



CATERING

MENU

2025

BREAKFAST

Continental (\$18.50 per person)

- Fresh Fruit Salad
- Assorted Muffins & Pastries
- Yogurt Parfaits (includes berries, granola and honey)
- Coffee & Tea

Full English (\$24.95 per person)

- Fresh Fruit Salad
- English Bangers
- Bacon Rashers
- Fried Eggs
- British Beans
- Roast Tomato
- Mushrooms
- Toast (White and Whole Wheat and Gluten Free options)
- Coffee & Tea

Chef's Breakfast Special (\$27.95 per person)

- Fresh Fruit Salad
- Scrambled Eggs
- Breakfast Steak
- Buttermilk Fried Chicken Tenders
- Belgium Waffles
- Hashbrowns
- Texas Toast (White, Whole Wheat and Gluten Free options)
- Coffee/Tea

Classic Hot Breakfast (\$21.95 per person)

- Fresh Fruit Salad
- Hashbrowns
- Scrambled Eggs
- Bacon & Sausage
- Coffee & Tea

**ADD APPLE,
ORANGE OR
GRAPEFRUIT
JUICE FOR \$3
PER PERSON**

BREAKFAST

Continental (\$17.50 per person)

- Fresh Fruit Salad
- Assorted Muffins & Pastries
- Yogurt Parfaits (includes berries, granola and honey)
- Coffee & Tea

Full English (\$24.95 per person)

- Fresh Fruit Salad
- English Bangers
- Bacon Rashers
- Fried Eggs
- British Beans
- Roast Tomato
- Mushrooms
- Toast (White and Whole Wheat and Gluten Free options)
- Coffee & Tea

Chef's Breakfast Special (\$27.95 per person)

- Fresh Fruit Salad
- Scrambled Eggs
- Breakfast Steak
- Buttermilk Fried Chicken Tenders
- Belgium Waffles
- Hashbrowns
- Texas Toast (White, Whole Wheat and Gluten Free options)
- Coffee/Tea

Classic Hot Breakfast (\$21.95 per person)

- Fresh Fruit Salad
- Hashbrowns
- Scrambled Eggs
- Bacon & Sausage
- Coffee & Tea

**ADD APPLE,
ORANGE OR
GRAPEFRUIT
JUICE FOR \$3
PER PERSON**

MEETING SNACKS

Fresh Loafs (\$13.99 per loaf, 10-12 slices per loaf)

- Banana Bread
- White Chocolate Cranberry Poundcake
- Chocolate Zucchini

Muffins (\$2.75 per/minimum a dozen)

- Blueberry
- Chocolate Chip
- Apple Oatmeal
- Carrot
- Cranberry Orange

Cookies (\$2.25 per/minimum a dozen)

- Chocolate chip
- Oatmeal Raisin
- White Chocolate Macadamia Nut
- Double Dark Chocolate

Fruit Kabobs (\$3.75 per/minimum a dozen)

*All muffins, cookies and loafs are freshly baked in house, the day of your meeting with love...just like Mother made!

LUNCH

'Afternoon Tea' Sandwiches (\$21.95 per person)

Choose a combination of three sandwiches:

- Ham & Cheddar
- Turkey & Cranberry
- Roast Chicken with Green Goddess Dressing
- Roast Beef & Cheddar
- Tuna Salad
- Egg Salad
- Cucumber & Cream Cheese
- ALT (avocado, lettuce and tomato)
- Choice of Salad
- Homemade Cookies
- Coffee/Tea

**ADD JUICE OR
POP FOR \$3 PER
PERSON**

Hot Lunch (\$24.95 per person)

Choice of:

- Steak & Ale Pie
- Beef or Turkey Chili
- Chicken Pot Pie
- Cottage Pie
- Beer Brisket Tacos
- Choice of Salad
- Homemade Cookies
- Coffee/Tea

PLATTERS

Big Board Charcuterie:

\$10.95 per person, minimum of 12 people

- o Includes 3 meats
- o Includes 4 cheeses
- o Assortment of crackers and toasted baguettes
- o The essential sides of Olives, Pickles, Spicy Jelly, Nuts, Dried Fruit and Fresh Fruit

Snack Boards:

Each board serves 8-10 people and comes with assorted crackers

Sweet & Salty: \$65.00

- Applewood Smoked Cheddar, Brie and Gouda with Almonds, Blueberries, Grapes and Pretzels.

Italian Stallion: \$70.00

- Prosciutto, salami, and capocollo cured meats, with Parmigiano Reggiano, Bocconcini, and Red Wine infused cheese.

French Connection: \$70.00

- Rosemary Ham, Roasted Turkey, Double Cream Brie, and Oka cheese; with Pickles, Olives, Dried Fruits, Nuts.

Classic: \$55.00

- Marble Cheddar, Smoked Gouda, and Medium Cheddar with Kielbasa, Pepperoni Bites, and Summer Sausage.

