

MENU SELECTIONS

ALBERTA BUFFET

Salads

Marinated vegetables with goat cheese
Yukon gold potato salad
Grilled vegetable pasta salad with chef's in house made dressing
Mixed chicory greens

Cold Platters

Capocollo, farmer's sausage, and genora salami
Smoked peppered duck breast with Brie and cherry tomato relish
Valbella pepper pate with balsamic reduction
Assorted cheeses and crackers

Main Courses

Roasted Alberta AAA beef
(Ranch rub and hunter sauce)
Corn fed chicken with portabella mushrooms and apple
(With an apple cider sauce)
Fresh seasonal vegetable and potato

Dessert

Fruit Platters
Fresh pies, assorted cheesecakes
Freshly brewed coffee and tea

\$49 per person + 17% gratuity +5% GST

Price is subject to change until a group booking agreement is signed and a deposit is received.

NORTH AMERICAN BUFFET

Fresh Salads

Fennel and apple salad with cider vinaigrette, Hearts of Romaine with pepper Caesar dressing
Norquay lodge salad with house dressing

Cold platters

British Columbia cheese and apple platter
Chanterelle mushroom tartar with peppered duck
Grilled Okanogan pears with Salt Spring island prosciutto
Maritime seafood platter

Entrees

Arctic char with Snow Crab
Roasted Ponderosa beef with wild mushroom pan jus
Roasted red potato
Grilled Root Vegetables

Dessert

Assorted cheesecakes,
Fruit and berry platter
Selection of homemade pies
Freshly brewed coffee and tea

\$52 per person +17% gratuity + 5% GST

Price is subject to change until a group booking agreement is signed and a deposit is received.

LONE PINE BUFFET

Salads

Caesar salad
Masculine salad with shallot vinaigrette
Yukon gold potato salad with double smoked bacon
Rigatoni with chorizo links

Cold Platters

Beef Carpaccio with wild mushroom duxcelle,
Pepper pate, assorted deli meats
Assorted cheese platter, red grapes, apple chutney
Poached salmon display platter of cold smoked salmon, prawns and scallops

Entrées

Roasted AAA Alberta prime rib with red wine reduction
Panko crusted fresh halibut
Chipotle chicken sauté
Roasted new potatoes and Fresh seasonal vegetables

Dessert

Assorted Cheesecake Cakes
Fresh fruit display with white and dark chocolate strawberries
Freshly Brewed Coffee & Tea

\$58 per person + 17% gratuity + 5% GST

Price is subject to change until a group booking agreement is signed and a deposit is received.

RECEPTION HOR\$ D'OEUVRES

Priced per dozen

Cold Hor\$ d'oeuvre\$

Crostini with sun dried tomatoes and cheese spread \$14
Mini pikelets with smoked salmon and creme fraiche \$22
Sushi: California rolls \$25

Hot Hor\$ d'oeuvre\$

Spring Rolls with dipping sauce \$14
Mushroom Neptune \$14
Baked brie and cranberries in filo pastry \$13

Please note that the above prices are +17% gratuity and 5% GST
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NORQUAY WINE LIST

WHITE WINE

HOGUE CELLARS FUME BLANC	UNITED STATES	WASHINGTON	\$21.90
ABBEY ROCK	AUSTRALIA	SOUTH AUSTRALIA	\$23.80
TINHORN CREEK PINOT GRIS	CANADA	B.C	\$47.62

RED WINE

COPPER MOON MALBEC	CANADA	B.C.	\$27.62
ABBEY ROCK PINOT NOIR	AUSTRALIA	SOUTH AUSTRALIA	\$23.80
TINHORN CREEK CABERNET FRANC VQA	CANADA	B.C	\$47.62

ROSE

QUAIL'S GATE ROSE	CANADA	B.C	\$34.29
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SPARKLING

LINI LABRUSCA ROSSO	ITALY		\$25.71
M&R PROSECCO	ITALY		\$33.33
JACOB'S CREEK			
CHARD PINOT-NOIR SPARKLING	AUSTRALIA	SOUTH AUSTRALIA	\$36.19
SUMAC RIDGE STELLARS JAY BRUT	CANADA	B.C	\$73.33

Drink Prices

Draught Beer \$6.75

Domestic Beer \$5.75

Imported Beer \$6.75

House Brand Highball \$5.75

Premium Brand highball \$6.75

Jack Daniels, Johnny Walker black, Crown Royal

Deluxe Highball \$7.25

Grey Goose, Kettle One, Glenfidich 15, Courvoisier

Cocktails \$6.75

Wine by the glass 8.00

PRICES DO NOT INCLUDE TAX OR 17% GRATUITY