

# *Food Services Menu* **2018**



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Cochrane RancheHouse  
CONFERENCE CENTRE



# Breakfast

## A LA CARTE

All orders include coffee and tea

|   |         |     |
|---|---------|-----|
| Assorted Muffins.....   | \$6.00  | (G) |
| Fresh Baked Breakfast Breads.....   | \$6.50  |     |
| Fresh baked daily assortment. Includes baked muffins, loaves, flakey croissants and sweet cinnamon rolls. |         |     |
| Seasonal Whole Fruit, Yogurt and Granola.....   | \$6.00  |     |
| Breakfast Burrito .....   | \$11.00 |     |
| Scrambled eggs, sautéed onions and peppers, sausage and cheddar cheese in a flour tortilla.               |         |     |



## Beverages

|  |        |
|--|--------|
| Coffee and tea.....                    | \$3.00 |
| Assorted single serve juice.....       | \$3.00 |
| Assorted pop.....                      | \$2.50 |
| Bottled water .....                    | \$2.50 |
| Pitchers of Juice.....                 | \$2.50 |
| (G) Gluten free option available ..... | \$3.00 |
| (V) Vegetarian option available        |        |

## ALL INCLUSIVE

All orders include fresh fruit, assorted pitchers of juice, coffee, tea and a pitcher of water

|  |         |
|--|---------|
| Continental Breakfast.....   | \$16.00 |
| Seasonal fresh fruit platters, fresh baked muffins and pastries, toast and bagels, served with jams and cream cheese, hard boiled eggs with hot sauce, yogurt and granola. |         |
| RancheHouse Breakfast.....   | \$19.00 |
| Herbed scrambled eggs with maple ham, breakfast sausage, golden roasted hash browns, mini muffins and toast served with butter and jams.                                   |         |
| RancheHouse Eggs Benedict .....  | \$21.00 |
| Traditional eggs benedict served with golden roasted hash browns.  |         |



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# Lunch Options

All entrees include a fresh tossed garden salad and one of the following: Caesar salad with house made croutons and dressing/Spinach salad with feta, dried cranberries and sunflower seeds with sweet onion vinaigrette/Field greens with roasted peppers and parmigiana reggiano/ Spinach salad with sesame ginger dressing.

ALL THE LUNCH OPTIONS CAN BE ORDERED A LA CARTE (as shown below) OR

ALL INCLUSIVE LUNCH includes dessert and coffee, tea and cold beverages OR

FULL DAY SERVICE includes continental breakfast (upgrade to RancheHouse Breakfast for \$3/person), dessert with lunch, morning snacks (mini pastries and fruit) and afternoon snacks (vegetable tray or hummus and pitas and cookies) and unlimited coffee, tea and cold beverages.

(G) Gluten free option available .....\$3.00

(V) Vegetarian option available

Beef on a Bun .....(VG)

Slow roasted, thinly sliced Alberta beef in our signature BBQ sauce served with fresh baked assorted buns and hot horseradish.

A La Carte .....\$15.00

All Inclusive Lunch .....\$23.00

Full Day Service .....\$43.00

Hearty Chilli Con Carne .....(VG)

Strips of Alberta beef simmered with tomatoes, peppers, onions, beans and spices served with shredded cheddar, diced onions, corn bread and butter.

A La Carte .....\$16.00

All Inclusive Lunch .....\$24.00

Full Day Service .....\$44.00



Poblano Chicken Chili .....(VG)

Chicken and peppers simmered in poblano chilli sauce served with shredded cheddar, diced onions and warm tortilla.

A La Carte .....\$16.00

All Inclusive Lunch .....\$24.00

Full Day Service .....\$44.00

Roast Beef dip au Jus .....(VG)

Thinly sliced Alberta beef slow roasted in our flavourful beef jus served with house gravy, fresh baked buns and butter.

A La Carte .....\$15.00

All Inclusive Lunch .....\$23.00

Full Day Service .....\$43.00

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**LUNCH OPTIONS CONTINUED...**



**Shredded Beef Burrito Bar .....(VG)**  
 Braised, spiced Alberta beef, refried beans served with a warm tortilla, shredded cheddar, sour cream, house-made salsa fresca and guacamole with tortilla chips.  
**A La Carte .....\$19.00**  
**All Inclusive Lunch .....\$27.00**  
**Full Day Service .....\$48.00**

**Beef Bolognaise and Pasta .....(VG)**  
 Seasoned Alberta beef, simmered in our house-made marinara sauce, with herbed pasta and garlic bread.  
**A La Carte .....\$16.00**  
**All Inclusive Lunch .....\$24.00**  
**Full Day Service .....\$44.00**

