

Menu

INSPIRED FRESH

Our team of chefs work hard in ensuring that every dish is made and presented in a way that will WOW both you and your guests. We pride ourselves on the ability to design creative menus filled with items that will not only please our guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

FLEXIBLE MENU

We have created this menu as a guide to help you select the best meal options for your event. While we think these reflect a wide array of preferences, our team of event coordinators and chefs are happy to work with you to create the perfect menu that will please your guests and accommodate any dietary restrictions.

DIETARY RESTRICTIONS

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our culinary team is able to meet your needs. If you have guests who have advised you of a dietary requirement, please advise your catering consultant who will in turn notify our Chef.

TAXES & GRATUITY

As with all goods and services, all of the prices you see below are subject to an additional 5% GST. We also charge an industry standard of 18% service gratuity fee to the final invoice. We are happy to further explain these charges if required.



Buffet Dinner

COUNTRYSIDE SIGNATURE BUFFET

INQUIRE FOR PRICING

Includes Assorted Artisan Rolls & Whipped Butter

Please Select:

Two Main Entrées
Four Salad Options
One Starch Option
One Additional Hot Vegetable

Includes Chef's Medley of Hot Vegetables, selection of Assorted Desserts, Freshly Brewed Coffee & Assorted Teas

COUNTRYSIDE EXCLUSIVE BUFFET

INQUIRE FOR PRICING

Includes Assorted Artisan Rolls, Whipped Butter, Seasonal Fresh Fruit Platter & Charcuterie Platter

Please Select:

Two Main Protein Entrées
One Pasta Entrée
Five Salad Options
Two Starch Options
One Additional Hot Vegetable

Includes Chef's Medley of Hot Vegetables, Fresh Vegetable Crudités & Dip, Selection of Assorted Desserts, Freshly Brewed Coffee & Assorted Teas

SELECTIONS CAN BE FOUND ON THE NEXT PAGE

ALL PRICING IS BASED ON A MINIMUM OF 40 GUESTS,
CUSTOM PRICING WILL APPLY FOR SMALLER GROUPS

*PRICING IS SUBJECT TO 18% SERVICE CHARGE + 5% GST



Buffet Dinner Selection

MAIN PROTEIN ENTRÉES

CHEF CARVED ROAST SIRLOIN OF BEEF
with horseradish and signature gravy

BRAISED BEEF MEDALLIONS
house-made au jus

CHEF CARVED ALBERTA PRIME RIB
with a rich signature gravy
ADD \$7⁰⁰ PER PERSON

PARMESAN CRUSTED CHICKEN CORDON BLEU
with roasted red pepper sauce

TUSCAN CHICKEN
roast chicken breast & thighs in a parmesan sun-dried
tomato cream sauce

ROAST CHICKEN WITH MUSHROOM TRUFFLE
chicken breast stuffed with wild mushrooms and
sautéed onions, topped with a truffle cream sauce

CHICKEN FLORENTINE
stuffed with wilted spinach, mozzarella, cream cheese
& roasted garlic

BRAISED BBQ BABY BACK RIBS
with signature BBQ sauce

VIRGINIA BAKED HAM
maple glazed ham with an apple mustard chutney

SESAME CRUSTED TERIYAKI SALMON
with pineapple, lemon, and ginger teriyaki glaze

BAKED SALMON
with lemon dill cream sauce

PASTA ENTRÉES

BUTTERNUT SQUASH RAVIOLI

CHEESE TORTELLINI WITH ROSE SAUCE

CHICKEN ALFREDO TETRAZINI ALFREDO

RIGATONI BOLOGNESE

STARCH

Herb Roasted Baby Potato | Rice Pilaf
Garlic Mashed Potato | Red Skin Smashed Potato
Scalloped Potato | Roasted Sweet Potato

HOT VEGETABLES

Broccoli & Cauliflower Mornay
Green Beans Almandine
Roasted Butternut Squash
Italian Roasted Mushrooms & Vegetables
Honey Glazed Carrots & Dill
Zucchini Bruschetta
Roasted Cauliflower
Brussel Sprouts & Bacon

SALAD

Fresh Greens
Classic Caesar
Strawberry Spinach
Original Greek
Creamy Pasta
German Potato
Traditional Potato
Thai Noodle
Roasted Beet
Tomato Bocconcini
Watermelon & Cucumber (seasonal)
Waldorf
Signature Coleslaw

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Chefs Bbq

BBQ Menus are served Buffet Style.. All menus include Choice of Protein, Choice of 2 Salads, Choice of 2 Sides, Seasonal Fruit Platter, Assorted Pies, Cakes, and Cheesecake. Freshly Brewed Coffee & Tea & Assorted Artisan Rolls. All pricing is based on a minimum of 40 guests, custom pricing will apply for smaller groups.

