



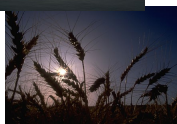
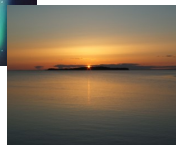
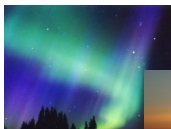
## Catering Menu

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*Enjoy the quality, warmth and comfort  
of great service at*

Frontier Eatery & Saloon

*Your Natural Choice!*



Est. Without Boundaries



# W E L C O M E



*Welcome!*

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At Frontier Eatery & Saloon, our team is proud of our reputation for providing friendly, courteous, and exceptional service. Our facility provides a comfortable yet elegant environment and is the ideal venue for all of your meetings, events, and receptions. This *Catering Guide* provides information and a selection of menus available to assist in your planning. If there is anything further we can do, our professionals will be pleased to assist you at (780) 532-1213 or 780-897-0899.



# B R E A K F A S T

# B U F F E T S



## The Glacier Breakfast Buffet

(Minimum of 10 people)

Chef's assortment of fresh baked  
breakfast pastries  
including butter and preserves

Selection of cold cereals

Cottage cheese

Fruit yogurt

Seasonal Fresh Fruit

Fresh brewed coffee

**\$13.00**

## The Alpine Breakfast Buffet

(Minimum of 15 people)

Chef's assortment of fresh baked  
breakfast pastries, including butter and  
fruit preserves

Seasonal fresh fruit

Diced skillet Yukon Gold potatoes

Northern-style scrambled eggs

(Whole eggs scrambled with sautéed mushrooms,  
green onions and cheddar cheese)

Golden pancakes with syrup

Alberta pork sausage

Fresh brewed coffee

**\$16.00**



All menu prices are subject to a 18% service charge and 5% GST

## The Boreal Breakfast Buffet

(Minimum of 15 people)

Chef's assortment of fresh baked breakfast pastries

Butter and fruit preserves

Seasonal fresh fruit

Diced skillet Yukon Gold potatoes

Northern-style scrambled eggs

(Whole eggs scrambled with sautéed mushrooms, green onions  
and cheddar cheese)

Golden pancakes with syrup

Maple French Toast with sun-dried cranberries

Alberta pork sausage patties

Maple smoked bacon

Fresh brewed coffee

\$17.00



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## The Plateau Breakfast Buffet

(Minimum of 15 people)

Chef's assortment of fresh baked breakfast pastries,

Butter and fruit preserves

Cottage cheese

Fruit yogurt

Seasonal fresh fruit

Shredded skillet Yukon Gold potatoes

Northern-style Eggs Benedict

(Sun-dried cranberries entwined within a fresh baked light scone, layered with  
bacon, medium poached eggs and our refreshing zesty orange Hollandaise)

Blueberry pancakes with syrup

Maple French toast with sun-dried cranberries

Belgian waffles with mixed northern berry compote

and fresh whipped cream

Alberta pork sausage patties

Maple smoked bacon

Fresh brewed coffee

\$19.00



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All menu prices are subject to a 18% service charge and 6% GST



# PLATED BREAKFASTS

## The Swan Plated Breakfast

Fresh toast with butter and fruit preserves  
 Diced skillet Yukon Gold potatoes  
 Grilled Roma tomato  
 Northern style scrambled eggs  
 ( Whole eggs scrambled with sautéed mushrooms, green onions  
 and cheddar cheese )  
 Alberta pork sausage  
 Maple smoked bacon  
 Fresh brewed coffee

**\$14.00**



## Wapiti Plated Breakfast

Fresh Sour Dough toast with butter and  
 fruit preserves  
 Shredded skillet Yukon Gold potatoes  
 Grilled Roma tomato  
 Eggs Benedict  
 ( Grilled English muffins stacked with back bacon, poached  
 whole eggs and Hollandaise sauce )  
 Fresh brewed coffee

**\$16.00**

## The Peace Plated Breakfast

Fresh Sour dough toast with butter and fruit  
 preserves  
 Shredded skillet Yukon Gold potatoes  
 Grilled Roma tomato  
 Northern style scrambled eggs  
 ( Whole eggs scrambled with sautéed mushrooms, green onions  
 and cheddar cheese )  
 6 oz. Grilled Striploin Alberta AAA steak  
 Fresh brewed coffee

**\$19.00**



Plated breakfasts do not require a minimum guest count.

