

CATERING MENU

FANTASYLAND
HOTEL





BREAKFAST BUFFET

Minimum order of 20 guests required for all menus.
Additional charge of \$5 per person will apply for guests less than 20.

CONTINENTAL BREAKFAST \$19 per person

- Fresh sliced fruit
- Freshly baked assorted muffins, Danish, cinnamon buns and croissants
- Artisan bagels and cream cheese
- Butter & fruit preserves
- Chilled fruit juices
- Assorted individual yogurts
- Starbucks regular, decaffeinated coffee & Tazo teas

EVERY DAY ALBERTAN \$30 per person

- Fresh sliced fruit
- Chilled fruit juices
- Freshly baked assorted muffins, Danish, cinnamon buns and croissants
- Butter & fruit preserves
- Starbucks regular, decaffeinated coffee & Tazo teas

Cold item (choose 1)

- Add 2nd item \$4
- Assorted individual yogurts
- Artisan bagels and cream cheese
- Selection of boxed cereals and milk

Breakfast eggs (choose 1)

- Add 2nd item \$4
- Scrambled eggs with chives
- Hard boiled eggs
- *Shakshuka (North African style poached eggs in spicy tomato sauce)
- *Menemen (Turkish style scrambled eggs with tomatoes, onions and chilies)
- Chorizo and vegetable scrambled eggs (mushroom, bell pepper, red onion, cilantro)

Breakfast protein (choose 1)

- Add 2nd item \$4
- Double smoked bacon
- Country breakfast sausages
- Chicken breakfast sausages
- Turkey & Saskatoon berry breakfast sausages
- Black forest ham

From the griddle (choose 1)

- Add 2nd item \$3
- Dutch crepes
- Dutch poffertjes
- French toast
- Buttermilk pancakes
- Belgian waffles

Breakfast sides (choose 1)

- Add 2nd item \$4
- Crispy hashbrowns with spring onion
- Prairie home-style potato with caramelized onion and chive
- Baked beans
- Corned beef, onion and potato hash

*100 people maximum

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BREAKFAST BUFFET ENHANCEMENTS

Chef attended omelette station \$11

Yogurt and oatmeal parfait station (hemp hearts, chia seeds, toasted honey oats, assorted flavoured yogurts and assorted fresh berries) \$9

6 oz. Fresh fruit yogurt smoothies \$6

Eggs Benedict \$6

Oatmeal \$3

Breakfast loaves \$4

Assorted cereals and milk \$4

Charcuterie (assorted deli meats and domestic cheeses) \$10

Bagels and lox, capers, red onion and cream cheese \$13

Chef attended Dutch crepe station (Nutella, strawberry sauce, berry compote, fruit filling, caramel sauce and chocolate sauce) \$13



BREAKFAST PLATED

*Minimum order of 20 guests required for all menus.
Additional charge of \$5 per person will apply for guests less than 20.*

ALL PLATED BREAKFASTS INCLUDE...

Freshly brewed regular and decaffeinated Starbucks coffee and a selection of rejuvenating Tazo teas. Assorted muffins, Danish, cinnamon buns and croissants, butter, fruit preserves and a glass of juice at each table.

MORNING SUNSHINE

\$25 per person

Scrambled eggs, brie with chives, home-style sautéed potatoes, caramelized onion, smoked bacon, country breakfast sausage and roasted herb tomato

EGGS BENEDICT

\$28 per person (Maximum 75 people)

Soft poached eggs on toasted English muffin with pea meal bacon and champagne hollandaise served with roasted herb tomato and home-style sautéed potatoes



LUNCH PLATED

*Minimum 20 guests
(additional charge of \$5 per guest will apply for groups less than 20).*

SALAD

Kale and romaine Caesar salad, pancetta crumble, croutons, asiago cheese, lemon wedge
Artisan spring green salad, cucumber, sweetie drops, shaved charred fennel, lemon and sumac white balsamic vinaigrette

ENTRÉE

Southern fried free range chicken breast, sugar waffle, maple bourbon chicken gravy, country slaw **\$36**
Kona lime, cilantro seared Mahi Mahi, fruit pico de gallo, cornbread, roasted seasonal vegetables **\$38**
Hoisin braised pork belly, steamed bao bun sandwich, sriracha mayo, pickled vegetables **\$36**

