

CATERING MENU



Queensbury
CONVENTION CENTRE

Queensbury Convention Centre at Evraz Place
1700 Elphinstone Street
Regina, Saskatchewan, Canada S4P 2Z6

VISION

World-class hospitality for trade, agri-business, sporting, entertainment, and cultural events that bring innovation, enrichment and prosperity to Saskatchewan.

MISSION

Enriching the quality of life for people in the community through the hosting and delivery of local, regional, national, and international events.

CHEF PROFILE

The Queensbury Convention Centre is pleased to present Chef Michael Zech, our Executive Chef. Chef Michael has extensive experience in the world of culinary arts having worked at the famous Hotel Saskatchewan in Regina.

Chef Michael is from Regina, Saskatchewan, and received his formal culinary training at SIAST Kelsey Campus in Saskatoon in 1994. He graduated at the top of his class and was runner-up for Apprentice of the Year. In his first year working, he received his Red Seal. In 1994, he began to work at Queensbury Downs and was soon made Junior Sous Chef. He briefly worked in the movie industry to gain some valuable catering experience. He then went on to work for three years as Sous Chef at The Mediterranean Bistro, which at the time was Saskatchewan's best high-end restaurant.

After working as the Executive Chef at the Emerald Park Golf Course, he moved up north to be the Executive Chef at the Meadow Lake Golf Course for three years. He moved back to Regina in 2006 to take a position as Executive Sous Chef at the Hotel Saskatchewan, a four diamond hotel. Within four months, he was promoted to Executive Chef; a position which he held for three years until he joined Queensbury Convention Centre.

Chef Michael has been Executive Chef at Evraz Place which encompasses the Queensbury Convention Centre, Brandt Centre, Credit Union EventPlex and the Co-operators Centre.

Some notable accomplishments include:

- Canadian Cook Red Seal 1994
- Gold medal – Saskatchewan Cuisine 1995
- Will compete at the 2015 Gold Medal Plates
- One of the ten selected chefs for 2008 MS Paradise Gala Reception and Dinner
- Executive Chef at the Hotel Saskatchewan – Corporate events and serving visiting dignitaries to our city
- Support for and promotion of the use local sustainable ingredients for clients and guests
- Executive Chef for prestigious events such as the Premier's annual dinner and the Roughriders' Plaza of Honor Dinner.

Chef Michael also effectively manages a staff of over 30 cooks and pantry personnel. He is an active member in the Regina Chefs' Association.

Chef Michael looks forward to the opportunity to serve you and your guests. Bon Appetit!



MEETING BREAKS

SNACKS

Each Item Priced Per Person.

Tortilla Chips with Tomato Salsa	4.95
Assorted Homemade Potato Chips with Buttermilk Ranch and French Onion Dips	4.95
Pita Chips with Spinach Dip and Hummus	3.95
Novelty Ice Cream Bars	5.95
Fancy Mixed Nuts, Mini Pretzels, Popcorn and Spicy Snack Mix	5.95
Assorted Cookies and Brownies	2.95
Assorted Fresh Baked Muffins and Breakfast Pastries	2.95
Assorted Nutrition Bars (charge on consumption)	2.95
Assorted Fruit Yogurt	2.95
Assorted Whole Fresh Fruit	2.95
Individual Bags of Frito Lay Snacks (charge on consumption)	2.95
Jumbo Soft Pretzels with Spicy Mustard (sold by the dozen)	23.95/ dozen
Chocolate Dipped Strawberries (sold by the dozen)	23.95/ dozen

BREAK PACKAGES

Each item priced per person.

Chocolate Overload Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered Pretzels and Seasonal Fruit, Assorted Miniature Chocolates, Chocolate Milk, Bottled Water Fresh Brewed Regular and Decaf Coffee, Specialty Teas	9.95
Nature Hike Yogurt Parfaits with Granola and Fresh Berries, Nutrition Bars, Trail Mix Fresh Brewed Regular and Decaf Coffee, Specialty Teas	10.95
South of the Border Tortilla Chips, Tomatillo Salsa, Pico De Gallo, Guacamole and Bean Dip Iced Tea, Fresh Squeezed Lemonade	9.95

17% Service Charge and 5% GST Not Included 2016



Why Can't Everyday Be Sundae? **10.95**
 Chocolate, Vanilla, and Strawberry Ice Cream served with Whipped Cream, Chocolate, Caramel Sauces and Assorted Toppings
 Fresh Brewed Regular and Decaf Coffee, Specialty Teas

