



ELK RIDGE

RESORT • COMMUNITY • LEGACY



2024 CATERING MENU

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PLEASE NOTE

All prices are not inclusive of taxes & gratuities. A 20% service charge will be added to all menu items. CASH BAR prices will be higher, as they will include taxes. Some buffets are available as a plated meal for an additional charge. Please speak to your event coordinator for details. Plated meals are not available at the Pavilion. Please make your event coordinator aware of any allergies & dietary restrictions so we can accommodate your needs accordingly. Menu prices & menu items are subject to change & cannot be guaranteed.

BREAKFAST BUFFETS

Prices listed per person.
Includes fresh fruit juices, freshly brewed coffee, & specialty teas.

CONTINENTAL (minimum 10 people)

21

Assorted Pastries & Muffins - *with Butter & Preserves*
Seasonal Fresh Sliced Fruit
Vanilla Yogurt & Granola

HOT CONTINENTAL (minimum 10 people)

25

Assorted Pastries & Muffins
Scrambled Eggs - *Choice of Basic Creamy, 3 Cheese, or Seasonal Vegetables & Cheese*
Smoked Bacon, Maple Sausage, or Ham - *Choose 1*
Seasonal Fresh Sliced Fruit

FRITTATA BREAKFAST (minimum 20 people)

27

Frittata - *Choice of Lorraine (Ham & Cheese) or Vegetarian (Peppers, Mushrooms, Spinach, Onion)*
Smoked Bacon, Maple Sausage, or Ham - *Choose 1*
Toast Station
Seasonal Fresh Sliced Fruit

WHISKEY JACK BUFFET (minimum 20 people)

38

Eggs - *Choice of Scrambled (Basic Creamy, 3 Cheese, or Seasonal Vegetables & Cheese)*
Smoked Bacon, Maple Sausages, or Ham - *Choose 1*
Hashbrowns
French Toast, Pancakes or Belgian Waffles - *Traditional, Saskatoon Berry or Chocolate Chip. Served with Maple Syrup, Whipped Cream, & Berries.*
House Baked Croissants or Toast Station
Seasonal Fresh Sliced Fruit

BREAKFAST ADD-ONS & STATIONS

Prices listed per person. Minimum 20 people.
All selections must be ordered for the entire group.

FRENCH TOAST OR WAFFLES

6

Berry Compote, Maple Syrup

PANCAKES

6

Traditional, Saskatoon Berry, or Chocolate Chip

OATMEAL

5

Canadian Oats, Dried Fruit, Brown Sugar, Cinnamon

ASSORTED COLD CEREALS & MILK

5

VANILLA YOGURT PARFAIT

10

Berries & Granola

BREAKFAST SANDWICH

8

Fried Egg, Bacon, & Cheese on an English Muffin

SCRAMBLED EGGS

6

Choice of Basic Creamy, 3 Cheese, or
Seasonal Vegetables & Cheese

MINI QUICHE

6

EGGS BENEDICT

11

Choice of Florentine Style, Classic, or Smoked Salmon

OMELETTE STATION

13

Chef Attended

COFFEE & ENERGY BREAKS

Prices are listed per person.

Enhance your breakfast from the à la carte list or create a mid-morning snack break.

BEVERAGES

Coffee & Tea	4
All Day Coffee & Tea Service	10
Hot Chocolate (Cup)	4
Bottled Water (591ml)	4
Bottled Juice, Assorted Flavors	4
Canned Soft Drinks	4
2% Milk To Go	4
Mixed Fruit Smoothies	10
Non-Alcoholic Fruit Punch (Serves 40)	100

BREAKS À LA CARTE (minimum 10 people)

Individual Fruit Yogurt	4
Greek Yogurt	3
Granola	3
Whole Fresh Fruit	3
Assorted Bagels with Cream Cheese	4
Assorted Energy Bars	5
Banana Bread	4
House Baked Croissants	4
Assorted Muffins	4
House Baked Danishes	4
Cinnamon Bun with Cream Cheese Topping	4
Assorted Baked Cookies	3
Nanaimo Bars	5
Double Fudge Brownies	4
Cheesecake Bites	6
Puffed Wheat Cake	5
Rice Krispie Squares	5
Butter Tarts	4

