



Cochrane RancheHouse
CONFERENCE CENTRE

COCHRANE RANCHEHOUSE CORPORATE FOOD SERVICES MENU 2020



Cochrane RancheHouse corporate catering
provided by Gourmet To Go Catering

403-855-1043
info@gtgcatering.ca
gtgcatering.ca





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ABOUT GOURMET TO GO

Gourmet To Go (GTG) is a Cochrane based, family-owned catering company celebrating 28 years in business. As the preferred cater of the Cochrane RancheHouse, GTG services a multitude of weddings, corporate and in-house functions each year. All meals are prepared on site to provide fresh, superior quality dishes with innovative ingredients.

GTG catering strives to exceed your expectations and bring your food vision to life. They are happy to prepare your chosen menu to meet your needs including food sensitivities and allergies.

Please contact Gourmet To Go directly for all corporate catering requests at the Cochrane RancheHouse:

Holly McColl
403-855-1043
info@gtgcatering.ca
gtgcatering.ca

MEET OUR HEAD CHEF

Head Chef, Evan McColl is a Red Seal Chef who graduated from SAIT in the culinary program with honours. He has travelled around Australia and North America to bring you great tasting meals that will “wow” you and your guests.

Evan takes pride in his work and it shows in the details on your plate. Evan and his culinary team are ready to serve you and your guests.



TERMS:

- 15% service charge and GST will be applied to all orders.
- Orders must be placed no later than 3pm, two business days prior to event.
- Two business days notice is required to cancel food orders.
- Kitchen cannot be considered allergen free.
- The kitchen may use peanuts, nuts soy, cereal grain products and products containing milk ingredients.





BREAKFAST

BREAKFAST MENU

A LA CARTE

ALL ORDERS INCLUDE COFFEE AND TEA SERVICE

ASSORTED FRESHLY BAKED MUFFINS (G) 6

MINI BREAKFAST FRITTATA WITH GOLDEN ROASTED HASH BROWNS 11

FRESHLY BAKED BREAKFAST BREADS 6.5
FRESHLY BAKED DAILY ASSORTMENT OF MUFFINS, LOAVES, FLAKEY CROISSANTS AND SWEET CINNAMON ROLLS.

SEASONAL WHOLE FRUIT, YOGURT AND GRANOLA 6

BREAKFAST BURRITO 11
SCRAMBLED EGGS, SAUTÉED ONIONS AND PEPPERS, SAUSAGE AND CHEDDAR CHEESE IN A FLOUR TORTILLA, SOUR CREAM & SALSA.

HOUSE MADE BELGIAN WAFFLES 12
WITH SAUSAGE & BERRY COMPOTE, WHIPPED CREAM & MAPLE SYRUP.



BEVERAGES

COFFEE, TEA & WATER SERVICE 3

ASSORTED SINGLE SERVE JUICE 3

ASSORTED POP OR BOTTLED WATER 2.5

(G) GLUTEN FRIENDLY OPTION AVAILABLE +3
(V) VEGETARIAN FRIENDLY OPTION AVAILABLE +3





BREAKFAST MENU CONTINUED



ALL INCLUSIVE

ALL ORDERS INCLUDE SEASONAL FRESH FRUIT PLATTERS, ASSORTED PITCHERS OF JUICE, AND COFFEE, TEA AND WATER SERVICE.

MINI BREAKFAST FRITTATA WITH GOLDEN ROASTED HASH BROWNS 17

BREAKFAST BURRITO BAR 17
SCRAMBLED EGGS, SAUTÉED ONIONS AND PEPPERS, SAUSAGE AND CHEDDAR CHEESE SERVED WITH FLOUR TORTILLAS, SOUR CREAM & SALSA.

FRESHLY BAKED BELGIAN WAFFLES, SCRAMBLED EGGS & SAUSAGE 18
BERRY COMPOTE, WHIPPED CREAM & MAPLE SYRUP.