Energy Bar **10.95**
 Nutri Grain Bars, Whole Fresh Fruit, Individual Yogurts with House Made Granola, Assorted Nutrition Bars
 Fresh Brewed Regular and Decaf Coffee, Specialty Teas

REFRESHMENTS

Full Urn of Coffee (100 cups) **160.00/urn**
 Half Urn of Coffee (50 cups) **90.00/urn**
 Carafe of Coffee or Tea (10 cups) **18.00/carafe**
 Dasani Bottled Water (591 ml) (charged on consumption) **2.95 each**
 Assorted Canned Juices (charged on consumption) **2.50 each**
 Assorted Bottle Juices (charged on consumption) **3.25 each**
 Assorted Canned Pop (charged on consumption) **2.50 each**
 2% Milk, Skim Milk, Chocolate Milk (charged on consumption) **2.50 each**

HYDRATION STATION

Fruit Punch **25.00**
 Lemonade **25.00**
 Fresh Iced Tea **25.00**
 Flavoured Water **18.00**



BREAKFAST

CONTINENTAL

Rise and Shine **10.95**

Assorted Breakfast Pastries, Seasonal Sliced Fruit,
Fresh Brewed Regular and Decaf Coffee, Specialty Teas, Fruit Juice

Healthy Start **12.95**

Assorted Breakfast Pastries, Seasonal Sliced Fruit, Yogurt, Granola,
Fresh Brewed Regular and Decaf Coffee, Specialty Teas, Fruit Juice

Morning Glory **14.95**

Assorted Breakfast Pastries, Seasonal Sliced Fruit, Yogurt,
Granola, Assorted Cereals, Fresh Brewed Regular and Decaf Coffee,
Specialty Teas, Fruit Juice, Skim Milk, Whole Milk and 2% Milk

Breakfast Box On The Go **11.95**

Granola Bar, Whole Fresh Fruit, Yogurt, Muffin

BREAKFAST BUFFET

Minimum 25 people

Bacon and Eggs **15.95**

Scrambled Eggs
Apple Smoked Bacon
Breakfast Sausages
Roasted Breakfast Potatoes
Assorted Breakfast Pastries
Fresh Brewed Regular and Decaf Coffee, Specialty Teas
Cranberry, Apple and Orange Juice

Frittata and Pancakes **16.95**

Grilled Vegetable Frittata
Pancakes, Fresh Seasonal Berries, Apple Compote
Warm Maple Syrup
Canadian Bacon
Breakfast Sausages
Assorted Breakfast Pastries
Fresh Brewed Regular and Decaf Coffee, Specialty Teas
Cranberry, Apple and Orange Juice

French Toast **16.95**

Corn Flake Crusted Cinnamon Brioche, Maple Syrup, Seasonal Berries
Breakfast Sausages
Apple Smoked Bacon
Fresh Seasonal Fruits
Assorted Breakfast Pastries
Fresh Brewed Regular and Decaf Coffee, Specialty Teas
Cranberry, Apple and Orange Juice

17% Service Charge and 5% GST Not Included 2016

Build Your Own Breakfast Sandwich Station **14.95**

Tortillas or Cheese Bagels
Scrambled Eggs
Sausage Patties
Canadian Bacon
Shredded Cheese, Tomato Salsa, Green Onion
Assorted Breakfast Pastries
Fresh Brewed Regular and Decaf Coffee, Specialty Teas
Cranberry, Apple and Orange Juice

Brunch Buffet **25.95**

Fresh Seasonal Fruit
Domestic and Imported Cheese
Pickles, Marinated Olives
Assorted Breakfast Pastries
Scrambled Eggs
Canadian Bacon
Breakfast Sausage
Pancakes, Warm Maple Syrup
Country Fried Potatoes
Tossed Greek Salad, Caesar Salad
Lemon Pepper Chicken
Carved Roast Beef
Assorted Brownies, Lemon Bars, Cookies
Fresh Brewed Regular and Decaf Coffee
Specialty Tea, Assorted Fruit Juices

