



**The Coast Plaza  
Hotel & Conference Centre  
Calgary**

## **BREAKS AND REFRESHMENTS**

### **BEVERAGES**

|   |       |
|---|-------|
| 10 Cup Freshly Brewed Regular or Decaf Coffee Butler  | \$20  |
| 25 Cup Freshly Brewed Regular or Decaf Coffee Urn   | \$45  |
| 50 Cup Freshly Brewed Regular or Decaf Coffee Urn   | \$75  |
| 75 Cup Freshly Brewed Regular or Decaf Coffee Urn   | \$110 |
| 10 Cup Freshly Brewed Regular or Decaf Coffee Butler with Hot Water and Tea Bags                  | \$22  |
| 25 Cup Freshly Brewed Regular or Decaf Coffee Urn with Hot Water and Tea Bags                     | \$48  |
| 50 Cup Freshly Brewed Regular or Decaf Coffee Urn with Hot Water and Tea Bags                     | \$95  |
| 75 Cup Freshly Brewed Regular or Decaf Coffee Urn with Hot Water and Tea Bags                     | \$130 |
| Diet and Regular Assorted Soft Drinks by the Can (355ml)  | \$3   |
| Assorted Fruit Juices by the Bottle (473ml)   | \$4   |
| Bottled Water   | \$4   |
| Milk: 2% White or Chocolate (per 250ml carton)  | \$3   |
| Fresh Orange, Pink Grapefruit, Apple, Cranberry, Iced Tea or Tomato Juice<br>(per 60 oz. Pitcher) | \$20  |

### **FRUITS AND TREATS**

|  |      |
|--|------|
| Seasonal Sliced Fresh Fruit (per person)     | \$5  |
| Seasonal Whole Fresh Fruit (per piece)       | \$2  |
| Fresh Fruit Skewers (per piece)              | \$4  |
| Plain and Fruit Yogurt (per 125 ml portion)  | \$3  |
| Calorie-Reduced Yogurt (per 125 ml portion)  | \$4  |
| Regular and Chewy Granola Bars (per dozen)   | \$15 |
| Ju-Jubes (per 8-oz. Bag)                     | \$3  |
| M & M's (per 8-oz. Bag)                      | \$3  |
| Chocolate Bars (approx. 50g each)            | \$3  |
| Potato Chips (per 35g bag)                   | \$3  |
| Frozen Treats (Revels, Fudgsicles, etc) each | \$3  |

### **FROM THE BAKERY**

*All Bakery Items are Priced by the Dozen*

|   |      |
|---|------|
| Freshly Baked Banana Bread                                    | \$20 |
| A Medley of Muffins   | \$24 |
| Danish Pastries   | \$28 |
| Bakery Basket (Croissants, Danish, Muffins, and Banana Bread) | \$28 |
| Freshly Baked Assorted Cookies                                | \$18 |
| A Selection of Squares (Lemon, Date, Brownies and Nanaimo)    | \$28 |
| Sticky Cinnamon Buns  | \$26 |
| Assorted Donuts   | \$20 |
| Mixed Bagels with Preserves and Cream Cheese                  | \$30 |



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## **THEMED COFFEE BREAKS**

### **The Cookie Stops Here**

Freshly Baked Chocolate Chip,  
Oatmeal Raisin, Macadamia Nut  
and Double Chocolate Chip Cookies  
Freshly Brewed Regular Coffee  
Ice Cold Milk

**\$12 per person**

### **The Chiller**

Eskimo Pies  
Assorted Popsicles and Revels  
A Selection of Bottled Juices  
Freshly Brewed Regular and Decaf Coffee  
Assorted Specialty Teas

**\$12 per person**

### **Going Bananas**

Crisp Deep Fried Bananas  
Banana Flan  
Chocolate Dipped Bananas  
Roasted Banana Mousse  
wrapped in a Crêpe  
Assorted Chilled Tropical Fruit Juices  
Freshly Brewed Regular and Decaf Coffee  
Assorted Specialty Teas

