

2020
Quality Hotel
and
Conference Centre
Holiday To-Go
Menu



Grand Yuletide Buffet

\$74 per person

(Includes items listed below)

Assorted Dinner Rolls & Butter

Creamy Tomato Basil Bisque

Classic Caesar Salad

Tuscan Winter Greens

Mediterranean Pasta Salad

Creamy Potato Salad

Crisp Winter Vegetable Crudités

Ornamental Pickle Platter

Hot Selections

Roasted Garlic Mashed Potato

Seasonal Vegetables

Broccoli w/ Cheese Sauce

Vegetable Lasagna

Herb Crusted Salmon w/ Cranberry Ginger Reduction

Slow Roasted Turkey w/ Savory Sage Stuffing, Turkey Gravy & Cranberry Sauce

Chef Carved Alberta Beef Striploin w/ Rosemary Demi,
Horseradish & Assorted Mustards

Deluxe Dessert Selection

Assorted Squares, Cakes, & Pies

Petit Fours

Fresh Seasonal Fruit Platter

Upgrade Carving To:

Prime Rib

\$7 per person

All Catering Services are subject to a 10% gratuity and 5% GST

Prices and menu are subject to change. Minimum number of people may be in effect.

If you would like to add any items to your menu, please ask your Catering Consultant for options.

Holiday Buffet

\$65 per person

(Includes items listed below)

Assorted Dinner Rolls & Butter

Cream of Potato & Bacon Soup

Classic Caesar Salad

Tuscan Winter Greens

Mediterranean Pasta Salad

Crisp Winter Vegetable Crudit 

Hot Selections

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

Brown Butter Brussel Sprouts w/ Caramelized Onion

Lemon Scented Cod w/ Shallot Ginger Cream

Slow Roasted Turkey w/ Savory Sage Stuffing, Turkey Gravy & Cranberry Sauce

Chef Carved Alberta Beef Striploin w/ Rosemary Demi, Horseradish & Assorted Mustard

Deluxe Dessert Selection

Assorted Squares, Cakes, & Pies

Fresh Seasonal Fruit Platter

Add Your Choice of:

Vegetable Lasagna

Pesto Penne w/ Balsamic Grilled Vegetables

Spinach & Cheese Manicotti

\$4 per person

Upgrade Carving To:

Prime Rib

\$7 per person

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Festive Buffet

\$55 per person

(Includes items listed below)

Assorted Dinner Rolls & Butter

Butternut Squash Soup

Tuscan Winter Greens

Creamy Potato Salad

Mediterranean Pasta Salad

Crisp Winter Vegetable Crudit 

Hot Selections

Buttermilk Mashed Potatoes

Seasonal Vegetables

Green Bean Almondine

Slow Roasted Turkey w/ Savory Sage Stuffing, Turkey Gravy & Cranberry Sauce

Chef Carved Alberta Beef w/ Rosemary Demi, Horseradish & Assorted Mustard

Deluxe Dessert Selection

Assorted Squares, Cakes, & Pies

Fresh Seasonal Fruit Platter

Add Your Choice of:

Vegetable Lasagna

Pesto Penne w/ Balsamic Grilled Vegetables

Spinach & Cheese Manicotti

\$4 per person

Upgrade Carving To:

Striploin

\$5 per Person

Prime Rib

\$7 per person

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Traditional Christmas Dinner

Assorted Dinner Rolls & Butter

Butternut Squash Soup w/ Chive Crème Fraise

Mixed Winter Green Salad

Hot Selections

Creamy Mashed Potatoes

Seasonal Buttery Vegetables

Green Bean Almondine

Slow Roasted Turkey w/ Savory Sage Stuffing, Turkey Gravy & Cranberry Sauce

or

Classic Honey Mustard Ham Glazed w/ Granny Smith and Dried Fruit Stuffing and Apple Sauce

Deluxe Dessert Selection

Assorted Squares, Cakes, & Pies

Add Your Choice of:

Vegetable Lasagna

Pesto Penne w/ Balsamic Grilled Vegetables

Spinach & Cheese Manicotti

\$4 per person

Turkey: \$38 per person

Ham: \$40.25 per person

Turkey and Ham: \$45.00 per person

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Christmas Dinner –Plated

Dinner Rolls & Butter

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Butternut Squash Soup w/ Chive Crème Fraise

or

Mixed Winter Green Salad

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Garlic Mashed Potatoes

Seasonal Vegetables

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Slow Roasted Turkey w/ Savory Sage Stuffing, Turkey Gravy & Cranberry Sauce

or

Slow Roasted Turkey w/ Savory Sage Stuffing, Turkey Gravy & Cranberry Sauce

&

Grilled Beef Top Sirloin w/ Red Wine Demi

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New York Cheese Cake w/ Raspberry Coulis and Whip Cream

or

Traditional Pumpkin Pie w/ Vanilla Whip

Turkey: \$36 per person

Turkey and Top Sirloin: \$46.00 per person

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Reception Packages

The Tailgate

\$22 per person

Buffalo Style Wings
Alberta Beef Sliders with Sliced Cheese
Boneless Salt and Pepper Dry Ribs
Jalapeno Poppers with Cool Ranch
Nachos with Guacamole, Salsa, & Sour Cream
Fresh Fruit Skewers

The Pub

\$22 per person

Hummus, Bruschetta, & Spinach Artichoke Dip w/ Grilled Naan
Buffalo Style Wings
Mozzarella Sticks
Vegetable Spring Rolls
Jalapeno Poppers
Crudities with Cool Ranch Dipping Sauce

The Tie

\$27 per person

Vegetable Samosas
Tomato Bruschetta
Apple & Brie Canapes
Bacon Wrapped Scallops
Mini Crab Cake Bite
Coconut Shrimp
Shrimp Salad on Baguette
Assorted Mini Petit Fours
(Approximately 12 pieces per person)

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A la Carte Hors D'oeuvres

Hot Hors D'oeuvres

\$30 per dozen

Assorted Mini Quiche

Mini Sausage in Puff Pastry

Buffalo Style Wings

Vegetable Spring Rolls

Scallops Wrapped in Smoked Hickory Bacon

Coconut Shrimp

Teriyaki Chicken Satays

Vegetarian Samosas

Honey Garlic Beef Skewers

Alberta Beef Slider

Cold Hors D'oeuvres

\$30 per dozen

Fresh Vine Ripened Tomato and Basil Bruschetta

Roasted Vegetables and Pesto Canapes

Apple and Brie Canapes

Smoked Chicken and Brie

Shrimp Canapes

Mini Crab Cake

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Platters

\$70 per platter

Fresh Sandwich Platter

Freshly baked artisan baguette with assorted smoked meat fillings

\$90 per platter

Easy to peel and eat Shrimp

Served with tequila Cocktail Sauce

\$125 per platter

Smoked Atlantic Salmon

With Capers, Red Onion & Dill Cream Cheese

\$55 per platter

Assorted Seasonal Fresh Fruit

\$50 per platter

Crudité Vegetable with Cool Ranch Dipping Sauce

\$95 per platter

Domestic & International Cheese Board

w/ Cracker Trio, Fresh Grapes, Dried Fruits and Nuts

\$75 per platter

Assorted Smoked Meats and Charcuterie Platter

Assorted Mustards and Trio of Crackers

All Platters Serve Approximately 15 people

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