

## BREAKFAST AND BRUNCH

### The Ice House | thirteen dollars

Assorted breakfast pastries  
Assorted bagels with cream cheese  
Fresh fruit salad  
Fruit preserves and whipped butter  
Freshly brewed coffee and assorted fine teas  
Chilled fruit juices

### The Ski Jump | sixteen dollars

(fifteen guest minimum)  
Golden hash brown potatoes  
Scrambled eggs  
Crisp bacon  
Valbella pork breakfast sausage  
Fresh fruit presentation  
Assorted breakfast pastries  
Assorted bagels with cream cheese  
Fruit preserves and whipped butter  
Freshly brewed coffee and assorted fine teas  
Chilled fruit juices

### The Halfpipe | twenty-five dollars

(thirty guest minimum)  
Buttermilk pancakes  
Cinnamon French toast  
Golden hash brown potatoes  
Scrambled eggs  
Crisp bacon  
Valbella pork breakfast sausage  
Fresh fruit presentation  
Assorted breakfast pastries  
Assorted bagels with cream cheese  
Fruit preserves and whipped butter  
Choice of one carved item:  
- Honey star anise glazed ham  
- Rosemary garlic-crusting Alberta beef  
French & Swiss petit fours (three per guest)  
Freshly brewed coffee and assorted fine teas  
Chilled fruit juices

### The Naturbahn | twenty-five dollars Plate Served

(thirty guest minimum)  
Instead of the standard buffet breakfast – change it up with our three course plated breakfast. Which includes freshly brewed coffee, assorted fine teas and chilled fruit juices.

Stone fruit topped with our house blend granola and fresh yogourt finished off with star anise syrup

Poached egg piled high with in-house smoked salmon, brioche, grilled Roma tomato, butter spinach and finished off with hollandaise

Churro stuffed with chocolate mousse accompanied by fresh berries and vanilla anglaise

# CATERING MENU

18% gratuity not included.  
Prices subject to change.

T: 403.247.5607 | F: 403.286.7213  
88 Canada Olympic Road S.W. Calgary, AB T3B 5R5 | salesinfo@winsportcanada.ca

## À LA CARTE

(Priced per person)

Traditional croissants | **two dollars**

Almond croissants | **three dollars**

Ham and cheese croissants | **three dollars**

Pain au chocolat | **three dollars**

Scones with jam and cream | **three dollars**

Assorted bagels with cream cheese | **three dollars**

Assorted muffins | **two dollars and fifty cents**

Banana bread | **two dollars**

Butter tarts | **three dollars**

Fresh fruit salad | **four dollars**

Fresh fruit presentation | **five dollars**

Cookies | **two dollars and fifty cents**

Danishes | **three dollars**

Brownies | **two dollars and fifty cents**

Frozen novelties | **four dollars**

Energy bars | **three dollars**

Yogurt | **three dollars**

## LUNCH BOXES

(fifteen guest minimum)

Each individual lunch box is prepared in-house with your choice of one of the following menus.

For your convenience lunch boxes can also be delivered right to you're desktop, or meeting room at your office.

### The WinSport lunch box | sixteen dollars

Alberta roast beef, rocket greens, applewood smoked cheddar and horseradish crème between two slices of our fresh bread

Or

Roasted butternut squash, Spanish onion, spring mix greens and hummus between two slices of our fresh bread

Cucumber fingers with baba ghanoush

Spanish gazpacho

Butter tart

San Pellegrino

Appropriate utensils and condiments

### The Paskapoo lunch box | fourteen dollars

Black forest ham with honey mustard and applewood smoked cheddar between two slices of our fresh bread

Or

Grilled strips of vegetables with herb pesto and provolone between two slices of our fresh bread

Cucumber fingers with spicy sour cream and dill dip

Spring mix salad with house dressing

Freshly baked muffin

Bottled water

Appropriate utensils and condiments



## LUNCH PRIX FIXE

Included in the lunches are freshly brewed coffee, and an assortment of fine teas.

