



ELK RIDGE

RESORT • COMMUNITY • LEGACY



2023 CATERING MENU



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PLEASE NOTE

All prices are not inclusive of taxes and gratuities. A 20% service charge will be added to all menu items. CASH BAR prices will be higher, as they will include taxes.

Some buffets are available as a plated meal for an additional charge. Please speak to your event coordinator for details. Plated meals are not available at the Pavilion.

Please make your event coordinator aware of any allergies and dietary restrictions so we can accommodate your needs accordingly.

Menu prices and menu items are subject to change and cannot be guaranteed.

BREAKFAST BUFFETS

Prices listed per person.
Includes fresh fruit juices, freshly brewed coffee, and specialty teas.

CONTINENTAL (minimum 10 people)

21

Assorted Pastries and Muffins
Oatmeal - *Dried Fruit, Brown Sugar, Cinnamon*
Seasonal Fresh Sliced Fruit

HOT CONTINENTAL (minimum 10 people)

25

Assorted Pastries and Muffins
Oatmeal - *Dried Fruit, Brown Sugar, Cinnamon*
Scrambled Eggs - *Choice of Basic Creamy, 3 Cheese, or Seasonal Vegetables and Cheese*
Smoked Bacon
Seasonal Fresh Sliced Fruit

FRITTATA BREAKFAST (minimum 20 people)

27

Frittata - *Choice of Lorraine (Ham and Cheese) or Vegetarian (Peppers, Mushrooms, Spinach, Onion)*
Smoked Bacon, Maple Sausage, or Turkey Sausage - *Choose 1*
Toaster Station
Seasonal Fresh Sliced Fruit

WHISKEY JACK BUFFET (minimum 20 people)

38

Eggs - *Choice of Scrambled (Basic Creamy, 3 Cheese, or Seasonal Vegetables and Cheese)*
Smoked Bacon, Maple Sausages, or Turkey Sausages - *Choose 1*
Hashbrowns
Pancakes or Belgian Waffles - *Traditional, Saskatoon Berry or Chocolate Chip. Served with Maple Syrup, Whipped Cream, and Berries.*
House Baked Croissants or Toaster Station
Seasonal Fresh Sliced Fruit

BREAKFAST ADD-ONS & STATIONS

Prices listed per person. Minimum 20 people.
All selections must be ordered for the entire group.

FRENCH TOAST OR WAFFLES

6

Berry Compote, Maple Syrup

PANCAKES

6

Traditional, Saskatoon Berry, Chocolate Chip,
or Vegan - *made with Cinnamon and Almond Milk*

OATMEAL

5

Canadian Oats, Dried Fruit, Brown Sugar, Cinnamon

ASSORTED COLD CEREALS AND MILK

5

SMOOTHIE BOWL

10

Yogurt or Vegan

SCRAMBLED EGGS

6

Choice of Basic Creamy, 3 Cheese, or
Seasonal Vegetables and Cheese

MINI QUICHE

6

EGGS BENEDICT

11

Choice of Florentine Style or Classic

OMELETTE STATION

13

Chef Attended

COFFEE AND ENERGY BREAKS

Prices are listed per person.
Enhance your breakfast from the à la carte list or create a mid-morning snack break.

BEVERAGES

Coffee and Tea	4
All Day Coffee and Tea Service	10
Hot Chocolate (Cup)	4
Bottled Water (591ml)	4
Bottled Juice, Assorted Flavors	4
Canned Soft Drinks	4
2% Milk To Go	4
Mixed Fruit Smoothies	10
Non-Alcoholic Fruit Punch (Serves 40)	100

BREAKS À LA CARTE (minimum 10 people)

Greek Yogurt	3
Granola	3
Whole Fresh Fruit	3
Assorted Bagels with Cream Cheese	4
Assorted Energy Bars	5
Banana Bread	4
House Baked Croissants	4
Assorted Muffins	4
House Baked Danishes	4
Cinnamon Bun with Cream Cheese Topping	4
Assorted Baked Cookies	3
Nanaimo Bars	5
Double Fudge Brownies	4
Cheesecake Bites	6
Lemon Shortbread Bites	6

LUNCH BUFFETS

LYNX BUFFET (minimum 10 people)