**\$16 per person**

### **The Zen Garden**

Bite size Fresh Seasonal Fruit with a  
Yogurt Dip  
Bran, Zucchini, Cranberry and Carrot Muffins  
Multigrain Loaf served with Butter,  
Margarine and Preserves  
A Selection of Bottled Juices  
Bottled Mineral Water  
Freshly Brewed Regular and Decaf Coffee  
Assorted Specialty Teas and Chai

**\$16 per person**

### **Mardi Gras**

Freshly Baked Giant Pretzels  
Cajun-style Corn Fritters  
Individual Crab Cakes  
French Baguette with Whipped Butter  
Assorted Soft Drinks  
Freshly Brewed Regular and Decaf Coffee  
Assorted Specialty Teas

**\$16 per person**

### **Are You A Chocoholic**

Decadent Chocolate Truffles  
Mini Custard filled Éclairs  
Chocolate Squares and Tarts  
Chocolate covered Strawberries  
Freshly Brewed Regular and Decaf Coffee  
Assorted Specialty Teas

**\$16 per person**

*A minimum of 25 people is required for proper presentation  
to a maximum of 150 people.*



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## **Executive Meeting Package**

### **Upon Arrival**

Continental Breakfast Buffet served upon arrival

### **Morning Break**

Freshly Brewed Regular, Decaf Coffee, Assorted Specialty Teas  
and a Selection of Fruit Juices

### **Afternoon Break**

Freshly Brewed Regular Coffee and Assorted Soft Drinks

Choose up to Three of the following items  
(Quantities based on 1 ½ per person)

~ ~

Seasonal Whole Fresh Fruit

Chewy Granola Bars

Ju-Jubes

M&M's

A Selection of Chocolate Bars

Classic Potato Chips

Freshly Baked Assorted Cookies

**\$21 per person**

*Add One of the Cold Working Luncheon Buffets or Hot Working Luncheon Buffets  
to the Executive Meeting Package for an additional \$18 per person.*

**Total price: \$39 per person**

*Thinking of a Theme for one of your Breaks...  
Suggestions available from the Catering Department on request.*



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**BREAKFAST SUGGESTIONS**

*All Buffets are a minimum of 20 people except for The Continental.*

**The Continental**

Chilled Assorted Fruit Juices  
Oven Baked Croissants, Danish Pastries,  
a Selection of Muffins, Banana Bread and Scones  
Creamery Butter, Margarine and Preserves  
Seasonal Sliced Fresh Fruit Platter  
Cottage Cheese or Fruit Yogurt  
Freshly Brewed Regular and Decaf Coffee  
Assorted Speciality Teas

**\$13 per person**  
*(No Minimum)*

**Country Breakfast Buffet**

Chilled Assorted Fruit Juices  
Oven Baked Croissants, a Selection of Muffins  
and Danish Pastries  
Creamery Butter, Margarine and Preserves  
Freshly made Scrambled Eggs  
garnished with Chives  
Crisp Bacon, Ham and Sausage  
Hash Brown Potatoes  
Freshly Brewed Regular and Decaf Coffee  
Assorted Specialty Teas

**\$18 per person**

**The Stampede Breakfast Buffet**

Chilled Assorted Fruit Juices  
Scones and a Selection of Muffins  
Creamery Butter, Margarine and Preserves  
Buttermilk Pancakes with Warm Maple Syrup  
Crisp Bacon, Ham and Sausage  
Freshly Brewed Regular and Decaf Coffee  
Assorted Speciality Teas

**\$17 per person**

**BREAKFAST BUFFET ADDITIONS**

|   |                       |
|---|-----------------------|
| Buttermilk Pancakes with Warm Maple Syrup and Creamery Butter | <b>\$3 per person</b> |
| French Toast with Warm Maple Syrup and Creamery Butter        | <b>\$3 per person</b> |
| Waffles with Warm Maple Syrup and Creamery Butter             | <b>\$3 per person</b> |
| A Selection Cold Cereals and Granola with Milk                | <b>\$3 per person</b> |
| Individual Plain and Fruit Yogurts                            | <b>\$3 per person</b> |
| Seasonal Sliced Fresh Fruit                                   | <b>\$5 per person</b> |
| Crisp Hash Brown Potatoes                                     | <b>\$3 per person</b> |