**Soup du Jour and Artisan Sandwiches.....(VG)**  
 Chef prepared soup of the day with hand crafted gourmet sandwiches on artisan bread.  
**A La Carte .....\$18.00**  
**All Inclusive Lunch .....\$26.00**  
**Full Day Service .....\$46.00**

**Sweet and Sour Chicken.....(VG)**  
 Tender morsels of chicken breast in a traditional sweet and sour sauce served with steamed rice with peas and steamed dumplings.  
**A La Carte .....\$18.00**  
**All Inclusive Lunch .....\$26.00**  
**Full Day Service .....\$46.00**

**Tuscan Style Roast Beef Flat Bread Bar .....(VG)**  
 Sweet caramelized onions, traditional Pesto, peppery arugula, shredded mozzarella served with grilled flatbread.  
**A La Carte .....\$18.00**  
**All Inclusive Lunch .....\$26.00**  
**Full Day Service .....\$46.00**

**Chicken Fajita Bar.....(VG)**  
 Grilled chili-lime marinated chicken breast strips, roasted peppers and onions served with a warm tortilla, shredded cheddar, sour cream, house-made salsa fresca and guacamole, tortilla chips.  
**A La Carte .....\$19.00**  
**All Inclusive Lunch .....\$27.00**  
**Full Day Service .....\$47.00**

**Grilled Chicken Breast and Pasta .....(V)**  
 Sweet onion glazed chicken breast grilled to perfection served with homemade marinara and alfredo sauce with herbed pasta and garlic bread.  
**A La Carte .....\$18.00**  
**All Inclusive Lunch .....\$26.00**  
**Full Day Service .....\$46.00**

**Chicken Souvlaki.....(VG)**  
 Roasted lemon-garlic chicken breast skewers served with oregano rice pilaf, homemade tzatziki, pita bread.  
**A La Carte .....\$18.00**  
**All Inclusive Lunch .....\$26.00**  
**Full Day Service .....\$46.00**

**Assorted Gourmet Sandwiches .....\$15.00 (VG)**

**PLATTERS**

Full orders only please

**Vegetable Platter.....\$4.00/person**  
**Fruit Platter .....\$5.00/person**  
**Cheese and Cracker Platter .....\$7.00/person**  
**Deli Platter.....\$9.00/person**  
 Assorted cheeses, deli meats, crackers and pickles.

**Gourmet Lunch Box .....\$15.50**  
 Hand crafted gourmet sandwich on artisan bread, house salad, fresh baked cookie and beverage, served in a compostable container  
**Soup du Jour .....\$3.00**

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# Desserts

|   |               |
|---|---------------|
| Assorted Squares and Cookies.....   | \$3.50        |
| Baklava (2 pieces).....   | \$5.00        |
| Lava Cake .....   | \$5.50        |
| Panna Cota .....  | \$4.50        |
| Key Lime Pie .....  | \$6.00        |
| New York Style Cheesecake .....   | \$6.00        |
| Fresh Baked Pie with Whipped Cream .....  | \$5.50        |
| Fresh Baked Cookies.....  | \$13.00/dozen |
| Ice Cream Sundae Bar.....   | \$5.50        |
| Choose 2 flavors of ice cream to serve with hot fudge sauce, fresh strawberry sauce, whipped cream and assorted toppings. |               |
| *Minimum order: 25 people   |               |



# Appetizers

Minimum order is 15 people

|                              |                |
|------------------------------|----------------|
| Select any 3 items .....     | \$7.50/person  |
| Select any 4 items .....     | \$9.00/person  |
| Select any 5 items .....     | \$11.00/person |
| Add an additional item ..... | \$2.00/person  |

|  |          |
|--|----------|
| Hummus and Pitas                             |          |
| Bruschetta and French Bread                  |          |
| Salsa Fresca and Corn Chips                  |          |
| Chicken Satay with Hoisin Sauce .....        | 1 piece  |
| Chicken Souvlaki with Tzatziki Sauce.....    | 1 piece  |
| Gazpacho Shooter .....                       | 1 piece  |
| Asian Dumplings with Soy-Vinegar Sauce ..... | 2 pieces |
| Cocktail Meat Balls in Béarnaise Sauce.....  | 2 pieces |
| Asiago artichoke puffs .....                 | 2 pieces |
| Wild Mushroom Tartlets .....                 | 1 piece  |

## APPETIZER PLATTERS

|   |               |
|---|---------------|
| Fresh Seasonal Vegetables               |               |
| with House Dressing .....               | \$4.00/person |
| Fresh Seasonal Fruit .....              | \$5.00/person |
| Artisan Cheese and Crackers.....        | \$7.00/person |
| Charcuterie and House Roasted Cold-cuts |               |
| with Artisan Cheeses.....               | \$9.00/person |
| Artisan cheeses, crackers and pickles.  |               |



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# Chef's Choice

## Full Day Service

Let our Chef create a sumptuous menu for you. Seasonal ingredients prepared into a delicious special.