LUNCH BUFFETS

LYNX BUFFET (minimum 15 people)

25

Assorted Sandwiches or Wraps

- Italian Cold Cut
- Roast Turkey Bacon Clubhouse
- Smoked Ham & Swiss
- Veggie - *Seasonal Vegetables & Cheese*

Varied Selection of Breads, Buns & Wraps

Pasta Salad

- Penne, Seasonal Chef Selection

Mixed Green Salad

- Cucumber, Cherry Tomatoes, Carrots, Radish,
Saskatoon Berry Dressing

Chef Selected Daily Soup

BURGER BAR (minimum 15 people | prices listed per person)

Burgers (Select 1 Option)

- Elk Burger 26
- Beef Burger 23
- Grilled Chicken Burger 22
- Vegetarian Burger 20

Toppings

- Assorted Cheese, Lettuce, Tomato, Raw Onion,
Pickles, Ketchup, Mustard, Relish, Mayo

- Add Bacon (per person) 3

- Add Sautéed Mushrooms (per person) 3

Gluten Free Buns Available by Request

Sides (Select 1 Salad)

Includes House-Cut Fries

- Caesar Salad - *Romaine, Bacon, Croutons, Parmesan* +2

- Mixed Green Salad - *Cucumber, Cherry Tomatoes, Carrots,
Radish, Saskatoon Berry Dressing*

- Pasta Salad - *Penne, Seasonal Chef Selection*

LUNCH BUFFETS

WOLF BUFFET (minimum 20 people)

30

Soups (Choose 1)

All Soups are Gluten Free

- Tomato Basil - *Vegan*
- Potato Onion & Bacon
- Chicken Florentine
- Cream of Mushroom
- Mexican Black Bean - *Vegan*
- Beef Lentil

Salads (Choose 2)

- Caesar Salad - *Romaine, Bacon, Croutons, Parmesan* +2
- Mixed Green Salad - *Cucumber, Cherry Tomatoes, Carrots, Radish, Saskatoon Berry Dressing*
- Caprese Salad - *Basil, Arugula, Bocconcini, Tomato, Balsamic Vinaigrette*
- Roasted Beet Salad - *Greens, Pumpkin Seeds, Red Wine Vinaigrette*
- Pasta Salad - *Penne, Seasonal Chef Selection*
- Spinach Berry Salad - *Almonds, Sweet Poppyseed Dressing*
- Greek Salad - *Tomatoes, Cucumber, Red Onion, Peppers, Kalamatas*

Sweet Treat

Assorted Cookies or Assorted Tarts

Sandwiches or Wraps (Choose 4)

All Options Below Available as a Sandwich or a Wrap
Sandwiches Served on Chef's Variety of Assorted Bread Types
Wraps Served in a Variety of Flour Tortillas

- Roast Beef & Cheddar
- Italian Cold Cut
- Roast Turkey Bacon Clubhouse
- Smoked Ham & Swiss
- Veggie - *Seasonal Vegetables & Cheese*
- Chicken Salad
- Asian Tuna
- Egg Salad

LUNCH BUFFETS

BOREAL BUFFET (minimum 20 people)

37

Includes fresh baked rolls

Soups (Choose 1 or sub Soup for additional Salad)

All Soups are Gluten Free

- Tomato Basil - *Vegan*
- Potato Onion & Bacon
- Chicken Florentine
- Cream of Mushroom
- Mexican Black Bean - *Vegan*
- Beef Lentil

Salads (Choose 1)

- Caesar Salad - *Romaine, Bacon, Croutons, Parmesan* +2
- Mixed Green Salad - *Cucumber, Cherry Tomatoes, Carrots, Radish, Saskatoon Berry Dressing*
- Caprese Salad - *Basil, Arugula, Bocconcini, Tomato, Balsamic Vinaigrette*
- Roasted Beet Salad - *Greens, Pumpkin Seeds, Red Wine Vinaigrette*
- Pasta Salad - *Penne, Seasonal Chef Selection*
- Spinach Berry Salad - *Almonds, Sweet Poppyseed Dressing*
- Greek Salad - *Tomatoes, Cucumber, Red Onion, Peppers, Kalamatas*

Sweet Treat

Assorted Cookies or Assorted Tarts

Sides (Choose 1)