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## **LUNCHEON SUGGESTIONS**

### **MENU ONE**

Fresh Rolls and Creamery Butter  
Crisp Caesar Salad with Croutons  
6 oz. Alberta New York Steak in a Mushroom Sauce  
Served with Baby Roasted Potatoes and Rosemary  
Chef's Seasonal Market Vegetables  
Key Lime Pie with Fresh Cream

**\$26 per person**

### **MENU TWO**

Fresh Rolls and Creamery Butter  
Crisp Caesar Salad with Croutons  
Atlantic Salmon Filet on Coconut Rice topped  
with Lime Hollandaise  
Chef's Seasonal Market Vegetables  
Crème Caramel

**\$27 per person**

### **MENU THREE**

Fresh Rolls and Creamery Butter  
Boston Leaf with Caper, Red Onions drizzled in a  
Lemon Vinaigrette Dressing  
Baked Breast of Chicken with Ginger Soya Sauce  
Steamed Baby Bingie Potatoes  
Chef's Seasonal Market Vegetables  
Varietal Berry Pie

**\$24 per person**

### **MENU FOUR**

Fresh Rolls and Creamery Butter  
Cob of Iceberg Lettuce with Grated Swiss Cheese  
in a Herb Vinaigrette  
Roasted Turkey Medallions with Sauce Smitane  
Buttermilk Mashed Potatoes  
Chef's Seasonal Market Vegetables  
Black Forest Torte

**\$25 per person**

### **MENU FIVE**

Fresh Rolls and Creamery Butter  
Spinach Lettuce with Red Onion, Yellow Pepper  
with a Balsamic Vinaigrette  
Sliced Roasted Alberta Beef with a Herb Au Jus  
Served with Baby Roasted Potatoes and Rosemary  
Chef's Seasonal Market Vegetables  
Apple and Peach Strudel with Sauce Anglais

**\$26 per person**

### **MENU SIX**

Mixed Baby Green Salad  
with our House-style Dressing  
Sauté Chicken Breast with Rotini Pasta  
tossed in a Herb Pesto Cream Sauce  
Served with Garlic Bread  
Fresh Strawberry Shortcake

**\$23 per person**

**Luncheon Selections include Freshly Brewed Regular Coffee, Decaf Coffee and Assorted Specialty Teas.**

**Additional cost of \$3 per person to add Soup as a fourth course**

Cream of Mushroom  
Garden Vegetable  
Beef Barley  
Cream of Tomato and Wild Rice  
Potato and Leek

***All Luncheon Selections and Buffets are only available prior to 3:00pm.***



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## **COLD WORKING LUNCHEON BUFFETS**

### **Coast Wrapture Bar**

Chef's Soup of the Day  
Mixed Baby Green Garden Salad  
with a Selection of Assorted Dressings  
Fresh Tomato and Cucumber Salad  
Seasonal Three Melon Cocktail  
Assorted Tortilla Wraps (2 per person)  
with fillings of  
Chicken Salad, Haida Salmon,  
Smoked Pastrami with Peppers and Onions  
Vegetarian (cucumber, tomato, white asparagus,  
Roasted Pepper, Avocado and Alfalfa Sprouts)  
Pecan Tartlets  
Freshly Brewed Regular, Decaf Coffee  
Assorted Specialty Teas

**\$22 per person**

### **Coast Express Sandwich Bar**

Chef's Soup of the Day  
Mixed Baby Green Garden Salad  
with a Selection of Assorted Dressings  
Chick Pea Salad, Creamy Pasta Salad  
Assorted Relish Tray  
Fresh Home-style Sandwiches (2 per person)  
on a assortment of Fresh Breads including  
Kaiser Rolls, Croissant, White and Whole Wheat Bread  
with fillings of Chicken Salad,  
Egg Salad, Tuna Salad, Black Forest Ham  
and Swiss Cheese, Roast Beef, Pastrami  
Pecan Tartlets  
Seasonal Three Melon Cocktail  
Freshly Brewed Regular, Decaf Coffee  
Assorted Specialty Teas

