

LUNCH BUFFET



INCLUSIONS

- 10 person minimum
- Group choice of salad or soup to start
- Group choice of one entree
- Coffee or tea & soft drinks

STARTER

SALAD GF, DF
mixed green salad and caesar salad

OR

CHEF'S CHOICE OF SOUP

ENTREES

PER PERSON

**ASSORTED SANDWICHES
AND WRAPS** **38**

chef's choice of assorted wraps and sandwiches

**ALBERTA PRIME RIB AND
OVEN ROASTED CHICKEN** **55**

with mixed vegetables and garlic mash

DESSERT

CHEF'S CHOICE OF DESSERT **+6**

Please add 18% gratuity and 5% GST to all prices.
Individual entrée choices due 14 days prior

DIETARY INFORMATION

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following:
GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

PLATED LUNCH



INCLUSIONS

\$26 PER PERSON

Individual choice of one entree
Coffee or tea & soft drinks

STARTER

KEG CAESAR

Romaine, creamy dressing, grana padano,
toasted panko

PER PERSON

+5

ENTREES

KEG BURGER

lettuce, keg burger sauce, bread & butter pickles,
white cheddar, caramelized onion, fries

CHEF'S VEGETARIAN OPTION V

FRIED CHICKEN SANDWICH

pickle, three pepper sauce, dill ranch, fries

TERIYAKI SALMON BOWL

snow peas, carrot, shiitake mushroom, basmati rice,
crispy wonton strips

SANTE FE CHICKEN

greens, corn, black bean, cheese, tomato,
dill ranch dressing, crispy chips

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LUNCH TO GO

THE KEG®

INCLUSIONS

\$25 PER PERSON

Individual choice of sandwich

Mixed greens salad with vinaigrette dressing

Juice box

Whole fruit

Granola bar

ENTREES

ALBERTA ROAST BEEF

lettuce, mayonnaise, mustard, Swiss cheese, onion

GRILLED CHICKEN

cheddar cheese, lettuce, honey mustard, cucumber

VEGETARIAN

onions, cucumber, pesto (contains nuts), lettuce, peppers

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