

Food Services Menu 2019



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Cochrane RancheHouse
CONFERENCE CENTRE

Breakfast

A LA CARTE

All orders include coffee and tea service

- Assorted Muffins.....\$6.00 (G)
- Ham and Cheese Strata\$11.00
- Freshly Baked Breakfast Breads\$6.50
Freshly baked daily assortment of 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.



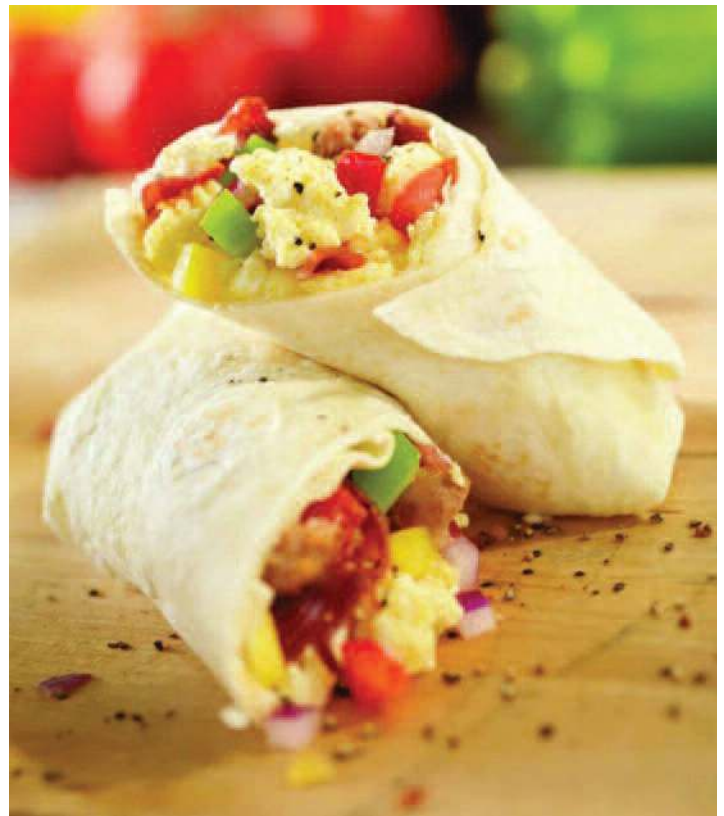
Beverages

- Coffee and Tea.....\$3.00
- Assorted Single Serve Juice\$3.00
- Assorted Pop\$2.50
- Bottled Water.....\$2.50
- (G) Gluten friendly option available\$3.00
- (V) Vegetarian option available

ALL INCLUSIVE

All orders include seasonal fresh fruit platters, assorted pitchers of juice, and coffee and tea service

- Continental Breakfast.....\$16.00
Freshly baked muffins and pastries, toast and bagels, served with assorted spreads, hard boiled eggs, 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 assorted spreads.
- RancheHouse Eggs Benedict\$21.00
Traditional eggs benedict served with golden roasted hash browns.



- 15% service charge and gst will be applied to all orders.
- Orders must be placed no later than 3 pm 2 business days prior to event.
- 2 business days notice is required to cancel food orders.
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Buffet Options

Can be ordered for lunch or dinner service.

All entrées include 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 red peppers, parmigiana reggiano, house-made croutons with roasted red pepper dressing
- Spinach salad with mushrooms, bean sprouts and house-made sesame ginger dressing
- Sante Fe Black Bean and Corn

Additional Salad \$2.50 per person

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

ALL INCLUSIVE LUNCH includes dessert, 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), unlimited coffee and tea service and cold beverages.

(G) Gluten friendly 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 Chili 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



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BUFFET OPTIONS CONTINUED...

Beef Bolognese 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, 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 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, guacamole and 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, house-made tzatziki and pita bread.
A La Carte\$18.00
All Inclusive Lunch\$26.00
Full Day Service\$46.00

Assorted Gourmet Sandwiches\$15.00 (VG)

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 with Artisan Cheeses.....\$9.00/person

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
Chocolate Mousse	\$5.00
Key Lime Pie	\$6.00
New York Style Cheesecake	\$6.00
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
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
Lime-Basil Quinoa Stuffed Mushroom	1 piece
Asian Dumplings with Soy-Vinegar Sauce	2 pieces
Cocktail Meatballs 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
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Charcuterie with Artisan Cheeses.....	\$9.00/person



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Chef's Choice

A La Carte - \$17.00

Includes one main and salad entrée.

Full Day Service

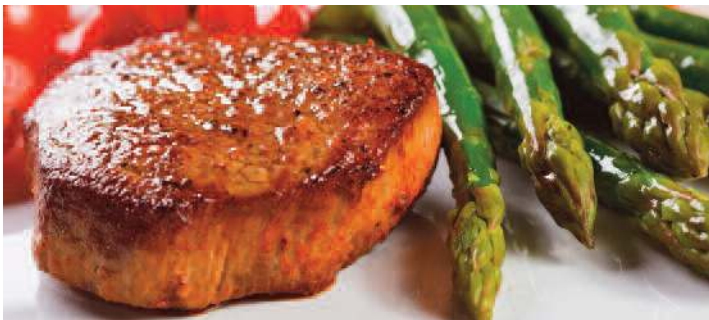
Let our Chef create a sumptuous menu for you.
Seasonal ingredients prepared into a delicious special.

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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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, Freshly 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, Freshly Baked Dinner Rolls,
Dessert and Unlimited Coffee & Tea Service

Single Entrée Menu

- Chef Carved AAA Roast Baron of Beef.....\$35.00
Served with rich port gravy and horseradish.
- Boneless Breast of Chicken.....\$37.00
Served in a sherried-wild mushroom sauce.
- Apricot Glazed Boneless Breast of Chicken\$37.00
- 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
- 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

Chocolate Mousse or Strawberry Shortcake

Substitutions: \$3 additional/person

Add Ons: \$5 additional/person

Assorted Cheesecakes or Callebaut Chocolate Fondue

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Bar Menu

2019

Beer.....\$6.00/Can

Canadian, Coors Light, Kokanee,
Alexander Keith's, Heineken, Corona,
Toolshed Ale, Big Rock Lager, Wildrose Raspberry Ale

Cooler.....\$6.00/Can

Mike's Ruby Grapefruit, Palm Bay,
Twisted Tea, Apple Cider

Wine.....\$7.00

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

House Scotch (TBD).....\$7.00/oz

Spirits.....\$6.00/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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