**\$22 per person (No minimum)**

### **Deli Buffet**

Chef's Soup of the Day  
Mixed Baby Green Garden Salad  
with a Selection of Assorted Dressings  
Coleslaw, Creamy Potato Salad with  
Grainy Mustard  
Fresh Tomatoes tossed in our  
House Vinaigrette  
Create your own Sandwich from the following,  
Black Forest Ham, Turkey, Roast Beef,  
Smoked Pastrami, Tuna Salad, Chicken Salad,  
Gouda, Swiss and Cheddar Cheese  
Assortment of Fresh Breads including White and  
Brown Bread, Tortilla Wraps, Sub Buns,  
Whole Wheat and White Kaiser Rolls,  
Multi Grain Bread  
Pickle Tray, Sliced Tomato, Lettuce and Onion  
Grainy Mustard, Horseradish, Mayonnaise and  
Creamery Butter  
Bowl of Seasonal Assorted Fresh Fruit,  
Freshly Baked Cookies and French Pastries  
Freshly Brewed Regular, Decaf Coffee  
Assorted Specialty Teas

**\$26 per person**

### **The Coast Lunch Box**

Served in it's own Recyclable Lunch Box  
Includes disposable cutlery, napkins and  
appropriate Condiments  
One Kaiser Roll, White or Whole Wheat  
Choice of Chicken Salad, Tuna Salad,  
Egg Salad, Roast Beef, Ham and Cheese  
Vegetarian (*on request only*)  
One piece of Whole Fresh Fruit  
One Freshly Baked Cookie  
One Bag of Classic Potato Chips  
One Soft Drink

**\$16 per person**

*All Lunch Buffets are a Minimum of 25 People Unless Otherwise Specified.  
All Luncheon Selections and Buffets are only available prior to 3:00pm.*



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## **HOT WORKING LUNCHEON BUFFETS**

### **MEXICAN FIESTA BUFFET**

Black Bean Soup  
Baby Corn Salad  
Crisp Caesar Salad with Croutons  
Fresh Tomatoes Tossed in our House Vinaigrette  
Spicy Beef  
Refried Beans and Mexican-style Rice  
Sauté Breast of Chicken in Tomato Sauce  
Tortilla Shells, Sour Cream, Salsa,  
Shredded Cheddar Cheese, Diced Tomatoes,  
Pickled Jalapeno Rings, Chopped Onions  
Sliced Seasonal Fresh Fruit Platter  
Crème Caramel  
Freshly Baked Cream Puff  
Freshly Brewed Regular, Decaf Coffee  
Assorted Specialty Teas

**\$24 per person**

### **ITALIAN BUFFET**

Assortment of Rolls  
Traditional Minestrone Soup  
Fresh Tomato and Onion topped with Bocconchini  
in an Olive Oil and Balsamic Vinaigrette  
Crisp Caesar Salad with Croutons  
Home made Bruschetta with Focaccia Bread  
Four Cheese Tortellini with Pesto Sauce  
Garlic and Fresh Herb Linguini  
Seasonal Three Melon Cocktail  
Tiramisu, Cream Horns  
Napoleon Slices  
Freshly Baked Cream Puff  
Freshly Brewed Regular, Decaf Coffee  
Assorted Specialty Teas

**\$25 per person**

### **ASIAN BUFFET**

Hot and Sour Soup  
Thai Rice Noodle Salad  
Bean Sprout Salad  
Mini Crispy Egg Rolls  
Ginger Beef *or* Chicken  
Sweet and Sour Pork  
Stir-fried Seasonal Vegetables with Whole Cashew Nuts  
Steamed Jasmine *or* Oriental Fried Rice  
Coconut Tart, Egg Tart and Fortune Cookies  
Three Melon Cocktail  
Freshly Brewed Regular, Decaf Coffee  
Assorted Specialty Teas