ENTRÉES

GOURMET BBQ BURGER BAR | \$33⁹⁹

Chef attended. Your choice of AAA beef chuck, veggie burger, or BBQ grilled chicken breast brushed with our Signature BBQ Sauce. Accompaniments: corn relish, caramelized onion jam, guacamole, salsa fresca, assorted mustards, crispy fried onions, bacon jam, bacon, grilled pineapple, mango salsa, pickled onion, fresh butterleaf lettuce, sliced roma tomato, assorted cheese, pickles & sliced red onion, condiments & fresh bakery roll

+ Sausage \$4⁰⁰ + Bison Burgers \$6⁰⁰

SLOW ROASTED BBQ BEEF ON A BUN | \$32⁹⁹

Slow roast beef in our Signature BBQ Sauce, condiments & fresh bakery roll

PULLED PORK ON A BUN | \$32⁹⁹

Pulled pork in our Signature BBQ Sauce, condiments & fresh bakery roll

DOWN TO THE BONE RIBS | \$35⁹⁹

Chef attended. Slow roasted pork baby back ribs basted in our Signature BBQ Sauce, & garlic toast

BBQ SOUTHERN BRISKET | \$39⁹⁹

Slow roasted brisket, rubbed in our custom spice blend, served with corn bread

FRIED BUTTERMILK CHICKEN | \$33⁹⁹

Dark meat coated with our Signature Spice Blend & freshly fried, & garlic toast

AB AAA CHEFS CUT OF BEEF

Chef Attended 6 OZ OR 8 OZ

SIRLOIN, STRIPLOIN, RIBEYE, OR TENDERLOIN

Flame broiled & seasoned in LA Chefs Special Spice Blend, & garlic toast

Steaks are priced at market price and will be guaranteed one month in advance.

SUCCULENT ROAST PIG | Market Price

Chef Attended. Minimum 80 ppl.

Albertan pork, slow roasted in our rotisserie, presented with Smoke Apple Sauce, assorted mustards, our Signature BBQ Sauce, & garlic toast

FLAME ROASTED 1/4 CHICKEN | \$33⁹⁹

Chef attended. Select your choice of flavor: Jerk Spice, Signature BBQ, Mango Habanero, Maple Bacon, Honey Siracha, Lemon & Fresh Herb. With garlic toast

CEDAR PLANK SALMON | \$39⁹⁹

Fresh Atlantic salmon served in a citrus butter sauce. With garlic toast

COUNTRY FRIED STEAK | \$34⁹⁹

Beef Cutlet seasoned with Signature Spices, freshly fried and served with sausage gravy & garlic toast

SALAD SELECTIONS

Mixed Greens | Classic Caesar | Creamy Pasta
Strawberry Spinach | Original Greek | German Potato
Thai Noodle | Signature Coleslaw | Classic Potato
Tomato Bocconcini | Watermelon & Cucumber
(seasonal availability)

SIDES SELECTION

House Made Mac & Cheese | Molasses Sticky Beans
Grilled Mixed Vegetables | Green Beans
Honey Glazed Carrots | Garlic Smashed Potato
Grilled Corn on Cob (seasonal)
Mashed Yams | Roasted Baby Potatoes
Baked Potato with Sour Cream, Bacon & Chives

ENHANCE YOUR BBQ

LA CHEFS CHILLED FLAVORED WATER | \$2⁵⁰PP

Served in self served dispensers
(Cucumber Mint, Ginger Lime, Lemon Basil,
Cranberry Orange, and seasonal flavours)