Add house salad - two dollars per guest

### The Haig Platter | sixteen dollars

Black forest ham, Alberta roast beef, smoked turkey, Dijon, aioli, chipotle, an assortment of fine cheeses, and freshly baked dinner rolls and breads

Russian potato salad

Fresh fruit presentation

Bakery basket full of muffins, croissants, Danishes and banana bread

### The Farnham | seventeen dollars

(one and a half sandwiches per guest)

Freshly made sandwiches using an assortment of sourdoughs, whole wheat breads, mini bagels, black forest ham, roast beef, Italian tuna salad, tandoori chicken, Dijon, aioli, chipotle, applewood

smoked cheddar, blue cheese, spring mix, and rocket greens

Soup du jour

Russian potato salad

Assortment of freshly baked doughnuts

## INTERNATIONAL

### The Chinese | seventeen dollars

Ginger fried beef

Sweet and sour pork

Hot and sour soup

Stir-fry vegetables

Fried rice

### The Mexican | eighteen dollars

Chicken enchiladas with house mole sauce

Sour cream and salsa

Refried beans

Spicy rice

Churros

### The Italian | nineteen dollars

Fettuccini with bolognese sauce

Pasta bake with fresh vegetables and topped with an assortment of cheeses

Caesar salad with croutons and fresh parmesan

Garlic bread

### The French | twenty dollars

Beef bourguignon

Dauphinoise potato

Nicoise salad

Baguette and whipped butter

### The Albertan | twenty-one dollars

Chef carved Alberta roast beef with au jus

Home-style whipped potatoes

Market fresh vegetables

Spring mix salad with house dressing

Fresh assorted breads, buns and whipped butter

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## REFRESH BREAKS

To enhance your experience add a refresh break as a light snack between meals.  
Available from 10:00 a.m. to 3:00 p.m.

### Relax | seven dollars

Vegetable rice paper rolls  
Fresh fruit skewers with mint yogourt  
Japanese green tea

### Revive | seven dollars

Swiss and French petit fours  
Home made banana bread  
Chocolate éclairs

### Renew | eight dollars

Fresh fruit presentation  
Coffee mocha flavoured brownies  
Sweetened iced tea

### Rejuvenate | eight dollars

Chicken, chili and hummus wrap  
Fresh fruit salad with mint-scented whipped cream  
Freshly brewed coffee and assorted fine teas

### Relieve | fifteen dollars

Platter of applewood smoked cheddar, blue cheese, pickled onions, shaved black forest ham, and fresh rye breads  
Fresh fruit presentation



# HORS D'OEUVRES PLATTERS

(Serves twenty-five guests)

## Spinach Dip | forty dollars

With baguette and assorted crackers

(Add crabmeat or shrimp for fifteen dollars)

## Middle Eastern Hummus | forty-five dollars

With grilled pita and baguette

## Bruschetta | forty-five dollars

With grilled ciabatta and pita

## Fresh Vegetable | ninety dollars

With spicy dill sour cream dip

## Grilled Vegetable | one hundred dollars

With blue cheese dipping sauce

## Sushi and Sashimi | one hundred dollars

With wasabi, soy and pickled ginger

## Antipasto Misto | one hundred dollars

Italian ham, mozzarella, roasted red peppers, grilled eggplant, zucchini, artichokes and marinated olives

## Mediterranean | one hundred dollars

Turkish grilled chicken skewers, hummus, baba ghanoush, yogourt labna balls, olives, raita and served with grilled pita

## Cheeseboard | one hundred dollars

Assorted domestic cheese with crackers

## Premium Cheeseboard | one hundred and forty dollars

Canadian, French and Italian cheeses accompanied by dried fruit and fruit bread

## Fruit Presentation | one hundred dollars

Assorted sliced fresh seasonal fruit

## Shrimp Cocktail | one hundred and twenty dollars

With house Marie Rose sauce and lemon garnish

## The Gourmand | one hundred and twenty dollars

Pâté, terrine, cured sausages, ham, cornichons, olives, assorted mustards and rye bread

## Mesquite Smoked Salmon | one hundred and thirty dollars

In-house smoked sockeye salmon, green onions, chopped eggs, capers, crème fraiche with freshly baked mini bagels, baguettes and assorted crackers

## Tenderloin | one hundred and thirty dollars

Sliced and chilled Alberta beef tenderloin served with horseradish cream, red onion marmalade and assorted dinner rolls

## Pacific Rim | one hundred and fifty dollars

Szechwan shrimp skewers, red curried chicken, rice paper rolls, spring rolls served with pickled ginger, wasabi and soy-scallion dipping sauce



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## TRAY SERVED HORS D'OEUVRES

(Priced per dozen – minimum three dozen per selection)