CONTINENTAL BREAKFAST 16
FRESHLY BAKED MUFFINS AND PASTRIES, TOAST AND BAGELS, SERVED WITH ASSORTED SPREADS, HARD BOILED EGGS, YOGURT AND GRANOLA.

RANCHEHOUSE BREAKFAST 19
HERBED SCRAMBLED EGGS WITH MAPLE HAM, BREAKFAST SAUSAGE, GOLDEN ROASTED HASH BROWNS, MINI MUFFINS AND TOAST SERVED WITH ASSORTED SPREADS.





BUFFET

BUFFET MENU

BUFFET OPTIONS CAN BE ORDERED FOR LUNCH OR DINNER SERVICE.

SERVICE

A LA CARTE
OPTIONS AS SHOWN BELOW

ALL INCLUSIVE
INCLUDES DESSERT, COFFEE, TEA AND COLD BEVERAGES

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 PLATTER WITH FRESH BAKED COOKIES OR HUMMUS & PITA WITH FRESH BAKED COOKIES), UNLIMITED COFFEE AND TEA SERVICE AND COLD BEVERAGES.



ENTRÉES

INCLUDES ONE SALAD THAT COMPLEMENTS THE MEAL.

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
ALL INCLUSIVE	23
FULL DAY SERVICE	43

(G) GLUTEN FRIENDLY OPTION AVAILABLE +3
(V) VEGETARIAN FRIENDLY OPTION AVAILABLE +3





ENTRÉES CONTINUED

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
ALL INCLUSIVE	24
FULL DAY SERVICE	44

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
ALL INCLUSIVE	26
FULL DAY SERVICE	46

CHICKEN & WAFFLES

CRISPY OVEN-BAKED CHICKEN BREAST SERVED WITH HOUSEMADE BELGIAN WAFFLES & MAPLE GRAVY.

A LA CARTE	17
ALL INCLUSIVE	25
FULL DAY SERVICE	45

VIETNAMESE SUB BAR (BEEF BAN MI) (VG)

THIN SLICES OF MARINATED ROAST BEEF, SERVED WITH SHREDDED CARROTS, CUCUMBERS, PEPPERS, CILANTRO, HOISIN & SRIRACHA, SERVED WITH A FRESHLY BAKED SUB BUN.

A LA CARTE	18
ALL INCLUSIVE	26
FULL DAY SERVICE	46

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
ALL INCLUSIVE	26
FULL DAY SERVICE	46

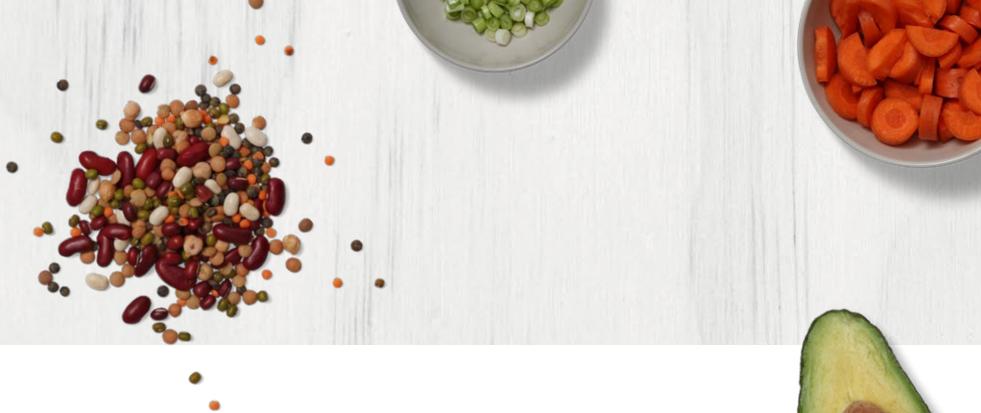
CHICKEN FAJITA BAR (VG)

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
ALL INCLUSIVE	26
FULL DAY SERVICE	47

(G) GLUTEN FRIENDLY OPTION AVAILABLE +3
(V) VEGETARIAN FRIENDLY OPTION AVAILABLE +3





ENTRÉES CONTINUED

CHICKEN SOUVLAKI (VG)

ROASTED LEMON-GARLIC CHICKEN BREAST SKEWERS SERVED WITH OREGANO RICE PILAF, HOUSE-MADE TZATSIKI AND PITA BREAD.