**\$24 per person**

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## **THE CONFERENCE CHOICE**

Fresh Rolls and Creamery Butter  
Chef's Soup of the Day  
Mixed Baby Green Garden Salad with Carrots, Cucumber and Green Onion with a  
Selection of Assorted of Dressings  
Green Bean Salad  
Creamy Pasta Salad with Artichokes and Black Olives  
Fresh Sliced Tomatoes Tossed in our House Vinaigrette  
Seasonal Fresh Fruit Salad

### **Choice of Two of the following Entrées**

Beef Goulash  
Breast of Chicken with Creamy Mushrooms in a Ginger Sauce  
Poached Filet of Sole with a Lemon Butter Sauce  
Broiled Pork Chop with Tangy Onion Sauce  
Sliced Alberta Slow Roasted Beef with Au Jus  
Chicken or Beef Stir-fry in a Sate Sauce  
Baked Atlantic Salmon Filet with Teriyaki Sauce  
Petit Steak served with Green Peppercorn Sauce  
Lamb Stew Braised in Red Wine

Oven Roasted Baby Potatoes  
Rice Pilaf

Medley of Seasonal Steamed Vegetables  
Hearty Vegetarian Lasagna

French Pastries, a Selection of Cakes and Pies  
Freshly Brewed Regular, Decaf Coffee  
Assorted Specialty Teas

**\$28 per person**  
*(Minimum of 30 people)*

**Additional Entrée: \$4 per person**



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**DINNER STARTER AND DESSERT SELECTIONS**

**Entrée selections include Fresh Rolls and Creamery Butter,  
Freshly Brewed Regular Coffee, Decaf Coffee and Assorted Specialty Teas  
With a Choice of One Starter and One Dessert**

**SELECTION OF HOUSE SOUPS**

Cream of Wild Mushroom  
Fresh Garden Vegetable  
Cream of Spinach with Roasted Almonds  
Cream of Roasted Butternut Squash  
Tomato Bisque with Herbs

**FRESH FROM THE GARDEN**

Baby Spinach Greens placed in a Cucumber Ring  
with Enoki Mushrooms and Mandarin Oranges topped with Cranberry Vinaigrette  
Butterleaf Lettuce topped with Mandarin Oranges, Julienne of Red Pepper  
and Roasted Walnuts  
Mesclun Mixed Greens placed on Red Belgian Endive and Boston Leaf Lettuce  
with Soft Brie Cheese  
Baby Spinach layered onto Red Belgian Endive and Butterleaf, topped with Julienne of Yellow  
and Red Peppers, Crisp Walnuts and our Creamy Ranch Dressing  
Traditional Caesar Salad served with Fresh French Baquette and Toasted Parmesan Cheese

**Choice of the following Dressings unless otherwise specified:  
Raspberry Vinaigrette, House Dressing, Creamy Italian, Ranch Dressing, Balsamic  
Vinaigrette or Soya Vinaigrette**

**THE PASTRY CART**

Baked Cheesecake with a Medley of Berry Chutney  
Warm Apple Cinnamon Strudel with Orange Brandy Sauce  
Decadent Triple Chocolate Torte  
Mango Smoothie Cake  
Marbled Cheesecake with Red Raspberry Sauce  
Tiramisu Cheese Cake  
Baked Cherry Cheesecake  
Peach Flan with Strawberry Coulis

