

Celebrate the Holiday Season with  
MacEwan Conference and Event  
Centre



MacEwan  
conference & event centre

**Holiday Party  
Menus 2022**

## Cold Hors D'Oeuvres

<b>Festive Deviled Eggs (V)(GF)</b> <i>Green Scallion and Dijon Yolk, Grape Tomato and Chives</i>	<b>\$28.00</b>
<b>Roasted Tomato and "Alberta Cheese" Burrata Crostini (V)</b> <i>Roasted Cherry Tomato, Fresh Burrata Cheese and Basil Pesto</i>	<b>\$28.00</b>
<b>Roasted Cherry Tomato and Pistachio Stuffed Cucumber Cup (V)(VE)(GF)(DF)</b>	<b>\$28.00</b>
<b>Field Mushroom and Goat Cheese Tartlet (V)</b> <i>Roasted Portobello, Oyster, Cremini and Button Mushrooms with Fresh Herbs, Roasted Garlic and Dijon with White Balsamic Goat Cheese</i>	<b>\$28.00</b>
<b>Blue Cheese and Date stuffed Peppadew Peppers (V)(GF)</b> <i>Whipped Blue cheese, medjool dates, toasted walnut crumble</i>	<b>\$30.00</b>
<b>Labneh and Eggplant Caponata Crostini (V)</b>	<b>\$30.00</b>
<b>"Taste of the Land" Butternut Squash Tartlet, Maple Nutmeg Candied Walnuts (V)</b>	<b>\$30.00</b>
<b>Asparagus Wrapped with Prosciutto (GF)(DF)</b>	<b>\$32.00</b>
<b>California Rolls with Soy, Pickled Ginger and Wasabi (MSC Certified) (GF)(DF)</b>	<b>\$32.00</b>
<b>Cranberry Gastrique Prawn Skewer (GF)(DF)</b>	<b>\$32.00</b>
<b>Assorted Nigiri Sushi (MSC Certified)</b> <i>Tuna, Salmon and Cooked Prawn with Soy, Pickled Ginger and Wasabi</i>	<b>\$40.00</b>

## Hot Hors D'Oeuvres

<b>Vegetable Spring Rolls with Plum Sauce (V)(VE)(DF)</b>	<b>\$22.00</b>
<b>Indian Cocktail Vegetable Samosas with Mango Chutney (V)(VE)(DF)</b>	<b>\$24.00</b>
<b>Beef and Cheese Empanadas</b>	<b>\$24.00</b>
<b>Spinach and Feta Spanakopita with Tzatziki Sauce (V)</b>	<b>\$26.00</b>
<b>Chinese Char Siu BBQ Glazed Chicken Satay (GF)(DF)</b>	<b>\$30.00</b>
<b>Alberta Beef and Sage Meatballs (GF)(DF)</b> <i>With a San Marzano Tomato Puree</i>	<b>\$32.00</b>
<b>Festive Turkey Confit on a stuffing Biscuit</b> <i>House made Stuffing Biscuit with Cranberry and Rosemary Aioli</i>	<b>\$34.00</b>
<b>Double Smoked Bacon and Aged White Cheddar Cheese Crockets</b> <i>Maple and Sage Gastrique Drizzle</i>	<b>\$34.00</b>
<b>Mini Beef Wellingtons with Béarnaise Aioli</b>	<b>\$40.00</b>
<b>Mini Classic Quebecois Beef Tourtière</b>	<b>\$40.00</b>



**MacEwan**  
conference & event centre

**Holiday PARTY**

## Plated Dinners

All Plated Dinners include Fresh Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas. All Entrées come with Chef's Choice of Starch and Seasonal Vegetables.

### Choice of One Appetizer

#### **Roasted Butternut Squash, Caramelized Apple and Fennel Bisque**

*Cinnamon and Nutmeg Crème Fraîche*

#### **Creamy Chicken and Sweet Potato Velouté**

*Sliced Chives and Chili Oil*

#### **Winter Greens Salad**

*Baby Mixed Greens and Kale with Grape Tomato, Sliced Cucumber, Dried Cranberries and Mulled Cider Spiced Poached Pear and Pomegranate Arils with a Green Apple, Ginger and Tarragon Dressing*

#### **Lyalta Farms' Butterleaf Lettuce Salad**

*Cranberry Rosemary Crème Fraîche, Black Pepper Pickled Strawberries, Watermelon Radish, Marinated Wild Rice and Roasted Garlic and Saffron White Balsamic Vinaigrette*