DESSERT

Mixed berry shortcake
Angel food cake
Crème caramel
Classic New York cheesecake
Starbucks regular, decaffeinated coffee & Tazo teas

SOUP

Caramelized onion and mushroom bisque
Smoked butternut squash and tomato bisque
OR
Leek and asparagus vichyssoise, saffron croutons and crème fraiche
Roasted parsnip and apple bisque
Roasted cauliflower soup, aged white cheddar, ale and bacon lardon

Alberta prime top sirloin steak sandwich, sautéed mushrooms, caramelized onion, Applewood smoked demi glaze, artisan baguette slice **\$40 (maximum 50 people)**
Vegetable Ratatouille, strozzapreti pasta, bean cassoulet **\$34 (vegan option)**



LUNCH

Minimum 20 guests
(additional charge of \$5 per guest will apply for groups less than 20).

SANDWICH DELECTIBLES \$28

Chef's soup of the day

Spring artisan greens with assorted dressings

Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons, shredded asiago

Assorted freshly baked rolls and sliced artisan loaves

Genoa salami, provolone, red onion, roasted red pepper, olive and roasted garlic aioli

Roast beef, Swiss cheese, tomato, leaf lettuce and horseradish aioli

Montreal smoked meat, Swiss cheese, caramelized onion and mustard

Ham, cheddar, garlic Boursin, tomato and kale

Turkey, alfalfa sprouts, spinach, cranberry mayonnaise, marble cheese, assorted tortilla wraps

Roasted vegetable and beetroot hummus wraps

Dill and cucumber lemon tuna salad

Watercress and lemon peppered egg salad

Assorted pickles

Pastry chef's creation of finger desserts

Starbucks regular, decaffeinated coffee & Tazo teas

CUSTOM CREATIONS \$30

Chef's soup of the day

Spring artisan greens with assorted dressings

Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons, shredded asiago

Assorted freshly baked rolls and sliced artisan loaves

Assorted charcuterie and cheese (roast beef, Montreal smoked meat, turkey, ham, Genoa salami, mortadella, cheddar, Swiss cheese, Applewood cheddar, Boursin)

Mayonnaise, horseradish aioli, alfalfa sprouts, tomato, cucumber, cranberry mayonnaise, horseradish aioli, olive and roasted garlic aioli, mustard

Dill, cucumber and Lemon tuna salad with cucumber and dill

Watercress and lemon peppered egg salad

Assorted roasted vegetables

Assorted pickles

Pastry chef's creation of finger desserts

Starbucks regular, decaffeinated coffee & Tazo teas

Continued on page 6



LUNCH ON THE GO \$26

All lunch boxes include the following

Bottled water

Apple, banana or pear

Kashi Joi bar (assorted flavours)

Mini Babybel cheese (assorted flavours)

Miss Vickie's potato chips (assorted flavours)

Sandwiches (Choose 1 item)

Genoa salami, provolone, red onion, roasted red pepper, olive and roasted garlic aioli on ciabatta

Roast beef, Swiss cheese, tomato, leaf lettuce and horseradish aioli on sourdough

Montreal smoked meat, Swiss cheese, caramelized onion and mustard on marble rye

Ham, cheddar, garlic Boursin, tomato and kale on multigrain

Turkey, alfalfa sprouts, spinach, cranberry mayonnaise, marble cheese, sundried tomato tortilla wrap

Roasted vegetable and beetroot hummus wraps

BABA'S KITCHEN \$33

Beet borscht

Cucumber and tomato salad

Kielbasa sausage, sautéed onions and bell peppers

Salmon with lemon, dill and caper cream

Cabbage rolls, rustic tomato sauce

Cheddar and potato perogies

Kiev cake

Starbucks regular, decaffeinated coffee & Tazo teas

UNDER THE TUSCAN SUN \$37

Tuscan soup

Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons, shredded asiago

Antipasti – olives, pepperoncini, mushrooms, pickles and artichokes

Garlic bread

Sausage and broccolini pasta, wilted spinach, green peas, fresh basil, grated grana padano, extra virgin Kalamata olive oil (Substitute Gluten free pasta for \$3)