**Add a Second Starter to your Entrée \$4 per person**



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**DINNER SELECTIONS**

**Entrée Selections include Fresh Rolls and Creamery Butter, a Choice of One Starter,  
Selection of Potato, *Oven Roasted Baby Potato, Steamed Parsley Potato or Roasted  
Garlic Mashed*  
Chef's Selection of Seasonal Market Vegetables, Choice of Dessert,  
Freshly Brewed Regular Coffee, Decaf Coffee and Assorted Specialty Teas**

|  |      |
|--|------|
| Baked Breast of Chicken drizzled with Creamy Mushroom and Green Peppercorn Sauce             | \$32 |
| Double Breast of Chicken stuffed with Basil Butter and Sauced with Creamy Shiitake Mushrooms | \$35 |
| Breast of Chicken stuffed with French Camembert and coated with Green Peppercorn Sauce       | \$35 |
| Broiled Alberta 8oz. New York Steak enveloped with Shiitake Mushroom Sauce                   | \$38 |
| Broiled Alberta 6oz. Tenderloin Filet set upon a Green Peppercorn Sauce                      | \$38 |
| Slow Roasted Alberta Prime Rib with Herb Au Jus  | \$38 |
| Roasted 6oz. Alberta Striploin, sliced, with a Herb Au Jus <u>or</u> Green Peppercorn Sauce  | \$35 |
| Baked Atlantic Salmon Filet bedded on a Creamy Sauce Nantua                                  | \$35 |

***Add a Traditional Stuffed Potato for an additional \$2 per person***



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**CHEF'S SPECIALTIES**

**Entrée selections include Deluxe Assortment of Fresh Rolls and Creamery Butter,  
Freshly Brewed Regular Coffee, Decaf Coffee and Assorted Specialty Teas**

**Chef's Specialty #1**

Butterleaf with Baby Mixed Garden Greens and  
drizzled with an Orange Citrus Vinaigrette

~ ~

Broiled 8oz. Alberta New York Steak  
with Sauce Bordelaise

Baby Roasted Potatoes

Fresh Seasonal Market Vegetables

~ ~

Dark Chocolate Cup filled  
with Rich Whipped Chocolate Mousse  
and garnished with Fresh Seasonal Fruit

**\$38 per person**

**Chef's Specialty #2**

Mesclun Mixed Baby Greens in a  
Cucumber Ring

with Teardrop Tomatoes

in a Herbed Vinaigrette

~ ~

Baked Breast of Chicken rested

on a bed of Wild Rice Pilaf

with a Creamy Shiitake Mushroom Sauce

Fresh Seasonal Market Vegetables

~ ~

Decadent Triple Chocolate Torte garnished  
with Tropical Fruit Inspirations

**\$33 per person**

**Chef's Specialty #3**

Cream of Spinach with Roasted Almonds

~ ~

Herb Coated Atlantic Salmon Filet served  
with a Creamy White Wine infused Citrus Cream

Steamed Binje Potato with Fresh Dill and Creamery Butter

Fresh Seasonal Market Vegetables

~ ~

Baked Mango Cheesecake with Berry Chutney

**\$35 per person**

**Add a Second Standard Starter to your Entrée \$4 per person**

**Sorbet is available for an additional \$3 per person**



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**DINNER BUFFET SELECTIONS**

**The Plaza Buffet**

Assortment of Fresh Rolls and Creamery Butter  
Mixed Baby Green Garden Salad with a Selection of Assorted Dressings  
Creamy Potato Salad  
Green Bean Salad  
Baby Spinach Salad garnished with Red Pimento  
Tomato Wedges in an Italian Herb Dressing  
Chickpea Salad  
Relish Tray  
Fresh Fruit Platter  
Domestic Cheeseboard garnished with Seasonal Fresh Fruit

**Choice of one of the following Carved Items**

Slow Roasted Alberta Baron of Beef

or

Maple and Mustard Pork Loin

**Choice of one of the following Entrée items**

Baked Breast of Chicken sauced with a Creamy Green Peppercorn Sauce  
Pork Medallions with Sauté Apples and Pan Gravy  
Poached Atlantic Salmon Filet bedded on a Dill Sauce  
Lamb Stew Braised with Paprika and Red Wine

Roasted Baby Binge Potato with Fresh Herbs  
Rice Pilaf garnished with Black Beans  
Seasonal Market Vegetables  
Hearty Vegetarian Lasagna

