

Crystal Ridge Catering

***Featuring Chef
William***

LUNCH OPTIONS

Add two salads to ANY lunch for \$4. Choice of caesar, tossed, summer spinach, potato or coleslaw.

ARTISAN SANDWICHES & WRAPS

Includes but is not limited to: Roast Beef, Chicken Salad, Ham & Cheese, Montreal Smoked Meat and Vegetarian served on Artisan Breads. \$15

SOUP & SANDWICH BUFFET

Artisan Sandwiches paired with choice of 2 of Chef Williams home made soups. Tomato Basil, Chicken Noodle, Broccoli & Cheddar or Cream of Mushroom. \$18

HOT BEEF ON A BUN

Shaved AAA Alberta Beef served with au jus on fresh baked baguette. \$14

BUILD YOUR OWN SALAD BAR

Assorted Artisan greens served with various toppings including diced vegetables, nuts, cheese, fruits, dressings and protein. Your choice of two proteins; grilled chicken, sauteed beef, Cajun shrimp, BBQ salmon, Polynesian chicken or quinoa. \$21

APPETIZER BUFFET

Mixed hot and cold appetizers include but are not limited to: home made spring rolls, chicken & beef satay, crispy chicken wings, herb boursin wontons, salt and pepper dry ribs, spinach and feta purses, and both fruit and vegetable platters. \$19

BUILD YOUR OWN TACO BAR

Both hard and soft shell tacos served with all your taco toppings including guacamole! Choice of 2 proteins taco beef, grilled chicken, shredded pork or Cajun shrimp. \$18

BUTTER CHICKEN

Creamy butter curry sauce served with jasmine rice and garlic naan bread. \$19

UKRAINIAN LUNCH

Home made cabbage rolls & perogies stuffed with beef, potato and smoked Gouda. \$20

GREEK LUNCH

Chicken & beef souvlaki served with pita, Greek salad and Greek potatoes. \$22

COUNTRY STYLE SHEPHERDS PIE

Shepherds pie made in house with corn, carrots, ground beef and potato. \$20

ASIAN STIR FRY

Stir fry vegetables served with rice, noodles and assorted sauces. \$21

SNACKS

DRY RIBS

Salt and pepper dry ribs served with sweet chili and home made ranch. \$4

CHEF WILLIAMS CHICKEN WINGS

Choice of: hot, honey hot, salt and pepper, sweet chili or teriyaki. \$4

CHIPS & SALSA

Hand cut chips served with a mild salsa. \$3

POTATO CHIPS

Golden crispy chips hand sliced in house. \$3

GARDEN VEGETABLES

Fresh seasonal vegetables served with assorted dips. \$2.5

FRESH FRUITS

Assorted fruits served with home made yogurt dip. \$4

CHEESE PLATTER

Domestic and imported cheeses served with assorted crackers. \$5

20% discount off all catering picked up at Crystal Ridge
Please note ALL prices are per person

STANDARD BUFFET \$24

CHOICE OF ONE ENTREE AND SALAD
SERVED WITH GARLIC MASHED POTATOES.

Entrees: Turkey Dinner with all the trimmings

Jerk Ham

Peppercorn Chicken

Apple Rosemary Pork Medallions

Roast Baron of Beef

Salads: Caesar

Tossed

Potato Salad

Coleslaw

Add Extra Salad \$2.50

PREMIUM BUFFET \$31

CHOICE OF 2 ENTREES, 1 SALAD AND 1
SIDE SERVED WITH CHEFS SEASONAL
VEGETABLES AND DINNER BUNS.

Entrees: Chicken with a Wild Mushroom Demi

Carved AAA Alberta Baron with Port Demi

Pan Seared Cod with Pablano Cream

Honey Glazed Ham

Pork Loin with Apple Rosemary Stuffing

Turkey Dinner with all the Trimmings

Sides: Rosemary Roasted Potatoes

Garlic Chive Mashed Potatoes

Saffron Rice

Salads: Caesar

Tossed

Summer Spinach Salad

Potato Salad

Coleslaw

Add Extra Salad \$2.50

Add Extra Side \$3.00

BAR SERVICE \$500

Crystal Ridge will provide AGLC certified bar service for a flat fee. Bar service includes CR supplying ice, pop, and glassware. Bartenders must be hired out at \$25/hour for a minimum of 3 hours.

3 COURSE DINNER BUFFET \$42

CHOICE OF 2 ENTREES, 2 SALADS AND 1
SIDE SERVED WITH CHEFS SEASONAL
VEGETABLES, DINNER BUNS AND DESSERT.

Entrees: Tortilla Crusted Chicken with Tequila Lime

AAA Alberta Sirloin

Maple Bourbon Salmon

Garlic & Gouda Stuffed Chicken Breast

AAA Alberta Prime Rib &

Yorkshire Pudding [\$6 extra]

Pan Seared Cod with Pablano Cream

Sides: Rosemary Roasted Potatoes

Garlic Chive Mashed Potatoes

Rice Pilaf

Dauphinoise [scalloped potatoes w/ swiss]

Baked Potatoes

Salads: Caesar

Tossed

Marinated Vegetables

Summer Spinach Salad

Potato Salad

Coleslaw

Add Extra Salad \$2.50

Add Extra Side \$3.00

SPECIAL NOTES

- All meals will be served with China glassware and silverware.
- Linens are available upon request
- Prices INCLUDE transportation
- Prices are subject to 5% tax and 13% gratuity
- CR will provide portable payment machines for any bar services
- All meals and service must be confirmed 7 days prior to the event
- Serving staff will be provided at a rate of \$20/hour for a minimum of 3 hours
- One serving staff member will be provided for every 35 guests.

Contact Information
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