Chicken picatta, lemon cream

Green beans, garlic and red pepper flakes

Tiramisu and biscotti

Starbucks regular, decaffeinated coffee & Tazo teas

FOOD OF OUR LAND \$38

Hamburger soup

Smoked salmon, cucumber, dill potato salad

Bison beef stew

Smoked chicken, wild mushroom cream

Three Sisters wild rice pilaf

Saskatoon berry tarts and assorted petit fours

Starbucks regular, decaffeinated coffee & Tazo teas

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EAST MEETS WEST \$36

Wonton soup
 Oriental rice noodle salad
 Black bean and prune braised pork spare ribs
 Chicken mango Thai curry
 Lemongrass and Thai basil scented jasmine rice
 Steamed baby bok choy, soy, sesame and browned garlic
 White peach jelly and lychee mousse cake
 Starbucks regular, decaffeinated coffee & Tazo teas

MI CASA ES SU CASA \$36

Pinto bean soup
 Black bean and corn salad with shredded romaine, crispy tortilla, salsa bandera with cilantro lime dressing
 Roasted Mexican spiced free range chicken breast with rajas con crema (roasted bell pepper and corn sauce)
 Rockfish fish tacos with condiments (shredded habanero, tomatoes, diced onion, salsa verde, jalapeno, sour cream and salsa)
 Flour tortilla (substitute corn tortilla for \$1.50)
 Arroz rojo (Mexican rice)
 Roasted seasonal vegetables
 Pastel de tres leches (three milk cake)
 Starbucks regular, decaffeinated coffee & Tazo teas

THE SPICE ROAD \$35

Mediterranean chickpea soup
 Greek salad, watercress, and fresh oregano
 Roasted parsley, lemon and turmeric chicken, Kalamata olive and grapes
 Lamb navarin
 Balsamic roasted zucchini and squash vegetables
 Baklava
 Starbucks regular, decaffeinated coffee & Tazo teas

WATERPARK BBQ COOKOUT \$32

Artisan spring mix with assorted dressings
 Coleslaw
 All beef burgers
 All beef wieners
 Assorted condiments – buns, ketchup, mustard, mayonnaise, diced onion, pickles, jalapeno, lettuce, tomato, sliced cheddar and sliced Swiss cheese
 French fries and gravy
 Assorted finger desserts and pastry squares
 Starbucks regular, decaffeinated coffee & Tazo teas



DINNER PLATED

SOUP

(choose 1)

Caramelized onion and mushroom bisque

Smoked butternut squash and tomato bisque

Leek and asparagus vichyssoise, saffron croutons and crème fraîche

Roasted parsnip and apple bisque

Roasted cauliflower soup, aged white cheddar, ale and bacon lardon

MAIN

(choose 1)

AAA Alberta prime rib, roasted garlic and sour cream mashed potato, seasonal vegetable medley and merlot jus **\$63 (add Yorkshire pudding for \$2)**

AAA Alberta tenderloin, mustard and herb crusted, fondant potato, seasonal vegetable medley, ale and star anise reduction **\$72**

Pan seared fresh Atlantic salmon, polenta mousse, seasonal vegetable medley, fried capers, candied tomatoes, butter and cream **\$55**

Stuffed Mediterranean pepper, seasonal vegetable medley, artichokes, grapes, navy bean, olives, kasha pilaf and roasted vegetable coulis **\$48**

Seared chicken supreme, creole cream, green chile and garlic mashed potato and fried okra **\$54**

SALAD

(choose 1)

Caesar kale and romaine, pancetta crumble, crouton, asiago cheese, lemon wedge

Beet carpaccio salad, arugula and yuzu vinaigrette

Lentil salad, red & golden beet wedge, spicy savoury walnut crumble and red wine buttermilk dressing

Artisan spring green salad, cucumber, sweetie drops, shaved charred fennel, lemon and sumac white balsamic vinaigrette

Grilled Alberta pork chop, warm niçoise potato salad, balsamic caramelized shallot purée and apple cider caramel jus **\$52**

