

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.

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88 Canada Olympic Road S.W. Calgary, AB T3B 5R5 | salesinfo@wingsportcanada.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**

CANADA
OLYMPIC
PARK



winSPORT
CANADA

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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 pizetta | **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

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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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SPECIALS

HOLIDAY SEASON DINNER PACKAGES

(priced per guest)

Choice of Menu

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

Entrée One | **fifty-eight dollars**

Entrée Two | **sixty-two dollars**

Buffet Menu | **fifty dollars**

Tray Serve Hors D'oeuvres

Choose two chilled 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

Soup

Butternut squash with crème fraiche

Salad

Candied pecans and dried cranberries on a bed of mesclun leaves with Dijon 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, home-style whipped potato, market vegetable and wild mushroom jus

Dessert

Individual Yule log

HOLIDAY BUFFET MENU

Carved maple glazed turkey breast with herb stuffing and cranberry jus

Slice Christmas ham with whole grain mustard sauce

Chef's choice of seasonal vegetable and starch

Chef's choice of three seasonal salads

Fresh vegetables with 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)

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HOLIDAY COCKTAIL PACKAGE

fifty-five dollars

Each guest will receive 2 drink tickets (Silver Tier)

Holiday centre piece

Holiday table linens

Holiday room décor

Menu

Hors D'oeuvres

In-house smoked salmon and crème fraiche on rye

Assorted sushi and maki rolls, pickled ginger, wasabi and soy

Bruschetta on grilled Ciabatta

Moroccan spiced chicken skewer

Buffalo slider with maple bacon, cheddar and blackberry ketchup

Wild mushroom risotto balls with garlic aioli

Platters

Domestic and imported cheeseboard with assorted crackers

Fresh fruit presentation

Carving Station

Roasted beef tenderloin with horseradish, Dijon, aioli and fresh buns

Dessert

Swiss and French petit fours (three per guest)

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