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## Refreshments



Assortment of Fresh Baked Muffins	\$22.00 per dozen
Assortment of Fresh Baked Danishes	\$20.00 per dozen
Assortment of Fresh Baked Croissants	\$20.00 per dozen
Fresh Baked Banana Loaf	\$16.00 per loaf
Mini Cinnamon Buns	\$18.00 per dozen
Homemade Granola Bars	\$2.50 each
Fresh Baked Cookies	\$18.00 per dozen
Assorted Squares and Bars	\$18.00 per dozen
Seasonal Fresh Fruit Platters (approx. 25 servings)	\$120.00 per tray

Selection of Fruit Juices (300 ml bottles)	\$3.25 each
Premium Sparkling Juices	\$5.00 each
Selection of Soft Drinks (355 ml cans)	\$2.25 each
Canadian Glacier Water (500 ml bottles)	\$2.75 each
Herbal and Specialty Tea	\$2.95 each

*\*\*\*Above are charged based on consumption*

Fresh Brewed Coffee (Regular or Decaffeinated)	
10 cup pot	\$20.00
25 cup urn	\$50.00
Chilled Fruit Juice (2 L pitcher)	\$11.00
Milk (2 L pitcher)	\$12.00



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## The Northern Pine Luncheon

*(minimum 10 people)*

Chef's Selection of Two Soups

Caesar Salad

Baby Red Potato Salad

Coleslaw

Marinated Cucumbers, Tomatoes and Onions

Freshly Baked and Sliced Rolls and Loaves

Sliced Deli Meats including Roast Beef, Black  
Forest Ham, Smoked Turkey Breast, and Pastrami

Sliced Domestic Cheeses

Assorted Pickles

Dijon Mustard, Mayonnaise, Horseradish and Butter

Seasonal Fresh Fruit

Assorted Squares and Bars

## The Silver Maple Luncheon

*(minimum 10 people)*

Chef's Selection of Two Soups

Assorted Sandwiches on

Fresh Baked Loaves

Assorted Squares and Bars

\$16.95

## The Golden Willow Luncheon

*(minimum 10 people)*

Chef's Selection of Two Soups

Caesar Salad

Baby Red Potato Salad

Assorted Sandwiches on Fresh Baked  
Loaves

Assorted Pickles

Assorted Squares and Bars

\$17.95



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# S O U P A N D S A N D W I C H M E N U



## The Upland Hickory Luncheon

(minimum 20 people)

Shaved Bison with Onion Fritz on Fresh Bannock

Smoked Salmon on Wild Blueberry Scones

Smoked Turkey with Cranberry Spread on Sun-Dried Apricot Loaf

Sun-Dried Tomato, Cucumber and Goat Cheese on Roasted Onion Loaf

Fresh Vegetable Crudités with Frontier Ranch Dip

### Choose two of the following:

Cream of Exotic Mushroom Soup

Bison and Barley Soup

Chicken and Vegetable Soup

Minestrone Soup

Tomato Gin Soup

Seasonal Fresh Fruit

Chef's Selection of Desserts

**\$20.95**



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## The White Cedar Luncheon Buffet

*(minimum of 15 people)*

Freshly Baked Rolls with Butter

Crisp Mixed Green Salad with Our Lemon Vinaigrette

Caesar Salad

Tri-Color Rotini Pasta Salad

Fresh Vegetable Crudités with Frontier Ranch Dip

### Choice of:

Creamy Whipped Potatoes

Roasted Baby Red Potatoes

Wild Rice Pilaf

### Choice of Two Entrees:

Carved Slow Roasted Alberta AAA Baron of Beef with Au Jus  
(Tender, slow roasted Alberta beef carved by one of our culinary team)

Roast Pork Loin Charcutiere

(Slow roasted Alberta pork loin enhanced with sweet onions, sour pickles, Dijon mustard and white wine with demi-glaze in a light and refreshing Charcutiere sauce)

Citrus and herb Marinated Roast Chicken

(Sectioned chicken marinated in a light blend of herbs with lemon, orange and lime juices, finished by oven roasting to a crispy golden brown)

Northern Style Breast of Chicken Medallions

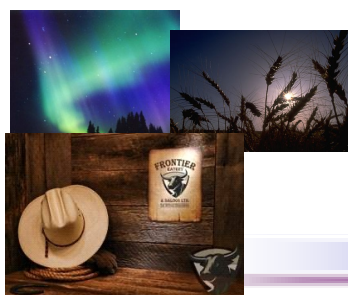
(Char-grilled breast of chicken enhanced with pan-fried portabella mushrooms, asparagus, and leeks in a rich demi-glaze)