Braised boneless short rib, roasted fennel mousse, honey heirloom carrots and parsnips and sherry caramel jus **\$58**

Black cod, lemongrass and vanilla cream, seasonal fresh fruit chutney, coconut jasmine rice, braised leek and baby bok choy **\$69**

Braised Moroccan lamb shank, smashed parsley & lemon heirloom potato, sautéed kale, pomegranate and za'atar jus **\$63**

Smoked mozzarella ravioli, asparagus and mushroom and puttanesca rose **\$48**

Substitute gluten free chicken and kale ravioli to any of our pasta choices (add additional \$3)

Continued on page 9

DESSERT

(choose 1)

Classic New York cheesecake

Blood orange and cassis mousse cake

Triple berry and passion fruit cake

Hazelnut crunch, milk chocolate mousse,
candied praline

Pumpkin mont blanc

Opera gateau

Crème brûlée



DINNER BUFFET \$59

Minimum 50 guests.

COLD ITEMS

Salads (choose 5)

Artisan style spring mix and seasonal ribbon vegetables with assorted dressings

Kale and romaine Caesar salad with assorted condiments - croutons, bacon bits, shredded asiago, lemon wedges

Tabbouleh pasta salad

Greek style tri-colour quinoa salad

Apple, fennel, and balsamic coleslaw

Chickpea, asiago, and parsley salad

Roasted root vegetable, goat cheese, and arugula salad

Seasonal roasted squash and cranberry salad

Potato salad with dill, cucumber and feta

Sesame hoisin tofu noodle salad

Charcuterie board

Assorted Canadian cheese, cured and smoked meats

Castelvetrano and Kalamata olives, pepperoncini peppers, grilled bell peppers and red onion

Fruit preserves, grapes, crackers, water biscuits, artisan sliced baguette, grainy Dijon mustard

Seasonal vegetable platter with peppercorn ranch dip

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ENTRÉES

(choose 2)

Add additional item \$6

- Peach and bacon BBQ pork St. Louis ribs
- Roasted pork loin, Dijon mustard and maple jus
- AAA Alberta baron of beef rolls with merlot jus
- Asian 5 spiced and sweet soy braised Alberta beef short rib
- Tuscan style beef cassoulet, bacon, white navy bean, lima bean and bell peppers
- Balsamic glazed honey mustard roasted chicken breast
- Braised chicken pieces with ale and juniper berries
- Fresh Atlantic salmon with bouillabaisse
- Green Thai coconut curry Atlantic salmon
- Arugula pesto basa fillets
- Chermoula basa fillets
- Tandoori spiced boneless Alberta leg of lamb and yogurt raita
- Kasha and quinoa pilaf with ratatouille jus (vegan option)

VEGETABLE SIDE

(choose 1)

- Seasonal roasted vegetables
- Green beans almondine
- Roasted root vegetables with kale and Swiss chard

STARCH

(choose 1)

Add additional item \$4

- Gnocchi pasta, garlic Boursin and browned sage butter
- Smoked mozzarella ravioli, sundried tomato and pesto sauce
- Substitute Gluten free chicken and kale ravioli to any of our pasta choices (add additional \$3)*
- Duck fat and paprika roasted baby potato
- Sea salt and rosemary roasted baby potato
- Home-style roasted garlic and chive mashed potato
- Potato and cheddar perogies with assorted condiments (green onion, bacon bits and sour cream)

DESSERT

(plated, choose 1)

- Classic New York cheesecake
- Blood orange and cassis mousse cake
- Triple berry and passion fruit cake
- Hazelnut crunch, milk chocolate mousse, candied praline
- Pumpkin mont blanc
- Opera gateau
- Crème brûlée

DINNER BUFFET ENHANCEMENTS

Carving (minimum 35 people)

AAA Alberta prime rib, merlot jus, horseradish and grainy Dijon mustard \$14

AAA Alberta baron of beef, merlot jus, horseradish and grainy Dijon mustard \$10

Bone-in ham \$9

Upgrade to a Fantasy dessert buffet - \$8

Seasonal Fruit Platter - \$8 per person

Seasonal fresh fruit, coconut honey yogurt dip





RECEPTION

COLD HORS D'OEUVRES

per dozen

(minimum order of 3 dozen per selection)