FRESH ICED TEA, LEMONADE, BERRY PUNCH | \$2⁵⁰PP

ASSORTED BOTTLED JUICE & SOFT DRINKS | \$2⁷⁵PP

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Chefs Platters & Snacks

ASSORTED ARTISAN BUNS, SANDWICHES
& MINI CROISSANTS (30 pcs) | \$120⁰⁰

FANCY TEA SANDWICHES
Crust off (90 pcs) | \$175⁰⁰

FRESH CRUDITÉ DISPLAY WITH DIP
Serves 35 | \$95⁰⁰

DOMESTIC CHEESE BOARD
Serves 35 | \$140⁰⁰
Assortment of domestic cheeses with dried fruit
& assorted crackers

SHRIMP COCKTAIL PLATTER (80 pcs) | \$230⁰⁰
With our Signature Cocktail Sauce

ASSORTED SUSHI PLATTER (100 pcs) | \$275⁰⁰

SEASONAL FRESH FRUIT DISPLAY
Serves 35 | \$125⁰⁰

ASSORTED PICKLES & OLIVE PLATTER
Serves 35 | 70⁰⁰

FRUIT SCULPTURE | \$180⁰⁰
90 two-piece fruit skewers artfully
arranged in a fresh carved watermelon

CHARCUTIERE GRAZING BOARD
Serves 35 | \$250⁰⁰
Assortment of artisan cheeses, grapes, pickled
vegetables, cured meats, crackers, breads and
house-made chips, along with assorted preserves

EUROPEAN DELI MEAT PLATTER
Serves 35 | \$175⁰⁰
Turkey, roast beef, pastrami, black forest ham, garlic
sausage, double smoked sausage.
+ Artisan rolls & condiments \$40⁰⁰

DIP PLATTERS
Serves 35 | \$48⁰⁰
(only available as an enhancement to other menu items)
Spinach & artichoke with sourdough
Salsa & tortilla chips
French onion & ripple chips
Bruschetta & crostini

ASSORTED SWEETS & TREATS
80 pcs | \$120⁰⁰

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Late Night Lunch

Available after 10PM, and is available as a follow up to a full dinner service. All pricing is based on a minimum of 40 guests, custom pricing will apply for smaller groups

THE TRADITIONAL | \$12⁹⁹

Assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

PEROGIE BAR | \$12⁹⁹

Potato cheese perogies, caramelized onions, bacon, green onion, sour cream, with vegetable & dip platter

LATE NIGHT NACHO BAR | \$14⁹⁹

Tortilla chips, taco beef, queso, salsa, diced tomato, pickled jalapenos, green onions, sour cream & guacamole

STREET TACO STATION | \$14⁹⁹

Pork carnitas, mango chili chicken, soft tortillas, cilantro, lime crema, red pickled onion, jalapenos, chopped limes, salsa verde, cojita cheese

POUTINE BAR | \$14⁹⁹

Yukon cold potato wedges, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos with vegetable & dip platter. Select topping of pulled pork OR taco beef
+ Shortribs \$3⁹⁹.

BBQ BEEF ON A BUN WITH CHIPS | \$15⁹⁹

Served with mini buns, assorted condiments, ripple potato chips, vegetable crudite & dip

CARNIVAL CREATIONS | \$16⁹⁹

Mini hot dogs AND mini beef sliders, assorted toppings & condiments, vegetable & dip platter, popcorn, cotton candy

Add coffee & tea to any late lunch | \$2⁰⁰ per person

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Bar Service Options

FULL BAR SERVICE

LA Chefs supplies all alcohol (to include an assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also includes all glassware, ice, mix, and condiments. If this option is selected, there is a minimum cost of \$1000⁰⁰.

PARTIAL BAR SERVICE

LA Chefs will provide Beer, Wine, and Coolers and appropriate glassware, as well as ice chests to keep the beverages chilled. If this option is selected, there is a minimum requirement of sales of \$500⁰⁰ or the client is charged the difference.

CORKAGE SERVICE

Client provides all liquor and liquor license. LA Chefs will setup a bar station, mix, ice, glassware, and all condiments. Price for Full Bar Corkage \$10⁰⁰ per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$5⁰⁰ per person. If this option is selected, there is a minimum charge of \$500 for partial corkage and \$850 for full corkage service.

BARTENDING SERVICE

For all bars, a bartending fee of \$25⁰⁰ per hour per bartender will apply. One bartender is required per every 100 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. Bar closes at 1am, with everyone vacating the premises by 1:30 am.