Seasonal Fresh Fruit

Chef's Selection of Desserts



**\$28.95**



All menu prices are subject to a 18% service charge and 5% GST



# L U N C H B U F F E T S

## The Tuscan Cypress Luncheon

*(minimum of 10 people)*

Fresh Baked Roasted Onion Poppy seed Bread  
Crisp Mixed Green Salad with our Lemon Vinaigrette  
Caesar Salad  
Fresh Vegetables Crudités with Frontier Ranch Dip  
Linguini tossed in Olive Oil  
Cheese Filled Tortellini  
Meatballs and Marinara Sauce  
Basil Cream and Parmesan Sauce  
Chef's Selection of Desserts

**\$21.95**

## The Western Luncheon Buffet

*(minimum of 10 people)*

Freshly Baked Rolls with Butter  
Crisp Mixed Green Salad with lemon Vinaigrette  
Caesar Salad  
Baby Red Potato Salad  
Fresh Vegetable Crudités with Frontier Ranch Dip

### Choice of:

Creamy Whipped Potatoes  
Roasted Baby Red Potatoes  
Wild Rice Pilaf

### Choice of Two Entrées:

Carved Slow Roasted Alberta AAA Herb Crusted Roast beef with Au Jus  
(Tender, slow roasted Alberta Beef carved by one of our culinary team)

### Barbequed Pork Ribs

(Pork ribs slow roasted and smothered in apple barbeque sauce)

### Turkey en Croute

(Ground turkey with mushrooms, entwined within puff pastry  
and complemented with a light, wild mushroom cream sauce)

### Cilantro Chicken with Rice noodles

(Pan-fried chicken tenderloin and fresh stir-fried vegetables in a cilantro  
and soy sauce)

Seasonal Fresh Fruit

Chef's Selection of Desserts

**\$24.95**

# MEALS TO GO

## Meals To Go

### Saloon Continental Breakfast

Fresh Baked Muffin & Butter

Croissant with Jam

Yogurt

Fruit Cup

Strawberries

Cheese

Homemade Granola Bar

\$13

### Frontier Lunch

Grilled Chicken Wrap

Coleslaw, Pasta Salad

Fresh Strawberries

Homemade Granola Bar

\$16

### Deluxe Lunch

Sliced Prime Rib on a Crusty Roll

Black Forest Ham and Cheddar Croissant

Asian Noodle Salad with Grilled Teriyaki Chicken

Cheese & Crackers

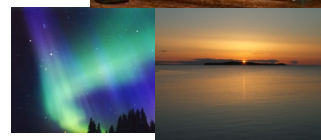
Fresh Strawberries

Homemade Granola Bar

\$19

Meals are packaged in convenient black compartmented travel boxes with transparent covers, along with wet naps and utensils. Meals may be delivered for an additional fee.

We can also custom make any menu for your choosing.



All prices are subject to a 18% service charge and 5% GST

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## BBQ

Fresh Baked Garlic Bread

Coleslaw

Potato Salad

Tri-Colour Rotini Pasta Salad

4oz Alberta AAA Beef Patties

4oz Bison Patties served with peach & plum chutney,

brie cheese and boar bacon.

Cheddar Cheese Smokies

Classic Hot Dogs

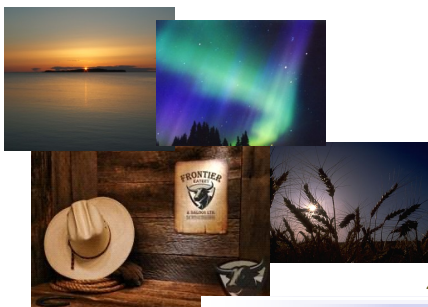
Fresh Watermelon

or

Strawberry Shortcake

Fresh Brewed Coffee and Tea

**\$25.95**



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## BBQ

Fresh Baked Garlic Bread

Coleslaw

Potato Salad

Tri-Colour Rotini Pasta Salad

8oz Alberta AAA Hand cut fresh Striploin Steak

Garlic Fried Mushrooms and Onions

Corn on the Cob

Baked Potato

with Sour Cream, Bacon Bits and Green Onions

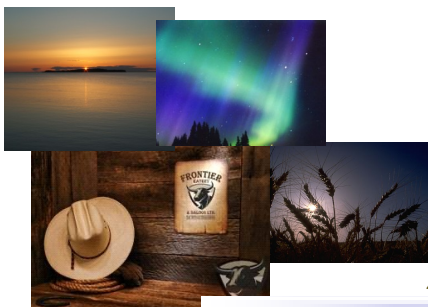
Fresh Cream Cheesecake with Berry Compote

or

Strawberry Shortcake

Fresh Brewed Coffee and Tea

**\$31.95**



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# H O T H O R S D ' O E U V R E S