- Herb Buttered Noodles
- Seasonal Roasted Vegetables
- Green Beans
- Honey Dilled Carrots
- Rice Pilaf
- Herb Roast New Potatoes
- Butter Whipped Mashed Potatoes
- Lemon Roast Potatoes
- French Fries

Lunch Entrees (Choose 1)

- Chicken Parmesan
- Bonless Porkloin Chops with Apples
- Beef Pot Roast
- Lemon Dill Roast Salmon
- Chicken Breast with Mushroom Cream
- Beef Stroganoff
- Vegan Ratatouille
- Quinoa Stuffed Peppers

TAMARACK DINNER BUFFET

50 per person. Minimum 25 people.
Includes warm dinner rolls & butter.

SALADS (Choose 2)

- Caesar Salad - Romaine, Bacon, Croutons, Parmesan +2
- Mixed Green Salad - Cucumber, Cherry Tomatoes, Carrots, Radish, Saskatoon Berry Dressing
- Caprese Salad - Crisp Basil, Arugula, Mozzarella, Cherry Tomatoes, Vinaigrette
- Roasted Beet Salad - Greens, Pumpkin Seeds, Red Wine Vinaigrette
- Pasta Salad - Penne, Seasonal Chef Selection
- Spinach Berry Salad - Almonds, Sweet Poppyseed Dressing
- Tuscan Salad - Greens, Fennel, Red Onion, Oranges, Citrus Vinaigrette

SIDES (Choose 2)

- Herb Buttered Noodles
- Seasonal Roasted Vegetables
- Green Beans
- Honey Dilled Carrots
- Rice Pilaf
- Herb Roast New Potatoes
- Butter Whipped Mashed Potatoes
- Lemon Roast Potatoes
- French Fries

ENTREES (Choose 1)

- Chicken Parmesan
- Bonless Pork Loin Chops with Apples
- Beef Pot Roast
- Lemon Dill Roast Salmon

- Chicken Breast with Mushroom Cream
- Beef Stroganoff
- Vegan Ratatouille
- Quinoa Stuffed Peppers
- Wine Braised Beef Tenderloin Tips - Mushrooms, Peppers, Onions
- Herb Roasted Pork Loin with Apples
- Lemon Rosemary Chicken
- Pan Seared Local Walleye - Lemon Beurre Blanc +5
- Atlantic Salmon - Rhubarb Sauce +6
- Grilled 8 oz NY Striploin - Sautéed Mushrooms +8
- Grilled Tenderloin - Mushroom Duxelle Market Price
- Prime Rib Market Price
- Peppercorn Sauce & Horseradish

ADD CARVED ENTREES

- Prime Rib Carving Station Market Price
- Peppercorn Sauce & Horseradish
- Carved AAA Angus Beef Striploin Market Price
- Red Wine Jus & Horseradish Sauce
- Oven Roasted Carved Pork Loin +16
- Pork Jus
- Turkey Breast +13
- Traditional Gravy & Cranberries

DESSERT SELECTIONS (Choose 1)

- Baked Cheesecake
- Assorted Cakes, Squares, & Tarts
- Assorted Cookies
- Seasonal Pie - à la mode +2
- Seasonal Crumble +2
- Flourless Chocolate Cake - Gluten Free +3
- Seasonal Fresh Fruit, Chantilly Cream (Sorbet for Dairy Free)
- English Trifle +3
- Sherry-Infused Sponge Cake with Fresh Fruit, Custard, Whipped Cream
- Bourbon Bread Pudding - Caramel Sauce & Whipped Cream +3

THEMED DINNER BUFFETS

BBQ BUFFET (minimum 20 people)

45

Includes

Potato Salad
Corn Bread
Coleslaw
BBQ Beans

Entrees (Choose 1)

BBQ Pork Ribs
BBQ Smoked Chicken - *Sliced Chicken Breast, Thighs, & Legs*
BBQ Chicken Breast
Pulled Pork - *Served with Buns & Condiments*
Smoked Beef Chuck
8oz New York Striploin

