

Distinctive All-inclusive Wedding Menus

Buffet Menu 1

Grainy Dijon Crusted **AAA Alberta Beef** (8oz)
with a savory demi-glaze and horseradish

Mashed Potato
butter and garlic infused

Honey Glazed Carrots

Whole Green Beans Almandine
with toasted almonds

Tossed Garden Salad
dressings on the side

Artisan Dinner Buns
butter

Baked in House Sweets

Coffee and Tea

35.30 for 50 – 75 guests

34.00 for 76 – 100 guests

32.80 for 101 – 150 guests

31.70 for 151- 175 guests

Buffet Menu 3

Grainy Dijon Crusted **AAA Alberta Beef** (6oz)
with a savory demi-glaze and horseradish

Grilled Chicken Breast (3oz.)

With sautéed leeks and fresh grape tomatoes

Oven Roasted Seasoned Potatoes

Savoury Fresh Carrots

French Style Green Beans

Classic Spinach Salad
sliced mushrooms, eggs, bacon and red onions

Artisan Dinner Buns
butter

Baked in House Sweets

Coffee and Tea

38.20 for 50 – 75 guests

36.90 for 76 – 100 guests

35.65 for 101 – 150 guests

34.55 for 151 – 175 guests

Buffet Menu 2

Grainy Dijon Crusted **AAA Alberta Beef** (6oz)
with a savory demi-glaze and horseradish

Roasted Herbed Chicken

garnished with caramelized onions and spinach

Oven Roasted Seasoned Potatoes

Savoury Fresh Carrots

French Style Green Beans

Classic Spinach Salad
sliced mushrooms, eggs, bacon and red onions

Artisan Dinner Buns
butter

Baked in House Sweets

Coffee and Tea

37.10 for 50 – 75 guests

35.80 for 76 – 100 guests

34.55 for 101 – 150 guests

33.45 for 151 – 175 guests

Buffet Menu 4

Grainy Dijon Crusted **AAA Alberta Beef** (6oz)
with a savory demi-glaze and horseradish

Salmon Medallion,

infused with lemon and thyme (3oz)

Oven Roasted Seasoned Potatoes

Savoury Fresh Carrots

French Style Green Beans

Classic Spinach Salad
sliced mushrooms, eggs, bacon and red onions

Artisan Dinner Buns
butter

Baked in House Sweets

Coffee and Tea

41.95 for 50 – 75 guests

40.65 for 76 – 100 guests

39.45 for 101 – 150 guests

38.35 for 151 – 175 guests



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Bringing Passion to Your Palate™

2018

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Buffet Menu 5

Herb Crusted Pork Loin (6oz)

Served with caramelized onions and forest mushrooms

Oven Roasted Seasoned Potatoes

Vegetable Medley

Served with lemon herb butter

Spinach Mandarin Nut Salad

Includes three dressings

Artisan Dinner Buns

butter

Baked in House Sweets

Coffee and Tea

35.30 for 50 - 75 guests

34.00 for 76 - 100 guests

32.75 for 101 - 150 guests

31.65 for 151 - 175 guests

Buffet Menu 6

Slow Roasted Prime Rib (8oz)

served with au jus, yorkshire pudding and horseradish on the side (min 20)

Roasted Herbed Potato

Honey Glazed Carrots

Whole Green Beans Almandine

with toasted almonds

Tossed Garden Salad

dressings on the side

Artisan Dinner Buns

butter

Baked in House Sweets

Coffee and Tea

44.10 for 50 - 75 guests

42.80 for 76 - 100 guests

41.60 for 101 - 150 guests

40.50 for 151 - 175 guests

Buffet Menu 7

Mushroom Stuffed Chicken Supreme (7oz)

Served with a sauvignon blanc veloute

Oven Roasted Seasoned Potatoes

Vegetable Medley

Served with lemon herb butter

Spinach Mandarin Nut Salad

Includes three dressings

Artisan Dinner Buns

butter

Baked in House Sweets

Coffee and Tea

39.20 for 50 - 75 guests

38.00 for 76 - 100 guests

36.80 for 101 - 150 guests

35.70 for 151 - 175 guests

Buffet Menu 8

Mushroom Tarragon Chicken

served in a rich cream sauce

Rice Pilaf

Savoury Fresh Carrots

Baby Bok Choy

Spinach Mandarin Nut Salad

Includes three dressings

Artisan Dinner Buns

butter

Baked in House Sweets

Coffee and Tea

38.35 for 50 - 75 guests

37.05 for 76 - 100 guests

35.85 for 101 - 150 guests

34.75 for 151 - 175 guest



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Alternative Starch Choice

Basil infused Yukon Mashed potatoes
Lemon rosemary baby red potatoes
Sweet potato and red potato mashed duo

Alternative Vegetable Choice

Baby Bok Choy
Vegetable Medley with a Lemon Herbed Butter
French Style Green Beans
Savoury or Honey Glazed Carrots
Whole Green Beans Almandine

Services included

Complimentary butlered service and French Macaron Gift Box for the head table.
Wedding Cake cutting and plating.

AN ALL-INCLUSIVE BUFFET WITH STAFF & DISHES

Package pricing is based 50 plus guest and includes site manager, service staff, dinner plate, knife, fork, dessert plate, dessert fork, teaspoon, coffee cup/mug, wine glass, water glass, paper napkin, ice water, pitchers, chafing dishes and buffet catering equipment. For groups less than 50 additional charges apply.

Additional Fees

Service charge, GST, Gratuity. Prices and products are subject to change.

The choices above can in some cases be exchanged but not deleted.
Linens and other rentals available upon request.

Distinctive Catering takes great pride in offering a quality menu to fit your event.
If you have special needs or concerns please bring this to our attention.

Your Success is our Success



Wedding Cakes

Avenue Cakery & Bake Shoppe – Debi Macleod - 403 – 948-6331



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