



Sandwich Plated Lunch

One choice of the below for the group

Entrée Salad (VG/GF/DF)

Crisp romaine, aged parmesan, creamy dressing and your choice of sirloin, chicken or grilled shrimp
or

Prime Rib Sandwich (GF/DF)

Served on toasted garlic bread with Caesar salad

or

Keg Burger (GF/DF)

The classic keg burger with cheese & bacon, served with keg fries

Dessert

Chef's choice (V/VG/GF/DF)

Coffee or tea and soft drinks

\$29.00 per person

20 person minimum with individual entrée choices due 14 days prior

Entree Plated Lunch

Group choice of three entrées

6 oz. Grilled Top Sirloin GF (DF)

Perfectly seasoned and grilled to medium served with baked potatoes

Oven Baked Salmon GF (DF)

Served on mushroom rice and steamed asparagus

Oven Roasted Chicken GF (DF)

Pan seared & roasted. served with garlic mashed potato, vegetable garnish & demi-glace

'AAA' Alberta Prime Rib GF

8 oz. Aged for extra flavor, tenderness & rubbed in our unique blend of spices, slow roasted to medium & hand carved. Served with vegetable garnish and roasted garlic mashed potatoes

Dessert

Chef's choice (V/VG/GF/DF)

Coffee or tea and soft drinks

\$36.00 per person

20 person minimum with individual entrée choices due 14 days prior



Lunch Buffet

20 person minimum

Group choice of one of the following

Entree Salad (GF/DF)

Mixed green salad and caesar salad with chicken and beef strips

Assorted Sandwiches & Wraps (GF/DF)

Chef's soup of the day or two gourmet salads with a chef's choice of assorted wraps & sandwiches

Stir Fry (V)

House salad and your choice of chicken or vegetarian stir fry with sweet Asian sauce

\$24.00 per person

Add an Assorted Dessert Tray - \$3.00 per person

20 person minimum

Lunch To Go

Individual choice of sandwich

Alberta Roast Beef

Grilled Chicken

Vegetarian

Accompaniments

Mixed green salad with dijon vinaigrette dressing, juice box, whole fruit, house made granola bar

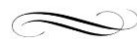
\$22.00 per person

Individual sandwich choices due 14 days prior

Please add 18% gratuity and 5% GST to all prices.



We strive to meet the dietary restrictions of our guests



Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice.

GF (DF) – Item is gluten free and can be amended to accommodate dairy free

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.