+10

BBQ Add-Ons

Corn On the Cob - *(Seasonal), Butter* 5
Herb & Garlic Grilled Broccolini 7
Grilled Asparagus - *(Seasonal), Citrus Vinaigrette* 7
Vegetable Kebabs - *Fresh Herb & Citrus Glaze* 6
Build Your Own Baked Potato 6
Butter, Sour Cream, Cheese, Green Onions, Bacon Bits

Dessert

Assorted Cakes, Squares, & Tarts

GREEK BUFFET (minimum 20 people)

45

Starter

Avgolemono Soup
Spanakopita with Tzatziki Sauce

Salad

Greek Salad
Mixed Greens Salad with a Lemon Vinaigrette

Main

Pork Frajolaki with Fresh Lemon
Chicken Souvlaki
Lemon Oregano Rice Pilaf
Roast Vegetables with Feta

Dessert

Baklava
Fresh Fruit with Honey Yogurt

THEMED DINNER BUFFETS

ITALIAN BUFFET (minimum 20 people)

45

Starter

Minestrone Soup
Focaccia with Balsamic Vinegar and Olive Oil

Salad

Caesar Salad
Tomato, Basil and Bocconcini Salad

Main

Meatball Marinara with Fresh Fettuccine
Chicken Scallopini Milanese
Roast Basil Potatoes
Fresh Vegetables with Parmesan

Dessert

Tira Misu
Fresh Fruit with Zabaglione

GERMAN BUFFET (minimum 20 people)

45

Starter

Potato, Bacon and Onion Soup
Assortment of Pickles and Cheeses

Salad

Mixed Greens Salad with Apple Vinaigrette
Warm Potato Salad

Main

Chicken Ballantine with Wild Mushroom Cream
Pork Schnitzel with Lemon and Capers
Rotokohl (braised red cabbage)
Boiled Potatoes with Dill

Dessert

Apple Strudel with Whipped Cream
Fresh Fruit with Chocolate Sauce

THEMED DINNER BUFFETS

AISAN BUFFET (minimum 20 people)

45

Starter

Thai Coconut Chicken Soup
Vegetable Spring Rolls with Chili Dip

Salad

Bok Choy Noodle Salad
Mandarin Spinach Salad

Main

Chicken Balls with Plum Sauce
Ginger Beef with Noodles
Vegetable Stir Fry
Steamed Rice

Dessert

Banana Spring Rolls with Ginger Syrup
Fresh Fruit Display

EAST INDIAN BUFFET (minimum 20 people)

45

Starter

Mulligatawny Soup
Vegetarian Samosas with Fruit Chutney

Salad

Curried Cauliflower and Cabbage Salad
Garlic Grilled Naan

Main

Butter Chicken
Curried Shrimp with Pepper Raita
Chickpeas with Spinach
Basmati Rice

Dessert

Kheer with Mango Sauce
Fresh Fruit Display

RECEPTION MENU

COLD CANAPES (prices listed per dozen)

Profiterole Shrimp <i>with Cocktail Sauce</i>	40
Vegetarian Nori Make <i>with Pickled Ginger, Soy & Wasabi</i>	30
Beef Tenderloin on Baguette <i>with Caramelized Onions</i>	40
Tomato Bocconcini Skewers <i>with Basil & Balsamic Glaze</i>	32
Hoisin Chicken Rice Paper Rolls <i>with Chili Dip</i>	36
Prosciutto Wrapped Melon	35
Smoked Salmon Crostini with Capers <i>(or on Cucumber)</i>	38
Brie & Strawberry Napoleans	32
Poached Prawns on Cucumber	40
Chevre & Fig Crostini <i>with Red Pepper Jelly</i>	33
Devilled Eggs <i>with Tobiko</i>	32

HOT HORS D'OEUVRES (prices listed per dozen)

Caramelized Onion, Apple & Brie Quiche	33
Mushroom & Herb Cream Cheese Knapsacks	33
Butternut Squash Arancini <i>with Pesto</i>	34
Vegetarian Samosas <i>with Fruit Chutney</i>	35
Vegetable Spring Rolls <i>with Sweet Chili Dip</i>	35
Chickpea Falafal <i>with Roast Cumin Yogurt</i>	35
Spanakopita Triangles <i>with Tzatziki Sauce</i>	35
Chicken Skewers – <i>Sesame Thai or Tandoori</i>	38
Miniature Ham, Scallion & Swiss Cheese Quiche	36
Chicken Wings <i>with Buffalo Dip</i>	38
Greek Meatballs <i>with Lemon Sauce</i>	38
Sweet Ginger Glazed Pork Belly	39
Bacon Wrapped Scallops <i>with Cocktail Sauce</i>	40
Asian Pork Spring Rolls <i>with Chili Dip</i>	38
Crab Stuffed Mushrooms	40