A LA CARTE	18
ALL INCLUSIVE	26
FULL DAY SERVICE	46

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
ALL INCLUSIVE	26
FULL DAY SERVICE	46

GOURMET LUNCH BOX 15.5

HAND CRAFTED GOURMET SANDWICH ON ARTISAN BREAD, HOUSE SALAD, FRESH BAKED COOKIE AND BEVERAGE, SERVED IN A COMPOSTABLE CONTAINER.

SOUP DU JOUR +3

ASSORTED GOURMET SANDWICHES

A LA CARTE	15
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(G) GLUTEN FRIENDLY OPTION AVAILABLE +3
(V) VEGETARIAN FRIENDLY OPTION AVAILABLE +3





CHEF'S CHOICE

CHEF'S CHOICE

LET OUR CHEF CREATE A SUMPTUOUS MENU FOR YOU. HEAD CHEF EVAN MCCOLL DRAWS UPON TODAY'S BEST AND FRESHEST INGREDIENTS TO PREPARE SPECIAL MEALS WITH A CURATED SELECTION OF HOT AND COLD DISHES.

CHEF'S CHOICE FULL DAY SERVICE

INCLUDES FULL CONTINENTAL BREAKFAST. CONTINENTAL BREAKFAST MAY BE UPGRADED TO RANCHEHOUSE BREAKFAST FOR \$3/PERSON. **45**
FULL CHEF-CREATED LUNCH WITH DESSERT, MORNING AND AFTERNOON SNACKS.
MID-MORNING SNACK INCLUDES MINI PASTRIES, FRESH FRUIT, COFFEE AND BEVERAGE REFRESH.
AFTERNOON SNACK (VEGETABLE PLATTER WITH FRESH BAKED COOKIES OR HUMMUS & PITA WITH FRESH BAKED COOKIES), COFFEE AND BEVERAGE REFRESH.
UNLIMITED COFFEE AND BEVERAGE SERVICE INCLUDED.

CHEF'S CHOICE LUNCH SERVICE

INCLUDES ONE CHEF CREATED ENTRÉE, ONE SALAD AND DESSERT. **25**
UNLIMITED COFFEE AND BEVERAGE SERVICE INCLUDED.

CHEF'S CHOICE A LA CARTE SERVICE

INCLUDES ONE CHEF CREATED ENTRÉE AND ONE SALAD. **17**
UNLIMITED COFFEE AND BEVERAGE SERVICE INCLUDED.





SPECIAL EVENTS

EVENT MENU

ENTRÉES INCLUDE:
 3 MARKET FRESH SALADS
 1 FRESH SEASONAL VEGETABLE
 1 POTATO DISH
 1 RICE DISH THAT COMPLIMENTS THE ENTRÉE
 DELUXE PICKLE PLATTERS
 FRESHLY BAKED DINNER ROLLS
 DESSERT
 UNLIMITED COFFEE & TEA SERVICE

SINGLE ENTRÉE BUFFET

CHEF CARVED AAA ROAST BARON OF BEEF SERVED WITH RICH PORT GRAVY AND HORSERADISH.	36
BONELESS BREAST OF CHICKEN SERVED IN A SHERRIED-WILD MUSHROOM SAUCE.	37
APRICOT GLAZED BONELESS BREAST OF CHICKEN	37
CHEF CARVED BLACK CHERRY-PORT GLAZED HAM	35
FRESH ATLANTIC SALMON FILLET SERVED WITH A LEMON-DILL SAUCE.	41
CHEF CARVED AAA PRIME RIB OF BEEF AGED 28 DAYS. SERVED WITH AU JUS & HORSERADISH.	45