### Choice of One Main Course

#### **Gourmet Turkey Dinner**

**\$46.00**

*Herb Roasted White and Dark Meat with Roasted Garlic, Apple, Cranberry and Sage Stuffing, Truffle Scented Giblet Gravy, Roasted Garlic, Applewood Smoked Cheddar and Fine Herb Mashed Potato, Maple Nutmeg Roasted Butternut Squash and Lemon Roasted Garlic Green Beans*

#### **Stuffed Chicken Supreme**

**\$46.00**

*Goat Cheese, kale and cranberry stuffing with a caramelized shallot and herb Jus, Parmesan Dauphinoise Potatoes, Maple Nutmeg Roasted Butternut Squash and Lemon Roasted Garlic Green Beans*

#### **Pan Seared Atlantic Salmon**

**\$43.00**

*With a puttanesca sauce, Parmesan Dauphinoise Potatoes, Maple Nutmeg Roasted Butternut Squash and Lemon Roasted Garlic Green Beans*

#### **Kombucha and Dijon Mustard Beef Tenderloin**

**\$59.00**

*24 Hour roasted garlic, herb and Grainy Dijon Mustard Marinated Beef Tenderloin, Fig Roasted Pearl Onion and Balsamic Compote, Roasted Beets and Goat Cheese Mashed Potato, Maple Nutmeg Roasted Butternut Squash and Lemon Roasted Garlic Green Beans. (Substitute Grilled Sirloin Steak for \$45.00 Per Person)*

### Choice of One Dessert

#### **Eggnog Cheesecake**

*Mixed Berry Compote and Whipped Cream*

#### **Belgian Dark Chocolate Cake**

*Balsamic Strawberry Compote and Whipped Cream*

#### **White and Dark Chocolate Ganache Pâté**

*Sour Cherry Compote and Maple Whipped Cream (Additional \$1.50 Per Person)*

Plated Dinner Pricing is Based on Three Courses (Starter, Entrée, and Dessert). Minimum of 20 People. Prices do not include gratuity and GST and are subject to change without notice.

## Buffet Dinners

All Buffet Dinners include Fresh Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas.

### Salads

#### **Winter Greens Salad**

*Grape Tomatoes, Carrot and Cucumber, Balsamic Dressing and Raspberry Vinaigrette*

#### **Caprese Salad**

*Heirloom Tri Color Tomato, Bocconcini Cheese, Fresh Basil and Balsamic Reduction*

#### **Prairie Salad**

*Roasted Root Vegetable and Grain Salad with Farro, Barley and Red Organic Quinoa and a Champagne and Pea Shoot Vinaigrette*

#### **Beet Boards**

*Tri Color Beet Boards with Toasted Pistachios and Yogurt, Pomegranate Arils and Feta Cheese*

### Starches and Vegetables

Roasted Garlic, Sour Cream, Aged Cheddar and Scallion Loaded Mashed Potato

Agave, White Balsamic and Sun-Dried Tomato Roasted Sweet Potato

Gluten Free Gnocchi with a Saffron Coconut Curry Sauce, Charred Cauliflower, Roasted Peppers and Arugula

Seasonal Vegetable Medley with Brussels Sprouts and Roasted Garlic Olive Oil

### Choice of One Main Entrée

	<u>Entrée</u>	<u>Additional Entrée</u>
<b>Maple Infused, Dijon and Thyme Leg of Ham</b> <i>Pineapple Ginger Jus (Chef Carved)</i>	<b>\$41.00</b>	<b>\$8.00</b>
<b>Grilled Chicken Supreme</b> <i>White Wine, Leek and Mandarin Compote</i>	<b>\$46.00</b>	<b>\$9.00</b>
<b>Pan Roasted Turkey with Giblet Gravy</b> <i>Apple, Sun Dried Cranberry and Sage Stuffing</i>	<b>\$46.00</b>	<b>\$9.00</b>
<b>Pan Seared Atlantic Salmon</b> <i>Apple Fennel Salsa and Ponzu Brown Butter</i>	<b>\$44.00</b>	<b>\$11.00</b>
<b>House Spice Rubbed Baron of Beef</b> <i>Spicy Horseradish and Wild Mushroom Cabernet Demi (Chef Carved)</i>	<b>\$52.00</b>	
<b>House Spice Rubbed Prime Rib</b> <i>Spicy Horseradish and Wild Mushroom Cabernet Demi (Chef Carved)</i>	<b>\$56.00</b>	

### Dessert

Warm Sticky Toffee Pudding with Salted Brandy Caramel, Mini Gluten Free Gingerbread Spiced Cream Puffs, Chocolate Brownie Mousse Cake, Assorted Christmas Sugar Cookies Assorted Chocolate Truffles, Seasonal Fruit Salad

Minimum of 50 people, prices are per person.

Prices do not include gratuity and GST and are subject to change without notice.