BREAKFAST BUFFET ENHANCEMENTS

Minimum 25 people for Action Stations

Seasonal Sliced Fruit **2.95**

Omelet Station Made-To-Order **4.95**

Eggs, Spinach, Mushroom, Tomato
Cheddar Cheese, Peppers, Sausage, Bacon

Belgian Waffle Station Made-To-Order **3.95**

Fresh Seasonal Berries, Whipped Cream, Hot Maple Syrup

French Toast Station Made-To-Order **3.95**

Fresh Seasonal Berries, Whipped Cream, Hot Maple Syrup

Pancake Station **3.95**

Maple Syrup, Honey Butter, Fruit Compote

Oatmeal Station **3.95**

Steel Cut Oatmeal, Brown Sugar, Dried Fruits, Nuts
Honey, Fresh Berries

17% Service Charge and 5% GST Not Included 2016



breakfast

Yogurt Station

Fresh Yogurt, Dried Fruits, Nuts, Fresh Berries, Granola

3.95

Carved Ham

Raisin Maple Sauce

4.95

BREAKFAST PLATED

Prices are per person. All selections include Breakfast Pastries, Fresh Brewed Regular and Decaf Coffee, Specialty Teas, Fruit Juice

Smoked Salmon Platter

Smoked Salmon with Bagels, Cream Cheese, Capers
Tomatoes, Red Onion

16.95

Bacon and Eggs

Scrambled Eggs, Apple Smoked Bacon, Breakfast Potatoes
Grilled Tomato

15.95

Toast of the Town

Cinnamon Brioche French Toast, Maple Syrup, Breakfast Sausages
Fresh Berries

13.95

Breakfast Burrito

Scrambled Eggs, Chorizo, Potato, Cheese, Tomato Salsa
Peppers, Onion

15.95

Stuffed Potato

Scrambled Eggs, Bacon, Cheddar Cheese, Sour Cream

14.95



LUNCH

BOXED LUNCHES

Box Lunch Selections include Potato Chips, Whole Fruit, House Made Cookies

Roast Beef and Cheddar **16.95**

Cheddar, Red Onion Marmalade, Roma Tomatoes, Arugula
Rosemary Bread

Roast Turkey **16.95**

Red Leaf Lettuce, Vine Ripe Tomato, Red Onion
Sundried Cranberry Mayonnaise, Multigrain Bread

Italian Hoagie **16.95**

Sliced Deli Meats, Pesto Spread, Lettuce, Vine Ripe Tomato
Italian Hoagie

Ham and Cheese **16.95**

Cheddar, Tomato, Lettuce, Whole Grain Mustard, Ciabatta Bun

Roasted Vegetable Wrap **16.95**

Flour Tortilla, Pesto Mayonnaise, Cheese, Tomato Salsa

CHEF'S SIGNATURE LUNCH BUFFETS

Working Lunch **16.95**

Bakery Fresh Rolls, Butter
Selection of two House Prepared Seasonal Soups
Baby Greens, Cucumber, Roasted Peppers, Tomatoes
Feta, Olives, Italian Herb Vinaigrette
Spinach, Candied Pecan, Sundried Cranberry, Blue Cheese Dressing
A Selection of Deli Meats and Cheeses, Red Leaf Lettuce, Red Onion,
Tomatoes, Pickles and Condiments
Assorted Crudités with Cucumber Dip
Assorted Cookies and Brownies
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water

Chef's Sandwiches **17.95**

House Prepared Seasonal Soup
Pasta Salad
Tossed Salad with Assorted Dressings
Whole Fruit
Smoked Turkey with Gouda and Cranberry Mustard on
Multigrain Bread
Roast Beef and Cheddar with Horseradish Aioli on Rosemary Bread
Pit Roasted Ham and Gruyere with Mustard on Ciabatta Bun
Grilled Chicken BLT
Flaked Tuna with Capers and Olive Oil
Homemade Kettle Chips
Assorted Cookies and Brownies
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water



lunch

Chef's Choice Lunch Buffet (Minimum of 25 people)

19.95

Bakery Fresh Rolls, Butter
Mixed Field Greens with Assorted Dressings
Old Fashioned Potato Salad
Chef's Freshly Prepared Choice Salad
Assorted Crudités with Cucumber Dip
Canadian Cheese Board, Pickles, Marinated Olives
Chef's Choice Vegetable of the Season
Chef's Choice Starch to Perfectly Accompany Buffet
Queensbury Daily Fresh Entrée Composition
Assortment of Tortes, Decadent Cakes, Pastries
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water

Executive Buffet (Minimum of 25 people)