SPECIAL EVENT ENTRÉES CONTINUED

DOUBLE ENTRÉE BUFFET

CHEF CARVED AAA ROAST BARON OF BEEF + BONELESS BREAST OF CHICKEN 40

CHEF CARVED BLACK CHERRY-PORT GLAZED HAM + ROAST TURKEY WITH CRANBERRIES 41

CHEF CARVED AAA ROAST BARON OF BEEF + FRESH ATLANTIC SALMON FILLET 46

CHEF CARVED AAA PRIME RIB OF BEEF + BONELESS BREAST OF CHICKEN 50

PLEASE NOTE: ORDERS OF OVER 40 PEOPLE REQUIRE 4 BUSINESS DAYS' NOTICE.





HORS D'OEUVRES

HORS D'OEUVRES

MINIMUM ORDER 15 GUESTS

COLD HORS D'OEUVRES

BRUSCHETTA & ASIAGO (PER PERSON)	1.75
BEEF BAN MI CROISTINI	2.5
MEDITERRANEAN STUFFED CUCUMBER	2.25
SHRIMP COCKTAIL SHOOTER (1 SHOT)	2.5
VEGGIE COCKTAIL SHOOTER WITH HUMMUS (1 SHOT)	2.75
FRESH FRUIT KABOBS (1 PIECE)	2.75
HUMMUS & PITA (PER PERSON)	1.75
FRESH VEGETABLES WITH HOUSE DIP (PER PERSON)	4
PROSCIUTTO & BOCCONCINI SKEWERS WITH FRESH BASIL (1 PIECE)	3
FRESH SEASONAL FRUIT PLATTER (PER PERSON)	5
ARTISAN CHEESE & CRACKER PLATTER (PER PERSON)	7
CHARCUTERIE AND ARTISAN CHEESES SERVED WITH PICKLES AND CRACKERS	10





HORS D'OEUVRES MENU CONTINUED



HOT HORS D'OEUVRES

COCKTAIL MEATBALLS IN BÉARNAISE SAUCE (PER PERSON; 2 PIECES)	1.5
CHEESY ARTICHOKE PUFFS (1 PIECE)	1.5
WILD MUSHROOM TARTLETS (PER PERSON; 1 PIECE)	1.75
CRANBERRY-ALMOND BRIE EN CROUTE (PER PERSON)	2
CHICKEN SATAY SERVED WITH HOISIN SAUCE (PER PERSON; 1 PIECE)	2.25
ASIAN DUMPLINGS (2 PIECES)	1.75
PEROGIES, CARAMELIZED ONIONS, BACON & SOUR CREAM (3 PIECES)	1.75
CHICKEN SOUVLAKI SERVED WITH TZATZIKI SAUCE (PER PERSON; 1 PIECE)	2.25
TANGY BAKED FALAFAL	2.5
MINI CRAB CAKES SERVED WITH PICCADILLY TARTAR SAUCE (PER PERSON; 1 PIECE)	2.75
BACON WRAPPED SCALLOPS (PER PERSON; 1 PIECE)	2.75
PRIME RIB YORKIES (PER PERSON; 1 PIECE)	3.25



STATIONS MENU

PRICED PER PERSON

POUTINE BAR 7

OVEN FRIES WITH RICH GRAVY, CHEESE CURDS, CHEDDAR CHEESE, BACON BITS, RED ONIONS, BLACK OLIVES & JALAPENOS.

MASHED POTATO MARTINI BAR 7

GARLIC MASHED POTATOES, WITH AN ASSORTMENT OF CHIVES, SOUR CREAM, BACON BITS, DEMI GLACE, SHREDDED CHEDDAR, RED ONIONS, BLACK OLIVES & JALAPENOS. SERVED UP IN A MARTINI GLASS.