### Chilled Selection

- In-house smoked salmon, crème fraîche served on rye | **eighteen dollars**
- Crab salad served on endive with basil and mint | **eighteen dollars**
- Petite quiche with leek, gruyere, and caramelized tomato | **eighteen dollars**
- Baby bocconcini and cherry tomato lollipop | **eighteen dollars**
- Yogourt labna balls rolled in sesame seeds | **eighteen dollars**
- Beef filet roulade rolled with caramelized onion, blue cheese, rocket greens | **twenty dollars**
- Profiteroles with fromage blanc and chive | **eighteen dollars**
- Rice paper roll with smoked chicken, mint and peanut satay | **twenty dollars**
- Assorted sushi and maki rolls with wasabi, pickled ginger and soy | **twenty dollars**
- Shrimp cocktail shot with spicy Marie Rose sauce | **twenty dollars**
- Riesling poached shredded chicken tartlet | **twenty dollars**
- Malpeque oyster, mignonette sauce | **thirty dollars**

### Hot Selection

- Butternut squash hot shot with crisp pancetta | **twenty dollars**
- Yukon potato with escargot, roasted garlic, and parsley | **eighteen dollars**
- Moroccan spiced chicken skewers | **eighteen dollars**
- Curried beef skewer with yogourt, mint and sumac | **eighteen dollars**
- Caramelized onion, artichoke and goat cheese pizzezza | **eighteen dollars**
- Slow roast ratatouille on parmesan polenta | **eighteen dollars**
- Vietnamese pork spring roll with Asian dipping sauce | **twenty dollars**
- Buffalo slider with maple glazed bacon, blackberry ketchup and brie | **twenty dollars**
- Prosciutto wrapped asparagus with hollandaise | **twenty dollars**
- Wild mushroom risotto balls with garlic aioli | **twenty dollars**
- Boardwalk crab cake with chipotle mayonnaise | **twenty dollars**
- Mediterranean lamb chop with tzatziki | **thirty dollars**

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## HORS D'OEUVRES ACTION STATIONS

(Priced per guest – twenty-five guest minimum)

### **Pasta | six dollars**

Chef's choice of pasta cooked in a white wine cream sauce with fresh herbs, shallots, sun-dried tomato and finished with fresh parmesan

### **Beef Tenderloin | ten dollars**

Chef carved, herb crusted tenderloin served with horseradish, Dijon, aioli and assorted baguettes

### **Shrimp | twelve dollars**

(six shrimp per guest)

Flambéed shrimp with sake, garlic, soy and honey served with sticky rice

## PLATED DINNER

(twenty-five guest minimum)

An entrée choice will be accompanied by a choice of both a soup and a dessert

Salad and starter additions available

Replacement of starch and/or vegetable options available upon request

### Soup

House soup – roasted butternut squash with ginger and lemongrass

Chicken consommé with sweet corn tortellini and petits pois

Caramelized onion with a gruyere crustini

Smoked tomato bisque with herb pistou and ciabatta

Vanilla cauliflower velouté

Arctic clam chowder with lemon segment and Tabasco jelly

Button and wild mushroom fricassee with white truffle and a parmesan crisp

### Salad and Starter additions

Candied pecans and dried cranberries on a bed of mesclun leaves with pomegranate vinaigrette | **five dollars**

Crisp romaine hearts tossed with pancetta, garlic croutons, and our homemade Caesar dressing finished with a parmesan wafer | **five dollars**

Crumbled blue cheese, apple and candied pecan on a bed of baby spinach with spicy orange vinaigrette | **five dollars**

Petite greens topped with prosciutto wrapped asparagus and hollandaise | **seven dollars**

Boardwalk crab cake, with pea shoots and homemade tartar | **eight dollars**

Handmade herb gnocchi with goat cheese and white wine truffle cream | **eight dollars**

### Entrée

Pork tenderloin glazed with apple cider and paprika, sweet potato au gratin, market vegetables, and natural jus | **thirty dollars**

Sage, lemon, and rosemary roasted chicken, sweet corn ravioli, market vegetables, and chicken jus lie | **thirty-two dollars**

Pan-fried sockeye salmon, dill mascarpone risotto, and fennel | **thirty-five dollars**

Pan-fried halibut and smoked salmon with a burnt orange vinaigrette and toasted pumpkin seeds, fingerling potato, and watercress | **thirty-five dollars**

Glazed and roasted filet of beef with Madeira au jus, scalloped potato, and market vegetables | **thirty-eight dollars**

Beef Wellington wrapped in pancetta and wild mushroom duxelle, whipped potato, red wine au jus and market vegetables | **forty dollars**