## Hot Hors d'Oeuvres

*Minimum 2 dozen per item*



Vegetarian Samosas, Curry Aioli  
Mini Feta & Spinach Spanakopitas  
Grilled Beef Skewers, Soy, Ginger & Sesame Oil Marinade  
Grilled Chicken Skewers, Peanut Sauce  
Assorted Mini Quiches

\$19/dz

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Asian Marinated Chicken Wings, Sambal & Fireweed Honey Glaze  
Breaded Tiger Prawns, Red Caesar Cocktail Sauce  
Bacon Wrapped Scallops  
Whiskey Fennel Spolumbo Meatballs  
Vegetarian Spring Rolls, Wasabi Plum Sauce

\$23/dz

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Panko Crusted Blue Crab Cakes, Tomato Mojo  
Espresso Bean Crusted Bison on Bannock, Fruit Relish  
Venison, Pearl Onion & Shiitake Mushroom Skewers, Onion Confit  
Quinoa, Goats Cheese & Macadamia Nut Cake, Tear drop Tomato Confit

\$28/dz



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## Chilled Hors d' Oeuvres

*Minimum 2 dozen per item*



Bruschetta on Focaccia with Olive Tapenade  
Baby Shrimp & Chive Mousse, Mini Vol au Vent  
Spicy Chicken Tostados  
Chilled Miso Marinated Beef Skewers, Sesame Seed Crust  
Cream Cheese, Black Pepper & Pistachio on Endive  
\$18/dz

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Smoked Sockeye on Maple Pancake, Crème Fraîche & "its" Roe  
Prosciutto Wrapped Asparagus Points, Stilton Mayonnaise  
Air Dried Beef on Basil Melon Pearls, Filo Cup  
Scallop Ceviche, Watermelon Cubes, Balsamic Syrup

\$23/dz

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Chilled Tiger Prawn Martini Tower, Red Caesar Cocktail Sauce  
Game Tartare, Bannock, Classic Aioli  
Grilled Angry Prawns,

\$28/dz

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# DISPLAYS & SWEETS

## Platters & Displays

Chef's Selection of Sandwiches	\$7 / Each
Fresh Seasonal Fruit Platter (25 servings)	\$150 / Platter
Seasonal Fruit with Chocolate Bailey's Dip (25 servings)	\$250 / Platter
Vegetable Crudites Platter with Dip (25 servings)	\$100 / Platter
Vegetable Chip Display with Dip (25 servings)	\$125 / Platter
Domestic Cheese and Crackers (25 servings)	\$200 / Platter
Carved Bison Strip loin with Bannock and Chutney	\$375 / Each (~ 50 pp)
Carved Beef Strip loin with Breads and Chutney	\$350 / Each (~ 50 pp)
Carved Beef Tenderloin with Breads & Chutney	\$280 / Each (~ 25 pp)
Carved Atlantic Salmon, Dark Rum, Maple Sugar	\$100 / Fillet (~ 15 pp)
Shrimp & Scallop Flambé with Yukon Jack, Pancetta Bacon & Farmhouse Cream	\$28 / Dozen
Smoked Salmon Platter (25 servings)	\$300 / Platter

## Sweets Selection

Croquembouche (2.5' high)	\$100 / Each
Hand-Made Chocolate Strawberries	\$18 / Dozen
Hand-Made Chocolate Truffles	\$17 / Dozen
Hand-Made French Pastries	\$16 / Dozen
Squares & Bars Assortment	\$16 / Dozen



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## Evening Plate Service

Dinner plate service includes freshly baked dinner rolls and butters,  
Chef's selection of complementing starch and seasonal fresh vegetables,  
and gourmet coffee or tea during meal service.

Please choose ~ Appetizer ~ Entrée and ~ Dessert

### Choice of One Appetizer

Cream of Wild Alberta Mushroom Soup  
Northern Bison and Barley Soup  
Atlantic Seafood Bisque



Tomato & Buffalo Bocconcini, Chimichurri Drizzle  
Citrus and Spinach Salad, Cranberry Vinaigrette  
Hand Gathered Greens, Balsamic Maple Vinaigrette

### Choice of Entrée

Breast of Free Range Chicken , Hunter Sauce	\$36
Herb Crusted Northern Walleye	\$38
Apple Barbecued Pork Tenderloin	\$38
Fireweed Honey & Dijon Crusted Free Range Chicken	\$36
Atlantic Salmon Fillet with Ginger Crumb Crusting	\$40
Roasted AAA Alberta Prime Rib with Yorkshire Pudding	\$40
Grilled 7oz Fillet of AAA Alberta Beef Tenderloin	\$50
Duo of Beef Tenderloin and Grilled Angry Prawns	\$55