Assorted Dessert Selection including French Pastries, Cakes, Pies and Tartlets

Freshly Brewed Regular and Decaf Coffee with Assorted Specialty Teas

**\$38 per person**

**Add an additional Entrée to your Buffet \$4 per person**



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**The Coast Deluxe Buffet**

Assortment of Fresh Rolls and Creamery Butter  
Organic Mixed Baby Green Garden Salad with a Selection of Assorted Dressings  
Traditional Greek Salad  
Crispy Caesar Salad with Croutons  
Creamy Potato Salad tossed with Grainy Dijon Mustard  
Rotini Pasta Salad with Artichoke, Olives and Peppers tossed in a Creamy Italian Dressing  
Baby Spinach Salad with Mandarin Orange Segments  
Fresh Tomato and Cucumber Salad  
Chick Pea Salad  
Imported and Domestic Cheeseboard garnished with Seasonal Fresh Fruit  
Assorted Smoked Fish Platter

**Choice of one of the following Carved Items**

Slow Roasted Alberta Striploin

*or*

Slow Roasted Alberta Prime Rib

**Choice of two of the following Entrée items**

Haida Salmon with Dill Tartar Sauce  
Baked Breast of Chicken in a Wild Mushroom Sauce  
Sauté Chicken in a Creamy White Wine Sauce  
Marsala and Mushroom Braised Veal Medallions  
Sliced Roasted Porkloin bedded on an Oyster Mushroom Sauce  
Poached Sole Filet with Caper Sauce

Scalloped Potato  
Wild Rice Pilaf Blend  
Seasonal Market Vegetables  
Hearty Vegetarian Lasagna

Assorted Dessert Selection including French Pastries, Cakes, Pies, Apple Strudel and  
Whipped Mousse  
Seasonal Fresh Fruit Platter

Freshly Brewed Regular and Decaf Coffee with Assorted Specialty Teas

**\$45 per person**

**Add an additional Entrée to your Buffet \$4 per person**



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**The Coast East Indian Dinner Buffet**

Naan Bread

**Salads**

Baby Mixed Green Garden Salad with an Assortment of Dressings  
Fresh Tomato and Cucumber Salad

**Choice of two of the following Appetizer Items**

Mini Vegetable Spring Rolls  
Vegetable Samosas  
Beef Samosas

**Choice of four of the following Vegetarian Items**

Vegetable Curry  
Vegetable Stir-Fry  
Alu Capsicum Curry  
Cumin Rice  
Basmati Rice  
Scalloped Potato  
Dhal Maharani  
Dhal Tuvar

**Choice of two of the following Entree Items**

Karai Beef or Lamb  
Beef or Lamb Pilau  
Chicken Curry  
Butter Chicken  
Tandoori Chicken  
Whitefish with Lemon Butter Sauce

**Choice of two of the following Accompaniments**

Hot Sauce  
Mango Chutney  
Raita  
Tamarind Sauce

Fruit Cocktail, French Pastries, Cakes, Tarts and Rice Pudding  
Freshly Brewed Regular, Decaf Coffee and Chai

**\$35 per person**

**Add an additional Entrée to your Buffet for \$4 per person  
Add Vegetable Pakoras at \$7 per pound**



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**RECEPTION SUGGESTIONS**

**Cold Canapés  
(per dozen)**

- Cantaloupe Melon wrapped with Italian Proscuitto Ham **\$18**
- Atlantic Smoked Salmon served on a Multigrain Crouton **\$20**
- California Rolls with Wasabi **\$16**
- Belgium Endive filled with Brie Cheese and Cranberry Chutney **\$16**
- Tomato Bruschetta served on Italian Focaccia **\$17**
- Pepper and Herb Cheese on Melba Toast **\$16**
- Feta Sundried Tomato Filo Roll **\$20**
- A Selection of Sushi **\$4 each (minimum 5 dozen)**