### Dessert

Chocolate biscuit topped with vanilla bean ice cream and a coffee mocha sauce

Lemon tart with mango sorbet

Profiteroles, dulce de leche and warm chocolate sauce

Individual imported and domestic fine cheese with pear jam and fruit bread

Individual Swiss and French petit fours

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## BUFFET DINNER

(thirty guest minimum)

One carved entrée item will be accompanied by one additional main entrée item, as well as one vegetable and one starch

Chef's choice of three seasonal salads  
 Fresh vegetables with spicy sour cream dill dip  
 Shrimp with Marie Rose sauce  
 Fresh assorted breads, buns and whipped butter

Domestic and imported fine cheeseboard with assorted crackers  
 Fresh fruit presentation  
 Swiss and French petit fours (three per guest)  
 Freshly brewed coffee and assorted fine teas

### Carved Entrée Item

Roasted sirloin of beef with mushroom peppercorn sauce | **twenty-nine dollars**  
 Star anise honey glazed ham with whole grain mustard sauce | **thirty-two dollars**  
 Maple glazed roast turkey breast with sage au jus | **thirty-three dollars**  
 7-Hour leg of lamb braised in white wine served with natural juices | **thirty-eight dollars**  
 Angus prime rib with horseradish au jus | **thirty-eight dollars**  
 Herbs de Provence crusted beef tenderloin with red wine jus | **forty dollars**

### Additional Main Entrée Item

Caramelized pork filet, red cabbage and candied apple  
 Mediterranean lamb cutlet (two per person)  
 Chicken wrapped in bacon with feta and pine nuts  
 Lemon thyme chicken with tomato salsa  
 Pan-fried halibut with sweet corn and lemon caper sauce  
 Slow braised Moroccan meatballs with cumin spiced tomato sauce  
 Potato gnocchi with sage and brown butter  
 Roasted vegetable lasagna with ricotta cheese and basil

### Choice of Vegetable

Chef's choice of market vegetables  
 Green beans tossed with roasted garlic, shallots and bacon  
 Baby carrots tossed with brown sugar and almonds  
 Roasted root vegetables  
 Marinated grilled vegetables  
 Grilled asparagus topped with hollandaise

### Choice of Starch

Chef's choice of starch  
 Yorkshire pudding  
 Roasted fingerling potato tossed in herb pesto  
 Dauphinoise potato  
 Home-style whipped potato  
 Twice baked potato with white truffle cream  
 Sweet potato au gratin  
 Date lemon rice pilaf

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## SPECIAL HOLIDAY SEASON DINNER PACKAGE

(priced per guest)

### Choice of Menu

Four Course Plated Menu – includes soup, salad, main entrée and dessert

Entrée One | **sixty dollars**

Entrée Two | **sixty-five dollars**

Buffet Menu | **fifty-four dollars**

### Tray Serve Hors D'oeuvres

Choose two cold selections and one hot selection from the selection on page seven

### Choice of Table Wine

Casa Silva Cabernet Carmenere and Casa Silva Sauvignon Blanc/Semillion

Or

Two Jokers Shiraz and Two Jokers Chardonnay

### Table Décor

Includes

Holiday centre piece

Holiday table linens

Holiday room décor

All menus will include freshly brewed coffee and assorted fine teas

## HOLIDAY FOUR COURSE PLATED MENU

(twenty-five guest minimum)

### Soup

Butternut squash, crème fraîche and chive

### Salad

Candied pecans and dried cranberries on a bed of mesclun leaves with pomegranate vinaigrette

### Entrée One

Turkey roulade, apple herb stuffing, sage pan gravy, home-style whipped potato, and market vegetable

### Entrée Two

Roasted and glazed filet of beef, scalloped potato, market vegetable and Madeira au jus

### Dessert One

Individual Yule log

### Desert Two

Lemon tart with mango sorbet

## HOLIDAY BUFFET MENU

(twenty-five guests minimum)

Carved bone-in Christmas ham with whole mustard glaze  
Maple glazed turkey breast with apple sage stuffing and cranberry jus  
Chef's choice of seasonal vegetable and starch

Chef's choice of three seasonal salads  
Fresh vegetables with spicy sour cream dill dip  
Shrimp with Marie Rose sauce  
Domestic and imported fine cheeseboard with assorted crackers  
Fresh assorted breads, buns and whipped butter  
Fresh fruit presentation  
Swiss and French petit fours (three per guest)

18% gratuity not included.  
Prices subject to change.

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