### Choice of Dessert

New York Style Cheesecake, Strawberry & Champagne Coulis  
Individual Apple Pie, Cherry Coulis and Vanilla Bean ice Cream  
Peach and Cream Maple Cobbler, Crème Anglaise  
Saskatoon Berry & Wild Berry Shortcake, Fresh Farmhouse Cream  
Seasonal Fruit & Berries with Fresh Whipped Cream  
Chocolate Raspberry Cake, Raspberry Coulis

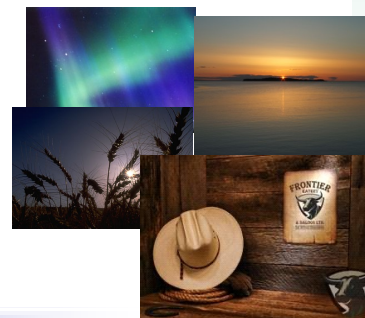


Choose both soup and salad for an additional \$2.50/person.

Add a refreshing granité course for an additional \$2.50/  
person.

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## Deluxe Evening Plate Service

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Yellowfoot & Morel Mushroom Chowder

Pastry Dome

Fireweed Honey

Clipped Chives

Hand Gathered Greens with Flax Filo Shards

"Red" High Bush Cranberry Vinaigrette

"Black" Aged Balsamic Syrup

"Ivory" Crumbled Snow Goat's Cheese

Aurora Sorbet

Grilled AAA Alberta Beef Tenderloin

Creamy Yukon Gold Mashed

Baby Vegetables

Grain Mustard Café au Lait Sauce

Saskatoon and Blueberry Shortcake Martini

Gourmet Coffee & Tea

\$60



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## Beverage Services

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We are pleased to offer you two different types of beverage services:

### Host Bar

The host pays for all costs incurred by the bar and bartending services. Frontier Eatery & Saloon will set up complete bar and bartending services, including the license. The consumption will be charged to you on a per drink basis. The host has the choice of a Premium or House Bar. Subject to a service charge of \$20.00 per hour at a minimum of 4 hours should sales be below \$250.

### Cash Bar

Banquet guests purchase their own beverages. Frontier Eatery & Saloon will set up complete bar and bartending services, including the liquor license. The host has the choice of a Premium or House Bar.

## Bartending Regulations

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All bars regardless of the type, must be served in accordance with the laws of the Alberta Liquor and Gaming Commission. All alcohol beverage services are subject to a 5% G.S.T. Non alcoholic beverages are subject to a 5% G.S.T. All prices are guaranteed for six (6) months from booking date.





### Host Bar

Standard Spirits	\$5.50
Premium Spirits	\$7.00
Domestic Beer	\$5.50
Imported Beer	\$6.00
House Wine (per 6 oz glass)	\$8.00
Coolers	\$6.25
Fruit Punch (50 servings)	\$100.00
Pop (per can)	\$2.50
Bottled Water	\$2.50

*Host bar prices are subject to a 18% service charge and 5% GST*

### Cash Bar

Standard Spirits/Coolers/Domestic Beer	6.25
Premium Spirits	\$7.50
Imported Beer	\$6.75
House Wine (per glass)	\$9.50
Pop (per can)	\$2.75
Bottled Water	\$2.75

*Cash bar prices include taxes*



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### Deposit

Our Catering professionals will advise you of required booking deposits.

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### Guarantee

We require that you advise our Catering professionals of your menu selection at least 2 weeks prior to the event. Final guaranteed guest count is required 7 days prior. Clients will be invoiced based upon this guaranteed number or actual guest attendance, whichever is higher.

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### Cancellation Policy

Events cancelled within 7 days prior will be charged the full amount for all contracted services.

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### Taxes and Service Charges

A service charge of 18% is applicable to all food and beverages. As required by Federal law, GST of 5% will be applied to all charges.





### Liability

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Frontier Eatery & Saloon will not be responsible for loss of, or damage to, any article during or following any event.

### Food & Beverage

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For the protection of our guests, Frontier Eatery & Saloon will be the sole supplier of all food and beverages with the exception of special occasion cakes. We do not allow homemade wine or beer to be brought into any event as per the Alberta Gaming and Liquor Commission. Alcohol and beverage service ends at 1:00 a.m. and must be vacated by 2:00 a.m.

### Payment

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A final invoice will be issued following the event. Please do not pay according to the estimate on the catering contract. Clients may arrange credit privileges with our Accounting Department in advance or accounts may be settled with a credit card. For further information, our Catering professionals will be pleased to assist you.