19.95

Bakery Fresh Rolls, Butter
Mixed Field Greens with Assorted Dressings
Old Fashioned Potato Salad
Broccoli Salad
Assorted Crudités with Cucumber Dip
Canadian Cheese Board, Pickles, Marinated Olives
Fresh Mixed Vegetable
Greek Oven Roasted Baby Potatoes
Grilled Chicken with Sundried Tomato and Chive Cream
Assortment of Tortes, Decadent Cakes, Pastries
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water

VIP Buffet (Minimum of 25 people)

20.95

Bakery Fresh Rolls, Butter
Mixed Field Greens with Assorted Dressings
Old Fashioned Potato Salad
Broccoli Salad
Assorted Crudités with Cucumber Dip
Canadian Cheese Tray, Pickles, Marinated Olives
Fresh Mixed Vegetables
Greek Oven Roasted Baby Potatoes
Roast Beef with Porcini Mushroom Reduction
Assortment of Tortes, Decadent Cakes, Pastries
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water



Taste of Athens (Minimum of 25 people) 21.95

Greek Salad, Oregano Vinaigrette
Tossed Salad, Olives, Cucumber, Greek Feta Dressing
Grilled Lemon Pepper Chicken
Greek Potato Wedge
Pork Souvlaki
Assorted Pitas, Tzatziki Sauce, Shredded Romaine Lettuce
Baklava, Fresh Baked Cookies
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water

Taste of Asia (Minimum of 25 people) 21.95

Napa Cabbage, Carrot, Wonton Crisp,
Pickled Ginger Soy Dressing
Chow Mein Noodle Salad, Sesame Dressing
Vegetable Spring Rolls, Plum Sauce
Orange Chicken, Bell Peppers
Ginger Beef, Broccoli
Vegetable Fried Rice
Stir Fried Vegetables
Brownies and Fresh Seasonal Fruits
Fresh Brewed Regular and Decaf Coffee,
Specialty Teas, Water

Taste of Mexico (Minimum of 25 people) 21.95

Assorted Tortillas
Corn, Black Bean Salad
Monterey Jack, Romaine Salad served with Spicy Ranch Dressing
Mexican Rice
Chicken Fajita
Spicy Ground Beef
Sour Cream, Salsa, Guacamole
Cinnamon, Vanilla Churros and Cinnamon Tossed Tortillas
Fresh Brewed Regular and Decaf Coffee,
Specialty Teas, Water



lunch

LUNCH PLATED

Prices are per person. All selections include Bakery Fresh Rolls, Butter, Fresh Brewed Regular and Decaf Coffee, Specialty Teas, Water.

Mediterranean Grilled Chicken Breast

25.95

Seasonal Greens, Roasted Peppers, Olives and Sherry Vinaigrette
Mediterranean Grilled Chicken Breast, Spicy Tomato, Cumin Almond Sauce
Rice Pilaf
Roast Carrot and Peppers
Mixed Wild Berry Tart, Vanilla Bean Crème Anglaise, Fresh Fruit Garnish

Roast Pork Loin with Apple Chutney

26.95

Seasonal Greens, Roasted Peppers, Olives and Sherry Vinaigrette
Roast Pork Loin, Apple Chutney
Wild Rice, Quinoa and Jasmine Pilaf
Cauliflower with Toasted Panko
Blueberry and Season Stone Fruit Tarte, Cinnamon Crème Anglaise, Fresh Fruit Garnish

Pepper Strip Loin

27.95

Spinach Salad, Orange, Candied Pecans, Parmesan, Raspberry Vinaigrette
Julienned Strip Loin, Peppers, Onions
Jasmine Rice
Broccoli Spear
Orange Scented Olive Oil Pound Cake, Fresh Fruit Garnish, Whip Cream

Steelhead Trout

28.95

Quinoa, Almonds, Dried Cranberries, Chick Peas on a Bed of Mixed Greens
Sesame Crusted Steelhead Trout, Soy Vinaigrette
Basmati Rice
Buttered Asparagus, Carrot
Chocolate Dacquoise, Mocha Buttercream, Fresh Fruit Garnish



DINNER

CHEF'S SIGNATURE DINNER BUFFET

Trout and Chicken (Minimum of 25 people) **29.95**

Bakery Fresh Rolls, Butter
Assorted Crudités with Cucumber Dip
Canadian Cheese Board, Pickles, Marinated Olives
Iceberg Lettuce, Oven-Dried Tomatoes, Red Onion, Pancetta
Served with Bleu Cheese Dressing or Italian Vinaigrette
Caprese Salad, Shaved Onion, Balsamic Vinaigrette
Pan-Seared Trout
Horseradish Mashed Potatoes
Vegetable Ratatouille
Roast Chicken Breast, Garnished Green Beans, Roasted Tomato Relish
Assortment of Tortes, Decadent Cakes, Pastries
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water