Brie & Bacon Wellington	38
Saskatoon Berry Beef Brochettes	40
Pulled Pork Sliders <i>with Honey BBQ Sauce</i>	38
Shrimp Skewers <i>with Creole Sauce</i>	40
Bacon Wrapped Steak <i>with Horseradish Cream</i>	40

STATIONS (prices listed per person)

Chef Attended
With Dinner Rolls & Condiments

Prime Rib Roast - <i>Peppercorn Sauce & Horseradish</i>	Market Price
Carved AAA Angus Beef Striploin	Market Price
<i>Red Wine Jus & Horseradish Sauce</i>	
Oven Roasted Carved Pork Loin - <i>Pork Jus</i>	16
Roast Turkey Breast - <i>Cranberry Sauce</i>	13

PLATTERS (prices listed per person)

Crudit� Platter	12
<i>seasonal fresh vegetables with caramelized onion dip</i>	
Fresh Fruit Display	14
<i>with honey yogurt dip</i>	
Domestic Cheese Platter	16
<i>with Fruit Garnish & Assorted Crackers</i>	
Imported & Domestic Cheese Platter	20
<i>with Fresh & Dried Fruit, Local Honey, Crostini, Grissini & Flatbreads</i>	
Mediterranean Vegetarian Grazing Station	18
<i>Humus, Baba Ganoush, Olive Tapenade, Pesto Cream Cheese, Balsamic Marinated Vegetables, Olives, Pita Chips, Baguette & Crostini</i>	
Local Charcuterie Board	20
<i>with Pickles, Grainy Mustard, Focaccia Crostini, Grissini, Grapes & Berries</i>	

STATIONS & ADD-ONS

SAVORY ADD-ONS (prices listed per person | minimum 25 people)

Great for late night snacks or can be used to enhance buffets & receptions.

Pub Grub

18

Salt & Pepper Chicken Wings - *Salt & Pepper, Hot, Soy Glaze*

Honey Garlic Pork Dry Ribs

Dill Fries with Dip

Vegetable Crudités & Dip

Slider Station

17

Assorted Deluxe Sliders

Beef, Chicken, or Pork - *Cheese, Lettuce, Tomatoes, Condiments*

Deluxe Sandwich Station

15

Assorted Sandwiches Pre-made & halved

Roast Beef, Turkey, Ham on Hoagie Buns

Poutine Bar

15

House Cut Fries, Classic Cheese Curds, Gravy, Bacon Bits,

Green Onions, Fried Onions - *add Pulled Pork +5*

Pizza Station

18

Estimate approx. 3 pieces per person. Choose 3 options to be served.

Pepperoni - *Tomato, Pepperoni, Mozzarella, Parmesan*

Hawaiian - *Ham, Pineapple, Mozzarella*

Margherita - *Tomato, Basil, Parmesan, Mozzarella*

Mediterranean - *Kalamata Olives, Feta, Mozzarella, Sundried Tomatoes*

Roasted Red Peppers, Red Onion, Oregano

Blanco - *Roasted Garlic Cream Sauce, Mushroom, Bacon,*

Mozzarella, Parmesan, Onions, Thyme

SWEET ADD-ONS (prices listed per person)

Strawberry Champagne Cheesecake - *Gluten Free*

7

Assorted Cakes & Squares

6

Assorted Cookies

3

Ice Cream Sundae Station - **Not available at the Pavilion**

18

Vanilla & Chocolate Ice Cream, Assorted Toppings

Seasonal Pie - *à la mode +2*

8

Seasonal Crumble

8

Flourless Chocolate Cake - *Gluten Free*

8

Seasonal Fresh Fruit, Chantilly Cream (Sorbet for Dairy Free)

English Trifle

12

Sherry-Infused Sponge Cake with Fresh Fruit, Custard, & Whipped Cream

ON-THE-GO

Prices listed per person. Minimum 10 per order.