BBQ BEEF SLIDERS 8

SLOW ROASTED, THINLY SLICED ALBERTA BEEF IN OUR SIGNATURE BBQ SAUCE SERVED WITH FRESH BAKED ASSORTED BUNS AND HOT HORSERADISH.

FAJITA BAR 12

GRILLED CHILI-LIME MARINATED CHICKEN BREAST STRIPS, ROASTED PEPPERS & ONIONS SERVED WITH A WARM TORTILLA, SHREDDED CHEDDAR, SOUR CREAM, HOUSE-MADE SALSA FRESCA AND GUACAMOLE, TORTILLA CHIPS.

SURF & TURF ACTION STATION 18

OPEN FLAME, CHEF PREPARED PRAWNS IN A LEMON-GARLIC SAUCE. SLOW ROASTED BEEF TENDERLOIN SERVED WITH SASKATOON BERRY DEMI-GLACE.

STATIONS





DESSERTS

DESSERT MENU

ASSORTED SQUARES AND COOKIES 3.5

CUPCAKES 3.75

FRESH BERRY BOWL WITH CHANTILLY CREAM 3.75

CHOCOLATE MOUSSE 5

KEY LIME CHEESECAKE 6

NEW YORK STYLE CHEESECAKE 6

FRESH BAKED COOKIES (1 DOZEN) 13

ICE CREAM SUNDAE BAR 5.5

CHOOSE 2 FLAVORS OF ICE CREAM TO SERVE WITH HOT FUDGE SAUCE, FRESH STRAWBERRY SAUCE, WHIPPED CREAM AND ASSORTED TOPPINGS. MINIMUM ORDER: 25 PEOPLE





BEVERAGES

BAR MENU

BEER 6

DOMESTIC/IMPORTED: CANADIAN, COORS LIGHT, KOKANEE, ALEXANDER KEITH'S, HEINEKEN, CORONA.
LOCAL: HALF HITCH FARMER'S DAUGHTER PALE ALE, FIRE & FURY RED ALE, AND PAPA BEAR PRAIRIE ALE. PER CAN PRICE.

COOLERS/CIDER/HARD ICED TEA 6

PALM BAY RUBY GRAPEFRUIT, ROCK CREEK APPLE CIDER, TWISTED ICED TEA. PER CAN PRICE.

WINE 7

RED: INNISKILLIN MERLOT (CANADIAN), LEHMANN LAYERS, SHIRAZ BLEND (AUSTRALIAN), KAIKEN MALBEC (ARGENTINIAN). WHITE: MISSION HILL 5 PINOT BLANC (CANADIAN), INNISKILLIN CHARDONNAY (CANADIAN), LEHMANN LAYERS SEMILLON BLEND (AUSTRALIAN).
PER GLASS PRICE: \$30 BOTTLE.

SCOTCH 7

GLENFIDDICH 12 YEAR. PER OUNCE PRICE.

SPIRITS 6

ABSOLUT VODKA, CANADIAN CLUB RYE, BACARDI LIGHT RUM, CAPTAIN MORGAN'S SPICED RUM, BOMBAY SAPPHIRE GIN. LOCAL SPIRITS: KRANG SPIRITS ASTRA CLARA VODKA AND NIMBULUS GIN. PER OUNCE PRICE.

BARTENDING MINIMUM 3 HOURS

BARTENDER 30
HOURLY RATE

BAR BUSSING STAFF 20
HOURLY RATE

PLEASE NOTE: BAR MENU SUBJECT TO CHANGE





MEMORIAL SERVICE

MEMORIAL SERVICE MENU

COFFEE AND TEA	2.25
ASSORTED COOKIES AND SQUARES	3
ASSORTED FINGER SANDWICHES	5
FRESH SEASONAL VEGETABLE PLATTER	4
FRESH SEASONAL FRUIT PLATTER	4.5
FRESH BAKED COOKIES (1 DOZEN)	13
POP/JUICE	2
FRUIT PUNCH	2