New York Steak and Halibut (Minimum of 25 people) **32.95**

Bakery Fresh Rolls, Butter
Assorted Crudités with Cucumber Dip
Canadian Cheese Board, Pickles, Marinated Olives
Spinach Salad, Candied Pecan, Cranberries, Shaved Red Onion, Sherry Vinaigrette
Shaved Fennel, Apple, and Sweet Onion Salad
Dry Rub New York Strip, Peppercorn Red Wine Reduction
Roasted Fingerling Potatoes
Green Beans, Crispy Onions
Thyme Butter Roasted Halibut, Garnished with Sautéed Spinach, Roasted Tomatoes
Assortment of Tortes, Decadent Cakes, Pastries
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water

Baron of Beef and Steelhead Trout (Minimum of 25 people) **29.95**

Bakery Fresh Rolls, Butter
Assorted Crudités with Cucumber Dip
Canadian Cheese Board, Pickles, Marinated Olives
Baby Organic Greens, Roasted Pear, Chive Ranch Dressing
Tomato and Red Onion Salad, Balsamic Vinaigrette
Slow Roasted Baron of Beef with Field Mushroom Merlot Reduction
Grilled Citrus with Steelhead Trout
Oven Roasted Potatoes
Saffron Roasted Vegetables
Assortment of Tortes, Decadent Cakes, Pastries
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water

dinner

Short Rib and Mediterranean Chicken (Minimum of 25 people) **29.95**

Bakery Fresh Rolls, Butter
Assorted Crudités with Cucumber Dip
Canadian Cheese Board, Pickles, Marinated Olives
Roasted Corn and Bean Salad
Mixed Field Greens, Grape Tomatoes, Greek Feta Dressing, Apple Cider Vinaigrette
Shiraz Braised Short Rib
Mediterranean Chicken
Horseradish Mashed Potatoes
Green Beans, Crispy Onions
Assortment of Tortes, Decadent Cakes, Pastries
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water

Lemon Oregano Roasted Chicken and Cabbage Roll (Minimum of 25 people) **28.95**

Bakery Fresh Rolls, Butter
Assorted Crudités with Cucumber Dip
Canadian Cheese Board, Pickles, Marinated Olives
Baby Organic Greens, Roasted Squash, Carrots, Tomatoes
Cilantro Ranch Potato Salad, Whole Grain Mustard, Mayonnaise
Slow Baked Natural Chicken, Lemon Oregano
Roasted Potatoes
Roasted Root Vegetables
Perogies, Fried Onion, Sour Cream
Cabbage Rolls, Tomato Sauce
Assortment of Tortes, Decadent Cakes, Pastries
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water

Roast Chicken and Sirloin Steak (Minimum of 25 people) **30.95**

Bakery Fresh Rolls, Butter
Assorted Crudités with Cucumber Dip
Canadian Cheese Board, Pickles, Marinated Olives
Baby Greens with Crumbled Bleu Cheese, Pine Nuts
Tomato Red Onion Salad, Balsamic Vinaigrette
Grilled Seasonal Vegetables, White Balsamic Vinaigrette
Citrus Thyme Roasted Chicken, Pepper Cream
Grilled Sirloin Steak slowly roasted in Porcini Reduction
Fingerling Potatoes
Assortment of Tortes, Decadent Cakes, Pastries
Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water



Mediterranean Roast Chicken and Pork Roast Loin (Minimum of 25 people) **30.95**

Bakery Fresh Rolls, Butter
Assorted Crudités with Cucumber Dip
Canadian Cheese Board, Pickles, Marinated Olives
Mixed Field Greens, Grape Tomatoes, Greek Feta Dressing
Caprese Salad, Shaved Onion, Balsamic Vinaigrette
Grilled Seasonal Vegetables, Balsamic Vinaigrette
Roast Peppers and Onions
Mediterranean Roast Chicken
Roast Pork Loin with Cherry Tomatoes
Greek Oven Roasted Baby Potatoes
Assortment of Tortes, Decadent Cakes, Pastries
Iced Tea Station, Fresh Brewed Regular and Decaf Coffee
Specialty Teas, Water

