



calgary TELUS convention
centre
be part of the energy™

DINNER

DINNER BUFFET

All dinner buffets include Starbucks regular & decaffeinated coffee, traditional & Tazo teas.
Minimum 50 guests or an additional \$8 per person will apply.

Avenue

\$60

Coleslaw
Mixed Greens with Dressings
Broccoli Salad
Fried Chicken
Smashed Potato
Chicken Gravy
Cornbread
Green Beans
Chefs Selection of House-made Pastries

Mission

\$72

Arugula & Radicchio
Quinoa Salad
Kale Caesar
Herb Roasted Fingerlings
Toasted Almond-Honey Wild Rice
Salmon with Tomato-Saffron Broth
Roast Chicken Supreme with Chicken Jus
Toasted Garlic Broccolini
Chefs Selection of House-made Pastries
Cheeseboard

Prices are per person and subject to change. A customary 19% service charge and GST of 5% will be added to price.

CUSTOM DINNER BUFFET

All dinner buffets include Starbucks regular & decaffeinated coffee, traditional & Tazo teas.
Minimum 50 guests or an additional \$8 per person will apply.

Soups (Choose One)

Smokey Tomato Bisque
Harvest Vegetable and White Bean
Butternut Squash
Chicken and Barley Soup
Smoked Potato and Leak
Broccoli and Cheddar

Salads (Choose Two)

Mixed Lettuces, Feta, Grape Tomatoes, Cucumbers,
Carrots, Champagne Vinaigrette, Herb Ranch
Red Quinoa with Chickpea Salad and Citrus Dressing
Roasted Heirloom Potato Salad
Bocconcini Caprese
Spinach and Arugula, Oven Roasted Tomatoes,
Pickled Onions, Egg, Bacon-Ranch

Vegetables (Choose One)

Maple Roasted Carrots
Garlic Broccolini and Grape Tomatoes
Brown Butter Green Beans
Sautéed Rainbow Chard with Sundried Tomatoes
Mediterranean Vegetable Medley

Starch (Choose One)

Butter Whipped Mashed Potato
Toasted Almond-Honey Wild Rice
Herb Roasted Red Potatoes
Creamy Asiago Polenta
Roasted Sweet Potatoes

Dessert

Assorted French Pastries

Mains (Choose One)

Seared Chicken Breast, Roasted Mushroom Jus	\$60
Whisky Glazed Chicken, Sage Jus	\$60
BBQ Rubbed Chicken	\$60
Seared Salmon, Tarragon-Lemon Cream Sauce	\$60
Seared Salmon, Honey-Dijon Sauce	\$60
Slow Smoked Brisket, Natural Jus	\$70
Grilled Flank Steak, Chimichurri Sauce	\$70

Add a Main- \$10

Prices are per person and subject to change. A customary 19% service charge and GST of 5% will be added to price.

PLATED DINNER

All a la carte includes cocktail rolls and butter.

Choice of one of the following starters.

Soup

Smoked Tomato Bisque with Chive Crème Fraiche and Spiced Pumpkin Seeds

Mixed Greens

Mixed Greens, Gold Beets, Goat Cheese, Toasted Almonds with Preserved Lemon Vinaigrette

Escarole and Radicchio

Escarole and Radicchio, Marinated Bocconcini, Roasted Baby Tomatoes, Crostini and Balsamic Vinaigrette

Spinach and Frisee

Spinach and Frisee, Blue Cheese, Radish, Pickled Apple, Toasted Walnuts and Bourbon-Honey Vinaigrette



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PLATED DINNER & DESSERT

All a la carte includes cocktail rolls and butter, Starbucks regular & decaffeinated coffee, traditional & Tazo teas.

Roast Chicken Supreme

\$72

Fire Roasted Tomato Sauce, Herb Roasted
Fingerlings, Broccolini, Roasted Yam

Salmon

\$72

Red Chard, Celery Root Puree, Roasted Vine
Tomatoes, Whole Grain Mustard-Tarragon Sauce

Beef Tenderloin

\$84

Natural Au Jus, Parmesan, Smashed Yukons,
Garlic Green Beans, Maple Roasted Carrots

Vegetarian option available upon request.

Choice of one of the following desserts.

Lemon Cheesecake

Mascarpone and Strawberry Confiture

Walnut Financier

Honey Truffle Cream and Orange Candy Glaze

Almond Frangipane Tart

Chantilly Cream and Fresh Berries

Dark Chocolate Espresso Mousse

Raspberry Conserve and Almond Crackle

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