Mushroom gruyere profiteroles **\$36**

Watermelon, feta with balsamic reduction **\$36**

Beetroot hummus, falafel crumble and lemon tahini aioli **\$36**

Chargrilled halloumi cheese, prosciutto wrapped nectarines with balsamic glaze **\$38**

Tuna poke in charcoal barquettes **\$42**

Spicy tuna and cucumber sushi ball, wasabi, and soy sauce **\$42**

Fresh seasonal oysters, served with horseradish, tobacco, Mexican hot sauce, lemon and apple mignonette vinaigrette **\$44**

HOT HORS D'OEUVRES

per dozen

(minimum order of 3 dozen per selection)

Vegetable spring rolls, plum sauce **\$36**

Vegetarian samosas, mint chutney **\$36**

Vietnamese pork spring rolls, sweet chili sauce **\$38**

Chicken 65 (battered fried chicken, tossed oriental spices, yogurt and curry leaves) **\$38**

Beef samosas and mint chutney **\$38**

Beer battered Kona lime basa pieces and lime caper tartar **\$38**

Malaysian chicken satay with spicy peanut sauce **\$38**

Coconut shrimp **\$38**

Mesquite black charcoal spiced calamari and lime aioli **\$40 per pound**

ACTION STATIONS

All action stations are accompanied by a Fantasyland Chef

Stations are for a maximum of 2 hours

Minimum 50 people (additional charge of \$275 will apply to groups less than 50 people)

Action stations or bars need to be ordered in conjunction with other reception items and are not substituted for dinner

Ramen noodle bar - \$16

Ramen noodles, tonkotsu broth, shrimp, pork belly, chicken, assorted seasonal fresh vegetables, corn, enoki mushroom, boiled egg, Sriracha sauce, chili oil, sweet ginger vinegar

Mashed potato bar - \$15

Butter chicken, braised beef, shredded marble cheese, scallions, bacon crumble, sour cream, beef gravy

Gnocchi poutine bar - \$15

Deep fried gnocchi pasta, beef gravy, rustic tomato sauce, cheese curds, assorted condiments (scallions, bacon crumble and fresh chopped herbs)

AAA Alberta beef prime rib station - \$18

Alberta prime rib roasted, horseradish, grainy Dijon mustard, merlot jus, pretzel buns and caramelized onion



RECEPTION BUFFET

Canapés based on 6 pieces per person.

RECEPTION BUFFET \$30

Passed Cold (choose 2)

Beetroot hummus, falafel crumble and lemon tahini aioli

Chargrilled halloumi cheese, prosciutto wrapped nectarines with balsamic glaze

Watermelon, feta with balsamic reduction on dim sum spoons

Mushroom gruyere profiteroles

Passed Hot (choose 4)

Vegetable spring rolls with plum sauce

Vietnamese pork spring rolls with sweet chili sauce

Vegetarian samosas with mint chutney

Chicken 65 (battered fried chicken, tossed oriental spices, yogurt and curry leaves)

Beef samosas and mint chutney

Beer battered Kona lime basa pieces and lime caper tartar

Malaysian chicken satay with spicy peanut sauce

Coconut shrimp

Action Station

Steel cut carved AAA Alberta roast beef with pan jus

Horseradish, mustards and pretzel buns

L1 SIGNATURE RUSTIC RECEPTION BUFFET \$40

Charcuterie platter (assorted local cured deli meat, assorted specialty cheese and white anchovy)

Marinated olives, pickled mushrooms, grilled vegetables and crostini

On the buffet:

Korean short ribs, kimchi with spicy red pepper sauce

Mesquite black charcoal spiced calamari with lime aioli

Julienne frites, pecorino with roasted garlic aioli

DAY AT THE HAMPTONS \$50 (minimum 48 hour notice)

Pickled tuna and Canadian sturgeon caviar with lemon aioli on crostini

Fresh seasonal oysters, served with horseradish, tabasco, Mexican hot sauce, lemon and apple mignonette vinaigrette (4 per person)