Ploughman's Lunch: \$70.00

- Scotch Egg, Sausage Roll, Lancashire and Blue Cheese, Pickled Onions, Gherkins, Tomato Chutney, Baguette

Crudit : \$35.00

- Carrots, Celery, Peppers, Cucumber, Mini Tomatoes, Cauliflower with Ranch

PLATTERS

Flatbread Pizza:

\$34.99; Serves 8-10 people; choice of two per platter

- Margherita, Pepperoni, Bacon & Pineapple, Spinach Artichoke, BBQ Chicken, Veggie Lovers

Chicken Tenders & Fries:

\$79.95 Serves 8-10 people

- Crispy Chicken Tenders, French Fries, Plum Sauce

Pinwheel

\$59.99; Serves 8-10 people; choice of two per platter

- Honey Pepperoni, Philly Cheesesteak, Buffalo Chicken, Spinach Artichoke

Mini Yorkshire Dips:

\$64.99; Serves 8-10 people

- Freshly baked mini Yorkshire dips stuffed with shaved AAA beef. Served with Horseradish and Au Jus for dipping

'Hecklers' Platter:

\$59.99; Serves 8-10 people

- Nachos and,
 - Choice of 4 of the following:
 - Halloumi Cheese Fries
 - Pigs in Blankets
 - Beer Battered Mushrooms
 - Onion Rings
 - Deep Fried Zucchini Sticks
 - Pizza Bites
 - Buffalo Chicken Egg Rolls
 - Bacon Wrapped Jalapeno Poppers
- Pinwheel

BUFFETS

Classic Sunday Roast (\$39.95 per person)

Includes the following:

- Roasted Alberta Beef with garlic & rosemary crust
- Roasted Potatoes
- Seasonal Vegetables
- Grilled Asparagus
- Dinner Rolls
- Horseradish
- Beef Gravy
- Choice of two salads
- Dessert

Southern Style Fried Chicken Dinner (\$34.95 per person)

Includes the following:

- Southern Style Fried Chicken
- Sweet Corn
- Biscuits
- Baked Mac N' Cheese
- Country Gravy
- Choice of two salads
- Garlic Mashed Potatoes
- Coleslaw
- Dessert

BBQ Beef on a Bun (\$28.95 per person)

Includes the following:

- Thinly sliced AAA Alberta Beef in our house BBQ sauce
- Kaiser Roll
- Seasonal Vegetables
- Baked Potato
- Baked Beans
- Choice of two salads
- Coleslaw
- Dessert

BUFFETS

Oven Roasted Turkey Feast (\$34.95 per person)

Includes the following:

- Oven-roasted Turkey
- Roasted Potatoes
- Seasonal Vegetables
- Dinner Rolls
- Homemade Stuffing
- Turkey Gravy
- Cranberry Sauce
- Choice of two salads
- Choice of Dessert

'Everyday is Taco Tuesday' Buffet (\$34.95 per person)

Includes the following:

- Choose 3; Chicken, Fish, Pulled Pork, Spicy Beef, Plant Based
- Flour and Corn tortilla shells
- Toppings including: corn, black beans, grilled pineapple, seasoned ice, shredded lettuce, coleslaw, roasted peppers and
- Choice of two salads
- Choice of Dessert

BBQ Pulled Pork Dinner (\$25.95 per person)

Includes the following:

- Pulled Pork simmering in our house BBQ sauce
- Kaiser Roll
- Seasonal Vegetables
- Baked Potato
- Baked Beans
- Choice of two salads
- Coleslaw
- Choice of Dessert

BUFFETS

Salads

Choose 2 of the following

- **Greek**- Kalamata Olives, Red Onion, Cucumber, Feta Crumble, Greek Dressing
- **Mighty Caesar**- Caesar Dressing, Garlic Croutons, Parmesan Cheese, Bacon
- **Chef's Salad**- Greens, Tomato, Shredded Carrot, Cucumber, Citrus Vinaigrette
- **Beet & Goat Cheese**- Greens, Beets, Goat Cheese, Pecans, Cider Vinaigrette

Desserts (Plate Service)

Choose one of the following

- Peach Cobbler with Whipped Cream
- Chocolate Brownie a la mode
- Creme Brulé
- Mixed Berry Cheesecake
- Pumpkin Pie Cheesecake
- Sticky Toffee Pudding with English Toffee Sauce

ALL MEALS SERVED WITH SAUCES, CONDIMENTS, ETC. GLUTEN FREE DINNER ROLL OPTIONS AVAILABLE

SUBSTITUTIONS ARE AVAILABLE FOR ALL BUFFETS; UPCHARGE MAY APPLY FOR CERTAIN ITEMS

THESE PRICES ARE BASED ON 60 PEOPLE, LESS THAN 60 PEOPLE PLEASE ADD 10%.

PRICES DO NOT INCLUDE GST, 18% GRATUITY, LINENS, AND ANY EXTRA RENTALS.

MEAL OPTION MAY VARY BASED ON AVAILABILITY.



CONTACT US TO BOOK

EVENTS@CALGARYRUGBY.COM