TO-GO BREAKFAST

- Vanilla Yogurt Parfait - *Berries & Granola* 10
- Bacon, Egg, & Cheese Sandwich - *Brioche Bun* 10

TO-GO LUNCH OR BAGGED LUNCH

16

Sandwiches (Choose 1)

- Roast Beef & Cheddar
- Italian Cold Cut
- Roast Turkey Bacon Clubhouse
- Smoked Ham & Swiss
- Veggie - *Seasonal Vegetables & Cheese*
- Chicken Salad
- Asian Tuna
- Egg Salad

Whole Fruit (Choose 1)

- Apple
- Orange
- Banana

Includes

- 1 Bag of Assorted Flavored Chips
- 1 Assorted Cookie

BEVERAGES

CASH BAR prices will be higher, as they will include taxes.

Please ask your Event Planner for availability of our wines as some selections may vary or change. Please ask your event planner for additional wine selections.

WINE MENU

Red Wine

	<i>Glass / Bottle</i>
Malbec - Finca Las Moras, AR <i>Medium bodied. Ripe red cherry, plum, & chocolate notes.</i>	9 / 34
Cabernet Sauvignon - Don David, AR <i>Dark & intense. Blackberry, cherry, oak, & smoke notes.</i>	42
Pinot Noir - Three Thieves, USA <i>Medium & fruity. Toast, red plums, & floral notes.</i>	42
Cabernet Sauvignon - Joel Gott, USA <i>Full bodied with velvety tannins. Raspberry, blackberry, plum, mocha, baking spice, & cedar notes.</i>	52

White Wine & Rosé

Pinot Grigio - Finca Las Moras, AR <i>Light bodied, crisp & lively. Citrus & pear notes.</i>	9 / 34
Sauvignon Blanc - Villa Maria, NZ <i>Zippy & aromatic. Grapefruit, gooseberry, & herb notes.</i>	46
Chardonnay - Three Thieves, USA <i>Rich & full. Vanilla, toast, & baked apple notes.</i>	42
Rosé - M. Chapoutier "Bellruche", FR <i>Medium bodied. Crisp red fruit, citrus, & grenadine notes.</i>	46

Champagne & Sparkling Wine

Asti - Martini, IT	42
Prosecco - La Marca, IT	48
Brut Champagne - Moet & Chandon, FR (375mL)	95
Brut Champagne - Moet & Chandon, FR	140
Brut Champagne - Veuve Cliquot, FR	170

BEVERAGES

CASH BAR prices will be higher, as they will include taxes.

Please ask your Event Planner for availability of our wines as some selections may vary or change. Please ask your event planner for additional wine selections.

BAR MENU

Standard Bar

8 per oz

Vodka - *Phantom Light*
 Gin - *Gilbey's*
 Rye - *Wiser's*
 Rum - *Bacardi*
 Spiced Rum - *Captain Morgan*
 Scotch - *Grants*
 Bourbon - *Jim Beam*
 Tequila - *Jose Cuervo*
 Brandy - *E&J*

Premium Bar

10 per oz

Vodka - *Ketel One*
 Gin - *Tanqueray*
 Rye - *Crown Royal*
 Rum - *Appleton's Estate*
 Scotch - *Johnny Walker Red*
 Bourbon - *Makers Mark*
 Tequila - *Camarena Reposado*
 Cognac - *Hennessy VS*

Liqueurs

8 per oz

Bailey's
 Amaretto
 Kahlua
 Cointreau
 Frangelico
 Grand Marnier

Domestic Beer

8

Molson Canadian
 Coors Light
 Bohemian
 Coors Original
 Molson Pilsner

Imported Beer

9

Corona
 Heineken
 Stella
 Guinness

Ciders & Coolers

8

White Claw
 Smirnoff Ice
 Somersby Ciders
 Arizona Hard Iced Tea

Non-alcoholic Beer

6

O'Doul's
 Budweiser Zero

Non-"Elk"Oholic

Juices 4
 Soft drinks 4
 Bottled Water (591 ml) 4
 Montellier 5
 Bubly 5

Punch Selection

Serves approximately 40 people

Non-alcoholic fruit punch 100
 Spirit punch - *Rum or Vodka* 240
 Champagne punch 240