Please feel free to substitute the following for any of the main entrées served above in the Signature Dinner Buffets

Roasted Turkey Breast
Roast Pork Loin
Baron of Beef
Cabbage Rolls and Perogies
Roasted Natural Strip Loin **add 4.95**
Prime Rib **add 5.95**
Seared Beef Tenderloin **add 7.95**

BUFFET ENHANCEMENTS

Charcuterie Platter **3.95**

Italian Meats, Imported and Domestic Cheeses, Olives, Roasted Peppers
Assorted Crackers, Breads

Canadian Cheese Board **2.95**

Assorted Canadian Cheeses, Crackers, Grapes

Farmer's Market Crudités **2.95**

Broccoli, Peppers, Carrots, Celery, Tomatoes, Hummus, Ranch Dip

Farm Fresh Fruit Platter **2.95**

Melons, Pineapple, Grapes, Oranges, Seasonal Berries

Chilled Seafood Platter **7.95**

Seared Scallops, Oysters on the Half Shell,
Chilled Jumbo Shrimp, Crab Claws, Chilled Mussels

Assorted Sushi and Maki **7.95**

Low Sodium Soy, Pickled Ginger, Wasabi



dinner

DINNER PLATED

Prices are per person. All selections include Bakery Fresh Rolls, Butter, Fresh Brewed Regular and Decaf Coffee, Specialty Teas, Water.

Mediterranean Grilled Chicken Breast

29.95

Seasonal Greens, Roasted Peppers, Olives and House Vinaigrette
Mediterranean Grilled Chicken Breast, Stuffed with Feta and Spinach,
Spicy Tomato, Cumin Almond Sauce, Rice Pilaf, Roast Carrot and Peppers
Mixed Wild Berry Tart, Vanilla Bean Crème Anglaise, Fresh Fruit Garnish

Roast Pork Tenderloin

26.95

Seasonal Greens, Roasted Peppers, Olives and House Vinaigrette
Roast Pork Tenderloin, Apple Chutney
Wild Rice, Quinoa and Jasmine Pilaf
Cauliflower with Toasted Panko
Blueberry and Seasonal Stone Fruit, Cinnamon Crème Anglaise, Fresh Fruit Garnish

Tenderloin Medallions

36.95

Spinach Salad, Orange, Candied Pecans, Parmesan, Raspberry Vinaigrette
Tenderloin Medallions, Wild Mushroom Reduction
Horseradish Whipped Potatoes
Buttered Carrot and Asparagus
Orange Scented Olive Oil Pound Cake, Fresh Fruit Garnish, Whip Cream



Steelhead Trout **31.95**

Quinoa, Almonds, Dried Cranberries, Chickpeas on a Bed of Mixed Greens
Steelhead Trout, Soy Vinaigrette
Buttered Asparagus and Carrot
Chocolate Dacquoise, Mocha Buttercream, Fresh Fruit Garnish

Braised Short Ribs **34.95**

Seasonal Greens, Roasted Peppers, Olives and House Vinaigrette
Short Ribs Braised in Red Wine Reduction
Yam and Red Mashed Potatoes
Broccoli Spear, Roasted Tomato
New York Cheesecake, Lemon Chantilly, Fresh Fruit Garnish

Stuffed Acorn Squash **29.95**

Seasonal Greens, Roasted Red Peppers, Olives and House Vinaigrette
Quinoa, Almonds, Dried Cranberries, Chickpeas stuffed in Roasted Acorn Squash,
Red Pepper Coulis on a bed of Curried Rice



RECEPTIONS

COLD HORS D'OEUVRES

25.95/dozen

Priced per dozen

Bruschetta Duet

Roma Tomatoes, Chives, Garlic, Red Onion Tapenade, Crème Fraiche, Crostini

Trio of Tartlets - Sweet Onion and Gruyere, Artichoke,
Feta and Olives, Peking-Style BBQ Duck with Plum Sauce