25

Assorted Sandwiches or Wraps

Italian Cold Cut
Roast Turkey Bacon Clubhouse
Smoked Ham and Swiss
Veggie - *Seasonal Vegetables and Cheese*

Varied Selection of Breads, Buns & Wraps

Pasta Salad

Penne, Seasonal Chef Selection

Mixed Green Salad

Cucumber, Cherry Tomatoes, Carrots, Radish,
Saskatoon Berry Dressing

Chef Selected Daily Soup

BURGER BAR (minimum 10 people | prices listed per person)

Burgers (Select 1 Option)

Elk Burger	26
Beef Burger	23
Grilled Chicken Burger	22
Vegetarian Burger	20

Toppings

Assorted Cheese, Lettuce, Tomato, Fried Onion, Raw Onion,
Pickles, Ketchup, Mustard, Relish, Mayo

Add Bacon (per person)	3
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Add Sautéed Mushrooms (per person)	3
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Gluten Free Buns Available by Request

Sides (Select 1 Salad)

Includes House-Cut Fries

Caesar Salad - <i>Romaine, Bacon, Croutons, Parmesan</i>	+2
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Mixed Green Salad - *Cucumber, Cherry Tomatoes, Carrots,
Radish, Saskatoon Berry Dressing*

Pasta Salad - *Penne, Seasonal Chef Selection*

LUNCH BUFFETS

WOLF BUFFET (minimum 20 people)

30

Soups (Choose 1)

Tomato Basil - *Vegan option available*
Potato Leek and Bacon
Chicken Florentine
Cream of Wild Mushroom
Mexican Fiesta - *Vegan option available*

Salads (Choose 2)

Caesar Salad - *Romaine, Bacon, Croutons, Parmesan*
Mixed Green Salad - *Cucumber, Cherry Tomatoes, Carrots, Radish, Saskatoon Berry Dressing*
Caprese Salad - *Crisp Basil, Arugula, Mozzarella, Cherry Tomatoes, Vinaigrette*
Roasted Beet Salad - *Greens, Pumpkin Seeds, Red Wine Vinaigrette*
Pasta Salad - *Penne, Seasonal Chef Selection*
Spinach Berry Salad - *Almonds, Sweet Poppyseed Dressing*
Tuscan Salad - *Greens, Fennel, Red Onion, Oranges, Citrus Vinaigrette*

+2

Sweet Treat

Assorted Cookies

Sandwiches or Wraps (Choose 4)

All Options Below Available as a Sandwich or a Wrap
Sandwiches Served on Chef's Variety of Assorted Bread Types
Wraps Served in a Variety of Flour Tortillas

Roast Beef and Cheddar
Italian Cold Cut
Roast Turkey Bacon Clubhouse
Smoked Ham and Swiss
Veggie - *Seasonal Vegetables and Cheese*
Chicken Salad
Asian Tuna

LUNCH BUFFETS

BOREAL BUFFET (minimum 20 people)

37

Includes fresh baked rolls

Soups (Choose 1 or sub Soup for additional Salad)

Tomato Basil - *Vegan option available*
Potato Leek and Bacon
Chicken Florentine
Cream of Wild Mushroom
Mexican Fiesta - *Vegan option available*

Salads (Choose 1)

Caesar Salad - *Romaine, Bacon, Croutons, Parmesan* +2
Mixed Green Salad - *Cucumber, Cherry Tomatoes, Carrots, Radish, Saskatoon Berry Dressing*
Caprese Salad - *Crisp Basil, Arugula, Mozzarella, Cherry Tomatoes, Vinaigrette*
Roasted Beet Salad - *Greens, Pumpkin Seeds, Red Wine Vinaigrette*
Pasta Salad - *Penne, Seasonal Chef Selection*
Spinach Berry Salad - *Almonds, Sweet Poppyseed Dressing*
Tuscan Salad - *Greens, Fennel, Red Onion, Oranges, Citrus Vinaigrette*

Sweet Treat

Assorted Cookies

Sides (Choose 1)

Chef's Selected Seasonal Vegetables
Roasted Carrots with Maple Whiskey Butter Glaze
Herb and Garlic Grilled Broccolini
Rice Pilaf
Buttered Mashed Potatoes
House Cut Fries
Herb Roasted Baby Potatoes with Rosemary and Garlic
Corn, Roasted Red Pepper, and Bean Succotash

Lunch Entrees (Choose 1)

Beef or Vegetable Lasagna
Chicken Penne Carbonara
Braised Pork Belly - *Soy Ginger Glaze* +2
Ginger Beef or Chicken
Southern Fried Chicken or Walleye
Shepherd's Pie - *Beef or Vegetarian*
Veggie Dhansak Curry

TAMARACK DINNER BUFFET

\$45 per person. Minimum 25 people.
Includes warm dinner rolls and butter.