San Pellegrino assorted sparkling water

Spanish cava



LATE LUNCH

PLATTERS

Domestic Cheese Platter - \$10 per person

Babybel, Jalapeno Havarti, Swiss, blue cheese, brie and cheddar

Assorted fruit preserve, grapes, crackers and water biscuits

Gourmet Fine Cheese Platter - \$12 per person

Garlic and herb Boursin, smoked Applewood cheddar, drunken goat, Roquefort and brie

Assorted fruit preserve, grapes, crackers and water biscuits

Deli Meat Platter - \$10 per person

Montreal smoked meat, Genoa salami, roast beef, honey ham, turkey

Assorted pickles and olives, artisan sliced baguette and grainy Dijon mustard

Charcuterie Board (Cheese and Cured Meats) - \$23 per person

Prosciuttini, coppa, bresaola, spicy soppressata, venison salami

Triple cream brie, drunken goat, Roquefort, garlic and herb Boursin, smoked Applewood

Castelvetrano and Kalamata olives, pepperoncini pepper, grilled bell pepper and red onion

Fruit preserves, grapes, crackers, water biscuits, artisan sliced baguette, grainy Dijon mustard

Seasonal Fruit Platter - \$8 per person

Seasonal fresh fruit with coconut honey yogurt dip

Seasonal Fresh Vegetable Platter - \$6 per person

Fresh seasonal steel cut vegetables with peppercorn ranch dip

STATIONS & BARS

Ramen noodle bar - \$16

Ramen noodles, tonkutsu broth, shrimp, pork belly, chicken, assorted seasonal fresh vegetables, corn, enoki mushroom, boiled egg, Sriracha sauce, chili oil and sweet ginger vinegar

Mashed potato bar - \$15

Butter chicken, braised beef, shredded marble cheese, scallions, bacon crumble, sour cream and beef gravy

Gnocchi poutine bar - \$15

Deep fried gnocchi pasta, beef gravy, rustic tomato sauce, cheese curds with assorted condiments (scallions, bacon crumble and fresh chopped herbs)

Continued on page 14

PIZZAS (14")

Hawaiian - \$22.50

Ham and pineapple

Meat Lovers - \$23.49

Beef, ham, pepperoni and sausage

Bacon cheeseburger - \$23.49

Beef, onion, bacon, mozzarella, cheddar

Mediterranean vegetarian - \$23.49

Olives, onion, olives, peppers, tomato, feta, oregano, fresh arugula

Canadian - \$23.49

Pepperoni, bacon and button mushrooms

**substitute gluten free 10 inch pizza for \$18*

CREATE YOUR OWN PIZZAS (14")

- Bacon
- Beef
- Pepperoni
- Green peppers
- Pineapple
- Ham
- Olives
- Jalapenos
- Chorizo sausage
- Tomatoes
- Onions
- Mushrooms

One topping - \$19.75

Two toppings - \$22.50

Three toppings - \$25.25

More than three toppings: \$2.50 each topping



BREAKS

BREAK ENHANCEMENTS

Cake loaves \$4

Individual Miss Vickie's potato chips \$3

Individual salted pretzels \$3

Ice cream drumsticks \$3.50

Ice cream sandwiches \$3

House made granola bar \$3.50

MadeGood mini balls \$3 (gluten free)

Kashi Joi energy bar \$4.50 (gluten free)

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STATIONS & BARS

(minimum of 50 guests, maximum of 1.5 hour service)

Donut Action Station - \$12

Mini donuts with assorted toppings warmed and garnished by one of our Fantasyland Chefs
Starbucks regular, decaffeinated coffee and assorted Tazo teas

Pretzel Bar - \$11

Mini soft house made pretzels served with honey mustard, cheese sauce and cinnamon sugar
Starbucks regular, decaffeinated coffee and assorted Tazo teas

Healthy Kick - \$18

House made granola bars
Assorted individual yogurts
Trail mix, assorted nuts and fruit preserves
Vegetable crudité and yogurt raita
Bottled water and Vitamin Water

Galaxyland - \$16

Freshly popped popcorn – truffle and caramel
Assorted cake pops
Rainbow Twizzlers
Assorted canned pop
Starbucks regular, decaffeinated coffee and assorted Tazo teas