Wine List

Suggested Wines to enhance your dining experience. Please note that these are only suggestions and if you have another wine in mind we will certainly do our best to accommodate your request. Prices are per bottle unless otherwise stated.

REDS

APOTHIC RED BLEND, <i>California</i>	\$33 ⁰⁰
SANTA RITA - 120 - CAB SAUV, <i>Chile</i>	\$33 ⁰⁰
CASILLERO Y DIABLO - CARMENRE, <i>Chile</i>	\$34 ⁰⁰
ROSEMOUNT DIAMOND - SHIRAZ, <i>Australia</i>	\$34 ⁰⁰
PASCUAL TOSO MALBEC, <i>Argentina</i>	\$34 ⁰⁰
PEPPERWOOD GROVE, RED ZINFANDEL	\$35 ⁰⁰

WHITES

LINDEMAN'S BIN 85, PINOT GRIGIO, <i>Australia</i>	\$33 ⁰⁰
LA VIELLE FERME ROSE, <i>France</i>	\$33 ⁰⁰
SANTA CAROLINA, CHARDONNAY, <i>Chile</i>	\$34 ⁰⁰
KIM CRAWFORD, SAUVIGNON BLANC, <i>New Zealand</i>	\$35 ⁰⁰
GERARG BERTRAND, COTE DE ROSES, ROSE, <i>France</i>	\$36 ⁰⁰

SPARKLING & BUBBLES APERTIFS

FRIXIENET, PROSECCO, <i>Spain</i>	\$33 ⁰⁰	COURVOISIER VS COGNAC, <i>France</i>	\$6 ⁵⁰ oz
LA MARCA, PROSECCO, <i>Italy</i>	\$36 ⁰⁰	TAYLOR FLATGATE, <i>Portugal</i>	\$7 ⁰⁰ oz
MOET & CHANDON IMPERIAL CHAMPAGNE, <i>France</i>	\$68 ⁰⁰	PILLITTERI VIDAL, ICE WINE, <i>Niagara Region</i>	\$9 ⁵⁰ oz

WINE/CHAMPAGNE CORKAGE SERVICE

Client provides Wine and/or Champagne - a wine corkage fee of \$4⁰⁰ per person would apply; \$5⁰⁰ if both wine and champagne are served and glassware is required. This includes beverage chilling, opening, and placement of wine bottles and glassware on table or at a station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$1⁰⁰ per person for wine pouring service.

Beverage & Bar Service

CASH BAR

For groups where individuals purchase their own beverages

HOST BAR

For groups where the host pays for all beverages

HOST BAR

	\$ CASH / HOST
HOUSE BRAND LIQUOR & DOMESTIC BEER	\$7 ⁰⁰ /\$6 ⁷⁰
HOUSE RED & WHITE WINE (CANADA)	\$8 ⁰⁰ /\$7 ⁷⁰
PREMIUM BRANDS & IMPORT BEER	\$8 ⁰⁰ /\$7 ⁷⁰
SOFT DRINKS	\$2 ⁵⁰ /\$2 ²⁵
BOTTLED JUICE	\$2 ⁸⁵ /\$2 ⁶⁵

PUNCH SERVICE

FRUIT PUNCH (40 SERVINGS)	\$55 ⁰⁰
VODKA PUNCH (40 SERVINGS)	\$120 ⁰⁰
SPARKLING WINE PUNCH (40 SERVINGS)	\$120 ⁰⁰

HOUSE BAR SETUP

BAR SETUP INCLUDES:
scotch, vodka, gin, rye, rum, domestic beer, cocktails & coolers

MIXES INCLUDE:
soft drinks, orange slices, lime, lemons, cranberry & clamato juices

COST SHARE BAR

Cost Share Bars are when the host wants their guests to have a reduced price for drinks, and the host will be billed for the difference. A Tonnie bar is a good example of this. The guest will only pay \$2⁰⁰ for their drink at the bar, our bartenders will track the drinks sold, and the host will be billed for the difference in the cost. Cost Share bar prices are the same as Cash bar prices.

SPECIAL NOTE

For all bars, a bartending fee of \$25⁰⁰ per hour, per bartender, will apply. One bartender is required per every 100 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up.

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