SALADS (Choose 2)

- Caesar Salad - Romaine, Bacon, Croutons, Parmesan +2
- Mixed Green Salad - Cucumber, Cherry Tomatoes, Carrots, Radish, Saskatoon Berry Dressing
- Caprese Salad - Crisp Basil, Arugula, Mozzarella, Cherry Tomatoes, Vinaigrette
- Roasted Beet Salad - Greens, Pumpkin Seeds, Red Wine Vinaigrette
- Pasta Salad - Penne, Seasonal Chef Selection
- Spinach Berry Salad - Almonds, Sweet Poppyseed Dressing
- Tuscan Salad - Greens, Fennel, Red Onion, Oranges, Citrus Vinaigrette

SIDES (Choose 2)

- Chef's Selected Seasonal Vegetables
- Roasted Carrots with Maple Whiskey Butter Glaze
- Herb and Garlic Grilled Broccolini
- Rice Pilaf
- Buttered Mashed Potatoes
- Herb Roasted Baby Potatoes with Rosemary and Garlic

ENTREES (Choose 1)

- Beef or Vegetable Lasagna
- Braised Pork Belly - Soy Ginger Glaze
- Ginger Beef or Chicken
- Southern Fried Chicken or Walleye
- Shepherd's Pie - Beef or Vegetarian
- Veggie Dhansak Curry

- Roasted Pork Loin
- Herb Roasted or Lemon Rosemary Chicken
- Pan Seared Local Walleye - Lemon Beurre Blanc +4
- Pan Seared East Coast Salmon +4
- Grilled 8 oz NY Striploin +8
- Grilled Tenderloin Market Price

ADD CARVED ENTREES

- Prime Rib Roast +25
- Peppercorn Sauce and Horseradish
- Carved AAA Angus Beef Striploin +20
- Red Wine Jus and Horseradish Sauce
- Oven Roasted Carved Pork Loin +16
- Pork Jus
- Roast Chicken or Walleye +13
- Lemon Caper Sauce

DESSERT SELECTIONS (Choose 1)

- Strawberry Champagne Cheesecake - Gluten Free
- Assorted Cakes and Squares
- Assorted Cookies
- Seasonal Pie - à la mode +2
- Seasonal Crumble +2
- Flourless Chocolate Cake - Gluten and Dairy Free +3
- Seasonal Fresh Fruit, Chantilly Cream (Sorbet for Dairy Free)
- Scottish Trifle +3
- Sherry-Infused Sponge Cake with Fresh Fruit, Custard, and Whipped Cream

BBQ & GREEK DINNER BUFFETS

BBQ MENU (minimum 20 people)

40

Includes

Potato Salad
Corn Bread
Coleslaw
BBQ Beans

Entrees (Choose 1)

BBQ Pork Ribs
BBQ Smoked Chicken - *Sliced Chicken Breast, Thighs, and Legs*
BBQ Chicken Supreme
Pulled Pork - *Served with Buns and Condiments*
Smoked Pulled Beef Chuck
8oz New York Striploin

+7

BBQ Add-Ons

Corn On the Cob - *(Seasonal), Butter*
Herb and Garlic Grilled Broccolini
Grilled Asparagus - *(Seasonal), Citrus Vinaigrette*
Vegetable Kebabs - *Fresh Herb and Citrus Glaze*
Build Your Own Baked Potato
Butter, Sour Cream, Cheese, Green Onions, Bacon Bits

5

7

7

6

6

Dessert

Assorted Cakes and Squares

GREEK MENU (minimum 20 people)

40

Sides (Includes All)

Lemon Potatoes
Rice Pilaf
Greek Salad
Tzatziki Sauce

Mains (Choose 1)

Baby Back Pork Greek Ribs
Chicken, Pork, or Beef Souvlaki
Beef Souvlaki
Lamb Souvlaki