PLATTERS

Seasonal Fruit Platter - \$8 per person

Seasonal fresh fruit with coconut honey yogurt dip

Seasonal Fresh Vegetable Platter - \$6 per person

Fresh seasonal steel cut vegetables with peppercorn ranch dip

Domestic Cheese Platter - \$10 per person

Babybel, jalapeno Havarti, Swiss, blue cheese, brie, cheddar
Assorted fruit preserve, grapes, crackers and water biscuits

Gourmet Fine Cheese Platter - \$12 per person

Garlic and herb Boursin, smoked Applewood cheddar, drunken goat, Roquefort, brie
Assorted fruit preserve, grapes, crackers and water biscuits

Deli Meat Platter - \$10 per person

Montreal smoked meat, Genoa salami, roast beef, honey ham, turkey
Assorted pickles and olives, Artisan sliced baguette, grainy Dijon mustard

Charcuterie Board (Cheese and Cured Meats) - \$23 per person

Prosciuttini, coppa, bresaola, spicy soppressata, venison salami
Triple cream brie, drunken goat, Roquefort, garlic and herb Boursin, smoked Applewood Castelvetro and Kalamata olives, pepperoncini pepper, grilled bell pepper and red onion
Fruit preserves, grapes, crackers, water biscuits, artisan sliced baguette and grainy Dijon mustard



KOSHER MENU



PLATED DINNER

Minimum 20 guests.

SOUP

(choose 1)

Mushroom Bisque
Tomato Bisque
Butternut Squash
Minestrone Soup
Lentil Soup

SALAD

(choose 1)

Israeli Salad
Oriental Cabbage Salad
Sweet Carrot Salad
Garden Salad with dressing

STARCHES

(choose 1)

Rice pilaf
Majadra rice
Fingerling potatoes
Greek style roast potatoes
Mashed potatoes
Hasselback potatoes

VEGETABLES

(choose 1)

Sautéed zucchini
Glazed baby carrots
Vegetable medley
Green & yellow beans

ENTRÉE

(choose 1) (price per person)

*Choose one sauce for Beef or Chicken:
Wine au jus, Raisin au jus, Mushroom sauce,
Grainy Dijon jus*

Boneless Chicken Breast - \$63

Breaded, herb crusted, stuffed, paprika roasted

Boneless Skinless Chicken Thigh / Leg - \$68

Skewers or steak

Bone In Chicken (8 Piece cut) - \$58

**English Cut Bone In Short Rib Steak (12 to 14 oz.)
- \$93**

Boneless Roast Prime Rib (8 oz.) - \$103

English Cut Braised Brisket (8 oz.) - \$75

Beef Roulade - \$71

Stuffed with root vegetables and gherkins

**Stir-fry Beef & Vegetables, Chicken & Vegetables,
Vegetarian Moussaka or Stuffed Peppers - \$45**

Salmon Fillet 6 oz. with Dill or Caper sauce - \$54

DESSERTS

(choose 1)

Chocolate lava cake
Apple strudel a la mode
Chocolate cake with strawberry sauce
Blueberry mousse cake
Strawberry & blueberry Napoleon
Pecan pie with chocolate sauce



BUFFET DINNER \$75/person

Minimum 20 guests.

SALAD

(choose 5)

- Israeli salad
- Oriental cabbage salad
- Sweet carrot salad
- Hummus and pita
- Baba ghanoush
- Puréed eggplant with roasted garlic
- Pickled beef salad
- Corn salad
- Pasta salad
- Roasted red pepper dip with pita
- Pickles and olives

STARCHES

(choose 1)

- Rice pilaf
- Majadra rice
- Fingerling potatoes
- Greek style roast potatoes
- Mashed potatoes
- Hasselback potatoes

VEGETABLES

(choose 1)

- Sautéed zucchini
- Glazed baby carrots
- Vegetable medley
- Green beans
- Medley of carrots, yellow and green beans

MAIN

(choose 2)

- Roasted bone in chicken pieces
- Beef stir-fry
- Chicken stir-fry
- Stuffed chicken breast medallions (duxelle or bread stuffing)
- Sliced roasted chicken breast
- Meatballs with gravy
- Beef stroganoff
- Stuffed peppers