**Hot Hors D'oeuvres  
(per dozen)**

- Chicken Samosa **\$26**
- Vegetable Samosa **\$26**
- Beef Samosa **\$26**
- Atlantic Lobster Filo Roll **\$26**
- Mini Oriental Vegetable Spring Rolls **\$18**
- Breaded Coconut Shrimp **\$28**
- Moroccan Chicken Filo Roll **\$26**
- Spanikopita **\$24**
- Chicken Sate **\$24**
- Spicy Chorizo Crescents **\$24**
- Mini Quiche Lorraine **\$20**
- Tempura Shrimp **\$28**
- Peppersteak Aioli **\$24**

Prawn Marseille Flambé (by the pound) **Market Price**

**Finger Licking Platters**

Buffalo Chicken Wings, Fried Calamari Rings and Stuffed Jalapeno Peppers  
**9 pieces per person \$18**

Spicy Snakebites, Chicken Wings Piquante and Mini Egg Rolls  
**9 pieces per person \$18**

**Platters accompanied with Tangy Plum Sauce, Sour Cream and Fresh Chives.**



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## **RECEPTION SUGGESTIONS**

### **Relish Tray**

Assorted Pickles and Olives  
**\$4 per person**

### **Fresh Crudities and Dip**

A Selection of Fresh Market Vegetables including Carrot, Celery,  
Mushroom, Cherry Tomato, Cauliflower, Broccoli and Zucchini  
**\$5 per person (minimum 20 people)**

### **Fresh Fruit Tray**

Sliced Fresh Fruits and Berries in Season  
**\$6 per person (minimum 20 people)**

### **International Cheeseboard**

A Selection of Swiss, Gouda, Cheddar, Gruyere, Brie, Camembert, Oka,  
Bleu Cheese, Soft Herb Cheese  
Garnished with Varietal Red and Green Grapes  
Served with Fresh French Baquette and Crackers  
**\$12 per person (minimum 20 people)**

### **Domestic Cheeseboard**

A Selection of Swiss, Cheddar, Gouda, Camembert, Bleu Cheese, Soft Herb Cheese  
Garnished with Varietal Grapes and a Trio of Crackers  
**\$9 per person (minimum 20 people)**

### **Fancy Open Faced Sandwich Platter**

Assorted Rolls and Bread topped with Atlantic Smoked Salmon, Shrimp Salad, Tuna Salad,  
Smoked Turkey, Black Forest Ham and Capicola  
**\$24 per dozen**

### **Snack Platter**

A Selection of European Cold Cuts, Gouda, Swiss and Cheddar Cheese  
Pickle and Olive Tray  
Served with Cocktail Rolls and complimenting Condiments  
**\$15 per person (minimum 20 people)**

### **Dry Snacks**

An Assortment of Peanuts, Pretzels and Classic Potato Chips  
**\$5 per person**

### **Dessert Tray**

A Variety of French Pastries, Squares, Tarts and Freshly Baked Cookies  
**\$7 per person (1 ½ pieces per person)**

Fresh Field Strawberries Dipped in Dark Chocolate  
**\$22 per dozen**



**The Coast Plaza  
Hotel & Conference Centre  
Calgary**

## **CARVING STATION**

**Carved in the room  
Served with Cocktail Rolls and Complimenting Condiments**

**Alberta Baron of Beef  
\$250 (serves 60 people)**

**Slow Roasted Herb Butter Crusted Alberta Striploin  
\$275 (serves 40 people)**

**Roasted Tom Turkey  
\$200**

**Maple and Mustard Glazed Leg of Ham  
\$175**

**Roasted Alberta Beef Tenderloin Crusted with Herb Butter  
\$200**

## **DESSERT BUFFET**

### **The Coast Chocolate Fountain**

Our Classic Chocolate Fountain served with Fresh Fruit Skewers including Canteloupe, Honeydew, Pineapple and Strawberry, Fresh Baked Banana Bread and Sponge Cake with Crisp Vanilla Meringue Bites

**\$8 per person  
(minimum 50 people)**

**Additional Rental Cost of \$300 for the Chocolate Fountain will be applicable**