+5

Dessert

Baklava

RECEPTION MENU

COLD CANAPES (prices listed per dozen)

Baby Potatoes - <i>Salad Cream and Fine Herbs</i>	29
Roasted Red Pepper Crudo <i>Smoked Tomato and Cilantro Vinaigrette (Vegan)</i>	30
Caprese Skewers - <i>Tomato, Basil, and Mozzarella</i>	32
Prosciutto Wrapped Melon - <i>Feta Cheese</i>	34
Smoked Salmon Crostini - <i>Herb Cream Cheese and Capers</i>	40
Roasted Beet Hummus Crostini - <i>Crème Fraiche and Dill</i>	30

HOT CANAPES (prices listed per dozen)

Corn Bread - <i>Honey Butter and Crème Fraiche</i>	29
Risotto Arancini Balls	33
Sausage Rolls - <i>HP Sauce</i>	33
Pork Belly Skewers - <i>Soy Ginger Glaze</i>	36
Thai Chicken Skewers	38
Elk Croquettes - <i>Pickled Mustard Seed</i>	40

STATIONS (prices listed per person)

Chef Attended

Carved AAA Angus Beef Striploin <i>Red Wine Jus and Horseradish Sauce</i>	20
Oven Roasted Carved Pork Loin - <i>Pork Jus</i>	16
Prime Rib Roast - <i>Peppercorn Sauce and Horseradish</i>	25
Roast Chicken or Walleye	13

PLATTERS (prices listed per person)

Cheese Platter <i>Selection Of Domestic and Imported Cheeses, Crackers and Crisps, Seasonal Preserves, Candied Walnuts, Figs and Olives</i>	20
Vegetable Crudités <i>Selection Of Seasonal Vegetables, Assorted Dips Add Crackers or Flatbread for an additional \$2 per person</i>	12
Seasonal Fresh Sliced Fruit Platter	12
Local Charcuterie and Deli Board <i>Served With Assorted Pickles, Mustards, Olive Oil Crostini, Grapes, Dried Apricots</i>	20
Charcuterie and Cheese Platter	26

STATIONS & ADD-ONS

SAVORY ADD-ONS (prices listed per person | minimum 25 people)
Great for late night snacks or can be used to enhance buffets and receptions.

Pub Grub 18
Salt and Pepper Chicken Wings - *Salt and Pepper, Hot, Soy Glaze*
Honey Garlic Pork Dry Ribs
Dill Fries with Dip
Vegetable Crudités and Dip

Slider Station 17
Assorted Deluxe Sliders

Braised Beef, Chicken, or Pork - *Cheese, Lettuce, Tomatoes, Condiments*

Deluxe Sandwich Station 15
Assorted Sandwiches Pre-made and halved

Roast Beef, Turkey, Ham on Hoagie Buns

Poutine Bar 15
House Cut Fries, Classic Cheese Curds, Gravy, Bacon Bits,
Green Onions, Fried Onions - *add Pulled Pork +5*

Pizza Station 18
Estimate approx. 3 pieces per person. Choose 3 options to be served.

Pepperoni - *Tomato, Pepperoni, Mozzarella, Parmesan*
Hawaiian - *Ham, Pineapple, Mozzarella*
Margherita - *Tomato, Basil, Fior de Latte, Mozzarella*
Mediterranean - *Kalamata Olives, Feta, Mozzarella, Sundried Tomatoes*
Roasted Red Peppers, Red Onion, Oregano
Blanco - *Roasted Garlic Cream Sauce, Mushroom, Bacon, Mozzarella, Parmesan, Onions, Thyme*

Mini Calzones 19
Pepperoni, Mozzarella Cheese, Ranch Dip

SWEET ADD-ONS (prices listed per person)

Strawberry Champagne Cheesecake - <i>Gluten Free</i>	7
Assorted Cakes and Squares	6
Assorted Cookies	3
Ice Cream Sundae Station - Not available at the Pavilion	18
<i>Vanilla and Chocolate Ice Cream, Assorted Toppings</i>	
Seasonal Pie - <i>à la mode +2</i>	8
Seasonal Crumble	8
Flourless Chocolate Cake - <i>Gluten and Dairy Free</i>	8
<i>Seasonal Fresh Fruit, Chantilly Cream (Sorbet for Dairy Free)</i>	
Scottish Trifle	12
<i>Sherry-Infused Sponge Cake with Fresh Fruit, Custard, and Whipped Cream</i>	

ON-THE-GO

Prices listed per person. Minimum 10 per order.