DESSERTS

(choose 1)

- Chocolate lava cake
- Apple strudel a la mode
- Chocolate cake with strawberry sauce
- Blueberry mousse cake
- Strawberry & blueberry Napoleon
- Pecan pie with chocolate sauce

OR Upgrade to a

DESSERT BUFFET \$9 per person

Combination of assorted cakes, tarts, finger pastries

Add on Fruit Platter - \$6 per person



HORS D'OEUVRES & PLATTERS

HORS D'OEUVRES

(price per dozen)

- Chicken satay - \$60
- Beef satay - \$60
- Fish kebabs - \$40
- Stuffed mushroom caps - \$28
- Bourekas - \$28
- Potato knish - \$28
- Mini mushroom quiche - \$28
- Eggplant tartar in spoon - \$30
- Pakorras - \$25
- Samosas - \$25
- Individual crudités in cups - \$36

PLATTER OPTIONS

(family style)

2 items (\$5 per person)

3 items (\$7 per person)

- Hummus & pita
- Roasted red pepper dip
- Baba ghanoush
- Roasted garlic mashed eggplant
- Pickled beet salad
- Pickle & olive platter
- Corn salad
- Devilled eggs with fried onion

PLATED APPETIZERS

(price per person)

- Platter of smoked salmon & rye bread - \$9
- Salmon encroute - \$9
- Mushroom & leek quiche - \$5
- Bruschetta with crostini - \$7
- Wild mushroom ragout on puff pastry - \$9





EAST INDIAN MENU



BUFFET DINNER \$60/person

Naan or butter Naan is included. Minimum 50 guests.

COLD SELECTIONS

Mixed greens with assorted dressings
Mixed pickles and pappadums
Kachumber
Papdi Chaat
Laccha Onion
Raita
Indian Street Corn Salad

HOT SELECTIONS

MEAT OPTIONS (Choose one chicken dish and one lamb dish)

Butter Chicken
Lamb Rogan Josh
Chicken Muglai
Gosht Kali Mirch
Kadai Chicken
Kheema Mutter

VEGETARIAN OPTIONS (Choose one from each group)

Paneer dish

- Shahi Paneer
- Punjabi Malai Paneer
- Kashmiri Chaman
- Navratna Khorma

Dal

- Dal Makhani
- Rajmah Masala
- Dal Fry
- Panchratne Dal

Sabzi

- Aloo Gobi
- Jeera Aloo
- Aloo Capsicum

Rice

- Jeera Pulav
- Vegetable Pulav
- Steamed Rice

DESSERT

Mango mousse in tulip cup
Chai Tea, Starbucks regular, decaffeinated coffee

ENHANCEMENTS

*Enhance your buffet with an appetizer
(Choose one meat and one vegetarian selection)
Based on 4 pieces, \$16 per person*

MEAT APPETIZERS

Chicken Tikka
Chicken Malai Kabab
Fish Arnrtsari
Hyderabadi Chicken 65
Lamb Tikki

VEGETARIAN APPETIZERS

Vegetable samosa with tamarind chutney
Aloo Tikki with mint chutney
Vegetable spring rolls with plum sauce
Masala Vada
Mixed vegetable panora

ADD-ON ITEMS

Vegetarian appetizer - \$1.50 per person
Meat appetizer - \$2.50 per person
Vegetarian hot selection - \$2.50 per person
Meat selection - \$3.50 per person



REFRESHMENTS



REFRESHMENTS

Starbucks coffee, regular & decaffeinated - \$3

Hot chocolate station with marshmallows, shaved chocolate, and whipped cream - \$4

Selection of international & herbal teas - \$3

Pitchers of fruit juice - 60 oz (apple, cranberry, grapefruit, iced tea, lemonade) - \$16

Individual bottled juices -300 ml - \$3.75

Flavored bottled water - 300 ml - \$4.50

Dasani bottled water - \$3

Individual milk - \$3

Assorted regular and diet soft drinks - \$3.25

Unlimited tea and coffee for the day - \$10



FANTASYLAND
HOTEL 

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