### Chef's Choice.....\$45.00

Includes full continental breakfast, full chef created lunch with dessert, morning and afternoon snacks with unlimited coffee and beverage service. Continental breakfast may be upgraded to RancheHouse breakfast for \$3/person. Mid-morning snack includes mini pastries, fresh fruit, coffee and beverage refresh. Afternoon snack includes vegetable tray or hummus and pita, cookies, coffee and beverage refresh.

### Chef's Choice Full Lunch Services .....\$25.00

Includes chef created entrée, 2 salads, dessert and full coffee and beverage service.



## Meet our Chef

Head Chef Evan McColl is a Red Seal Chef who graduated with honors from SAIT's Culinary Program, interned at the Banff Springs Hotel, and gained extensive culinary experience in his travels though Australia and North America.



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# Dinner Menu

All entrées include fresh tossed garden salad and two of the following: Caesar salad with house made croutons and dressing/Spinach salad with feta, dried cranberries and sunflower seeds with sweet onion vinaigrette/Field greens with roasted peppers and parmigiana reggiano/ Spinach salad with sesame ginger dressing.

**Roasted AAA Baron of Beef\*** .....\$26.00  
Served with roasted garlic baby potatoes, steamed green beans almandine, peppercorn gravy and horseradish and fresh baked dinner rolls.

**AAA Beef Prime Rib\*** .....\$34.00  
Served with garlic and chive mashed potatoes, roasted Mediterranean vegetables, peppercorn gravy and horseradish and fresh baked dinner rolls.

**Honey-Soy Glazed Cornish Game Hen with Lemon Grilled Prawn Skewer\*** .....\$34.00  
Accompanied by sweet honey glazed carrots and lemon rice pilaf and fresh baked dinner rolls.

**Atlantic Salmon Fillet\*** .....\$32.00  
Served with a lemon-dill sauce, white and wild rice and steamed broccoli with lemon butter and fresh baked dinner rolls.



**Cranberry-Brie Stuffed Breast of Chicken\*** .....\$30.00  
Served in a béchamel sauce with white and wild rice and a tasty ratatouille and fresh baked dinner rolls.

**Apricot Glazed Boneless Breast of Chicken\*** .....\$28.00  
Served with seven grain rice and steamed green beans almandine and fresh baked dinner rolls.

**Tender Roasted Medallions of Pork\*** .....\$32.00  
Pork tenderloin served with a cranberry port jus accompanied by garlic mashed potatoes and honey glazed carrots and fresh baked dinner rolls.

**\*Gluten Free, Vegetarian and Vegan Substitute:**  
Balsamic glazed grilled portabella mushroom.

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# Special Events Dinner Menu

Orders over 40 require 4 business days notice.

## Dinner Buffet Menu

All Entrées include 2 Market Fresh Salads,  
2 Fresh Seasonal Vegetables, 1 Potato and  
1 Rice dish that compliments the Entrée, Deluxe  
Pickle Platters, Fresh Baked Dinner Rolls,  
Dessert and Unlimited Coffee & Tea Service

## Dinner Buffet Menu

All Entrées include 2 Market Fresh Salads,  
2 Fresh Seasonal Vegetables, 1 Potato and  
1 Rice dish that compliments the Entrée, Deluxe  
Pickle Platters, Fresh Baked Dinner Rolls,  
Dessert and Unlimited Coffee & Tea Service

## Single Entrée Menu

Chef Carved AAA Roast Baron of Beef.....\$35.00  
Served with peppercorn gravy and horseradish.

Boneless Breast of Chicken.....\$37.00  
Served in a sherried-wild mushroom sauce.

Apricot Glazed Boneless Breast of Chicken .....\$37.00

Grilled Cornish Game Hen .....\$43.00

Chef Carved Black Cherry-Port Glazed Ham.....\$35.00

Fresh Atlantic Salmon Fillet.....\$41.00  
Served with a lemon-dill sauce.

Chef Carved AAA Prime Rib of Beef .....\$43.00  
Aged 28 days. Served with au jus & horseradish.