TO-GO BREAKFAST

Yogurt Parfait - <i>Berries and Granola</i>	8
Sausage, Egg, and Cheese Sandwich - <i>Brioche Bun</i>	10

TO-GO LUNCH OR BAGGED LUNCH

16

Sandwiches (Choose 1)

Roast Beef and Cheddar
Italian Cold Cut
Roast Turkey Bacon Clubhouse
Smoked Ham and Swiss
Veggie - *Seasonal Vegetables and Cheese*
Chicken Salad
Asian Tuna

Whole Fruit (Choose 1)

Apple
Orange
Banana

Includes

1 Bag of Assorted Flavored Chips
1 Assorted Cookie

BEVERAGES

CASH BAR prices will be higher, as they will include taxes.

Please ask your Event Planner for availability of our wines as some selections may vary or change. Please ask your event planner for additional wine selections.

WINE MENU

Red Wine

	<i>Glass / Bottle</i>
Malbec - Finca Las Moras, AR	9 / 34
<i>Medium bodied. Ripe red cherry, plum, and chocolate notes.</i>	
Cabernet Sauvignon - Don David, AR	42
<i>Dark and intense. Blackberry, cherry, oak, and smoke notes.</i>	
Pinot Noir - Three Thieves, USA	42
<i>Medium and fruity. Toast, red plums, and floral notes.</i>	
Cabernet Sauvignon - Joel Gott, USA	52
<i>Full bodied with velvety tannins. Raspberry, blackberry, plum, mocha, baking spice, and cedar notes.</i>	

White Wine & Rosé

Pinot Grigio - Finca Las Moras, AR	9 / 34
<i>Light bodied, crisp and lively. Citrus and pear notes.</i>	
Sauvignon Blanc - Villa Maria, NZ	46
<i>Zippy and aromatic. Grapefruit, gooseberry, and herb notes.</i>	
Chardonnay - Three Thieves, USA	42
<i>Rich and full. Vanilla, toast, and baked apple notes.</i>	
Rosé - M. Chapoutier "Bellruche", FR	46
<i>Medium bodied. Crisp red fruit, citrus, and grenadine notes.</i>	

Champagne & Sparkling Wine

Asti - Martini, IT	42
Prosecco - La Marca, IT	48
Brut Champagne - Moet & Chandon, FR (375mL)	95
Brut Champagne - Moet & Chandon, FR	140
Brut Champagne - Veuve Clicquot, FR	170

BEVERAGES

CASH BAR prices will be higher, as they will include taxes.

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BAR MENU

Standard Bar

8 per oz

Vodka - *Phantom Light*
Gin - *Gilbey's*
Rye - *Wiser's*
Rum - *Bacardi*
Spiced Rum - *Captain Morgan*
Scotch - *Grants*
Bourbon - *Jim Beam*
Tequila - *Jose Cuervo*
Brandy - *E&J*

Premium Bar

10 per oz

Vodka - *Ketel One*
Gin - *Tanqueray*
Rye - *Crown Royal*
Rum - *Appleton's Estate*
Scotch - *Johnny Walker Red*
Bourbon - *Makers Mark*
Tequila - *Camarena Reposado*
Cognac - *Hennessy VS*

Liqueurs

8 per oz

Bailey's
Amaretto
Kahlua
Cointreau
Frangelico
Grand Marnier

Domestic Beer

8

Molson Canadian
Coors Light
Bohemian
Coors Original
Molson Pilsner

Imported Beer

9

Corona
Heineken
Stella
Guinness

Ciders & Coolers

8

White Claw
Smirnoff Ice
Somersby Ciders
Arizona Hard Iced Tea

Non-alcoholic Beer

6

O'Doul's
Budweiser Zero

Non-"Elk"Oholic

Juices	4
Soft drinks	4
Bottled Water (591 ml)	4
Montellier	5
Bubly	5

Punch Selection

Serves approximately 40 people

Non-alcoholic fruit punch	100
Spirit punch - <i>Rum or Vodka</i>	240
Champagne punch	240