICKEN

*Chicken grilled with lemon, garlic and oregano
Served over a roasted pepper tomato sauce*

CHATEAU ROAST POTATOES

With rosemary and fresh herbs

MEDLEY OF MIXED VEGETABLES

A variety of fresh market vegetables

Dessert

WHITE CHOCOLATE MOUSSE

*Garnished with fresh berries and mint
Served in a dark chocolate cup*

On table

ROLLS & BUTTER

Price based on service of 100 - 200 Guests \$34.95

Price based on service of 50 - 99 Guests \$38.95

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#6

Elegant Plated Dinner

Salad

PEAR & PECAN SALAD

*Fresh mixed greens topped with candied pecans and
fresh pear slices*

Dinner

AAA CANADIAN CHATEAU BRIAND

*AAA Canadian Beef tenderloin carved and served
medium rare with a red wine peppercorn sauce*

BOURSIN MASHED POTATOES

*Creamy mashed potatoes infused with
Boursin cheese*

ASPARAGUS

With roasted peppers

Dessert

CRÈME BRÛLEE

*Light custard with a caramelized sugar crust
Garnished with fresh berries*

CHOCOLATE COVERED STRAWBERRIES

Served family style

On table

ROLLS & BUTTER

Price based on service of 100 - 200 Guests \$49.95

Price based on service of 50 - 99 Guests \$54.95

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#7

Greek Barbeque Buffet

SOUVLAKI

Lamb, chicken & pork kebobs skewered with onion and bell peppers marinated in lemon, oregano, garlic and olive oil then grilled on site

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*

LEMON ROASTED POTATOES

With oregano and rosemary

ARTICHOKE & ROMAINE SALAD

GREEK SALAD

ANTIPASTO

Marinated olives, grape tomatoes, button mushroom

DOLMENDES

White rice combined with pine nuts and mint, wrapped in grape leaves

SPANAKOPITA

Phyllo pastry filled with spinach and feta

TZATZIKI AND HUMMUS DIPS

PITA BREAD

Dessert

FRESH FRUIT SKEWERS

With a lemon citrus yoghurt dip

BAKLAVA & APPLE COFFEE CAKE

Price based on service of 100 - 200 guests \$39.95

Price based on service of 50 - 99 Guests \$44.95

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#8

HEART SMART Buffet

CITRUS SEARED SEA BASS

Marinated with wonderful citrus flavours

ORANGE GINGER CHICKEN

Boneless chicken breast glazed with an orange ginger marmalade

VEGETARIAN LASAGNA

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

VEGETABLE RICE PILAF

BROCCOLI

Tossed with lemon, almonds and olive oil

BRUSSELS SPROUTS

Sautéed with almonds or prosciutto

CRUDITES & RANCH DIP

MANDARIN ORANGE & ALMOND SALAD

FOUR BEAN SALAD

SPINACH & STRAWBERRY SALAD

TABOULEH SALAD

Dessert

CHOCOLATE DIPPED STRAWBERRIES

With fresh fruit skewers

FROZEN VANILLA YOGHURT

Price based on service of 100 - 200 guests \$44.95

Price based on service of 50 - 99 Guests \$49.95

Please call or email for pricing of larger or smaller groups

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#9

Skewer & Salad Barbeque Buffet

SKEWERED PRAWNS

Blasted with garlic & butter

SKEWERED CHICKEN

With an amazing combination of zucchini with herbs and lemon zest

AAA CANADIAN SKEWERED BEEF

Tender sirloin blasted with seasonings with a horseradish cream

SKEWERED CHORIZO SAUSAGE

A spicy Italian treat with zucchini and peppers

VEGETABLE RICE PILAF

BROCCOLI AND FETA SALAD

GARDEN SALAD

MANDARIN ORANGE AND ALMOND SALAD

PASTA SALAD

Dessert

WATERMELON BASKETS

Filled with an assortment of seasonal fresh fruit in all shapes and sizes

This menu requires and includes a barbecue

Price based on service of 100 - 200 guests \$34.95

Price based on service of 50 - 99 Guests \$39.95

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#10

Classic Barbeque Buffet

AAA CANADIAN NEW YORK STEAK

Eight-ounce strip loin steak cooked to order

LEMON OREGANO CHICKEN

Tender breast of chicken grilled on site with lemon and herbs

BAKED POTATO

With sour cream, butter and chives

MEDLEY OF MIXED VEGETABLES

A variety of fresh market vegetables

GARDEN SALAD

Served with a ranch dressing

PASTA SALAD

CAESAR SALAD

FRESH CRUSTY ROLLS

With butter

Dessert

WATERMELON BASKETS

Filled with an assortment of seasonal fresh fruit in all shapes and sizes

This menu requires and includes a barbecue

Price based on service of 100 - 200 guests \$45.95

Price based on service of 50 - 99 Guests \$49.95

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Dessert Buffet Midnight Snack Coffee Service

Add a wonderful dessert buffet, midnight snack
or coffee service to any menu

Dessert Buffet

MINI CRÈME BRÛLÉE

Light custard with a caramelized sugar crust

CHOCOLATE MOUSSE

Topped with a whipped cream rosette and fresh mint

DOUBLE CHOCOLATE CAKE

Fresh chocolate cake layered with chocolate icing

HAZELNUT CAKE

A fluffy light cake with hazelnuts

NEW YORK CHEESECAKE

With a raspberry sauce

FRENCH PASTRIES

From Napoleons to petit fours

CHEESE AND FRESH FRUIT

Domestic and imported cheeses and seasonal fresh fruit served with a variety of crackers

ENGLISH TRIFLE

Alternating layers of custard, fresh fruit, sponge cake and whipped cream

BREADPUDDING

With a side of caramel sauce

Includes

STARBUCKS COFFEE & ASSORTED TAZO TEAS

With cream & sugar

Price based on service of 100 - 200 guests \$11.95

Price based on service of 50 - 99 Guests \$12.95

Please call or email for pricing of larger or smaller groups

Additional staffing hours and rentals may be required

Midnight Snack

CHEESE AND FRUIT

Cheddar, havarti, Gouda and brie combined with seasonal fresh fruit

SAUSAGES AND THEN SOME

Hunter, ham, garlic, and farmer sausages

VEGETABLES

Assorted veggies with a home-style ranch dip

COCKTAIL SANDWICHES

Bite size tortilla sandwiches with a variety of meat and vegetarian fillings

ASSORTED SMALL DESSERTS

Chewy brownies, rich Nanaimo bars, southern bars, date squares and more!

Price based on service of 100 - 200 guests \$5.00

Price based on service of 50 - 99 Guests \$7.00

Please call or email for pricing of larger or smaller groups

Additional staffing hours and rentals may be required



We Proudly Brew
STARBUCKS COFFEE

Buffet Coffee Service

STARBUCKS COFFEE & ASSORTED TAZO TEAS

With cream, milk & sugar

Price per person \$2.00