## Two Entrée Menu

Chef Carved AAA Roast Baron of Beef/  
Boneless Breast of Chicken.....\$40.00

Grilled Cornish Game Hen/  
Chef Carved AAA Roast Baron of Beef .....\$48.00

Chef Carved Black Cherry-Port Glazed Ham/  
Roast Turkey with Cranberries .....\$41.00

Fresh Atlantic Salmon Fillet /  
Chef Carved AAA Roast Baron of Beef .....\$46.00

Chef Carved AAA Prime Rib of Beef /  
Boneless Breast of Chicken.....\$48.00

## Dessert

Panna Cotta or Strawberry Shortcake

Substitutions

Assorted Cheese Cakes .....\$3 additional/person

Callebaut Chocolate Fondue .....\$3 additional/person

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# Grill Menu

Available between April 1 and September 30.

All entrées include fresh tossed garden salad and one additional side which compliments the entrée.

6 oz Hand Crafted Grilled Burger\* .....\$16.00  
Served with lettuce, tomato, onions, pickles and cheese.

8 oz Sirloin Steak\* .....\$20.00  
Served with caramelized onions, mushrooms and garlic toast.

Herb Marinated Chicken Breast \* .....\$18.00  
Served with white and wild rice and fresh baked buns.

Cedar Planked Mapled Glazed Salmon\* .....\$29.00  
Served with rice pilaf and fresh baked buns.

8 oz Strip Loin Steak\* .....\$30.00  
Served with caramelized onions, mushrooms,  
baked potato with all the trimmings and garlic toast.

Additional \$4 per person is charged on all split orders

\*Gluten Free available upon request

Vegetarian and Vegan Substitute:  
Balsamic glazed grilled portabella mushroom



## Dessert Menu

Fresh Fruit Crumble  
with Ice Cream .....\$5.50



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# Winter Menu

Available between October 1 and March 31.

All entrées include fresh tossed garden salad and one additional side which compliments the entrée.

(G) Gluten free option available .....\$3.00

(V) Vegetarian option available

**Pepper Steak .....\$18.00 (VG)**

Strips of Alberta beef simmered with peppers and onions in a rich beef gravy and butter parsley noodles.

**Chicken Vin Blanc Stew .....\$16.00**

Seasoned chicken breast finished in a white wine cream sauce with mushrooms, onions, peas and potatoes. Served with fresh baked rolls.

**European Meatloaf .....\$15.00 (V)**

Served with garlic mashed potatoes and rich beef gravy and fresh baked rolls.

**Shepherd's Pie.....\$16.00 (VG)**

Seasoned ground beef, carrot and peas in a delicious pan gravy, topped with butter browned mashed potatoes with fresh baked rolls.

**Beef Burgundy Stew .....\$18.00 (VG)**

A meaty beef stew, sweet carrots, green beans, potatoes, served with fresh baked rolls.

## Dinner

**Succulent Roasted Turkey .....\$28.00**

Served with house made sage stuffing, rich turkey gravy, house made cranberry sauce, garlic mashed potatoes and steamed brussel sprouts.

## Dessert Menu

**RancheHouse Bread Pudding with Caramel Sauce ..\$5.50**

**Cookies .....\$13.00/doz**



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# Corporate Bar Menu

2018

**Beer** .....\$5.50/Can

Canadian, Coors Light, Kokanee,  
Alexander Keith's, Heineken, Corona

**Cooler** .....\$5.50/Can

Mike's Hard Cranberry, Palm Bay, Apple Cider

**Wine** .....\$6.50

House Red (2)/White House Wine (2) (TBD)  
\$6.50/Glass or \$30.00 Bottle

**House Scotch (TBD)**.....\$6.50/oz

**Spirits** .....\$5.50/oz

Absolute Vodka, Canadian Club Rye,  
Bacardi Light Rum, Captain Morgan's  
Spiced Rum, Bombay Sapphire Gin

**Bartending/Busser Rates (Minimum 3 Hours)**

1-50 people \$57.50/hour (1 Bartender, 1 Busser)  
51-100 people \$80.00/hour (1 Bartender, 2 Bussers)  
101-150 people \$115.00/hour (2 Bartenders, 2 Bussers)  
151-200 people \$137.50/hour (2 Bartenders, 3 Bussers)



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# Memorial Service Menu

|                                       |               |
|---------------------------------------|---------------|
| Coffee and Tea.....                   | \$2.25        |
| Assorted Cookies and Squares.....     | \$3.00        |
| Assorted Finger Sandwiches .....      | \$5.00        |
| Fresh Seasonal Vegetable Platter..... | \$4.00        |
| Fresh Seasonal Fruit Platter .....    | \$4.50        |
| Cookies .....                         | \$13.00/dozen |
| Pop/Juice .....                       | \$2.00        |
| Fruit Punch .....                     | \$2.00        |



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