Ham, Asparagus, Artichoke, Sundried Tomato, Cream Cheese Crostini

Artichoke, Sundried Tomato, Feta Skewer

Baby Bocconcini, Tomato, Basil Skewer

Shrimp Salad Phillo, Sweet Thai Chili Mayonnaise

Pear and Blue Cheese Tartlet

Roasted Tomato and Pesto Flat Bread, Sea Salt Arugula

Naan Flat Bread, Boursin Ranch Cream Cheese, Roasted Baby Tomatoes, Peppedews

Giardiniera, Pepperoni Roulade

COLD HORS D'OEUVRES

28.95/dozen

Priced per dozen

Chilled Marinated Asparagus, Sun-Dried Tomatoes
Wrapped in Prosciutto

Bay Scallop Ceviche Spoons, Jalapeño and Cilantro

Seared Duck, Figs, Pine Nuts, Cilantro Crème

Beef Carpaccio Crostini, Capers, Onion Chutney

Smoked Steelhead Trout Crostini, Lime Gremolata, Cream Cheese

Chilled Shrimp Cocktail, Lemon, Cocktail Sauce

Crab Claws, Pickled Ginger Lime Mayo

Assorted Sushi, Wasabi, Pickled Ginger, Soy



HOT HORS D'OEUVRES**25.95/dozen**

Priced per dozen

Assorted Pot Stickers with Ginger Hoisin and Sweet Chili

Adobo Chicken Quesadilla with Cilantro Dip

All Natural Chicken Satay with Thai Curry Dipping Sauce

Adobo Chicken Taco, Cole Slaw, Tomato Salsa, Chipotle Mayonnaise

Spinach and Cheese Spanikopita, Tzatzki Dip

Mushroom and Cheese Quiche

Sweet Thai Chili Meat Balls

Turkey Lollipop, Cranberry Relish

Caper Butter Lemon Chicken Wings

Shaved Prime Rib Crostini, Horseradish, Pommery, Mustard, Mayo

HOT HORS D'OEUVRES**28.95/dozen**

Priced per dozen

Crab Cake, Whole Grain Mustard Aioli, Mango Salsa

Maple Pork Berry, Apple Slaw, Baby Micro Arugula

Shrimp and Chorizo Sausage Skewers

Beef Sliders, Caramelized Onions, Gherkin

Italian Meat Ball Slider, Shaved Parmesan Cheese

Buffalo Chicken Slider, Bleu Cheese Dressing

Red Stag BBQ Pork Ribs

Fire Cracker Prawns, Sweet Thai Chili Sauce

Dijon Crusted Lamb Chops, Red Onion Marmalade, Chimichurri

Tempura Jumbo Shrimp with Ponzu, Seaweed Salad

receptions

CARVING STATIONS

Each Item Priced Per Person. Chef Attendant Included. Minimum 50 People

Roasted Turkey Breast Cranberry Relish, Artisan Rolls	11.95
Pork Baron Dijon Barbecue Sauce, Orange and Onion Marmalade Apple Chutney, Artisan Rolls	11.95
Baron of Beef Creamy Horseradish Au Jus and Artisan Rolls	13.95
Roasted Natural Strip Loin Whole Grain Mustard Sauce, Artisan Rolls	16.95
Prime Rib Cabernet Reduction, Onion Straws, Boursin Aioli, Artisan Rolls	18.95
Seared Beef Tenderloin Onion Thyme Jus, Whole Grain Mustard Fresh Horseradish, Artisan Rolls	20.95



PLATTERS

Each Item Priced Per Person. Minimum 25 People

Charcuterie Platter Italian Meats, Import and Domestic Cheeses, Olives, Roasted Peppers, Assorted Crackers, Breads, Crostini's	9.95
Assorted Sandwich and Wrap Platter Ham, Turkey, Tuna and Egg Salad	10.95
Bite Size Desserts Macarons, Assorted Petit Fours, Fresh Fruit Tarts, Mini éclairs, Assorted Mignardises	10.95
Canadian Cheese Board Assorted Canadian Cheese, Crackers, Grapes	5.95
Farmer's Market Crudités Broccoli, Peppers, Carrots, Celery, Tomatoes, Ranch Dip	5.95
Farm Fresh Fruit Platter Melons, Pineapple, Grapes, Oranges, Seasonal Berries	5.95
Chilled Seafood Platter Scallops, Oysters on the Half Shell, Chilled Jumbo Shrimp, Crab Claws, New Zealand Mussels	9.95
Assorted Sushi and Maki Soy, Pickled Ginger, Wasabi	12.95



17% Service Charge and 5% GST Not Included 2016

receptions

ACTION STATIONS

Each Item Priced Per Person. Chef Attendant Included. Minimum 50 People

Season's Best Salad Bar

8.95/person

Caesar Salad with Homemade Croutons, Classic Dressing
Spinach Salad with Candied Pecans, Cranberries, Shaved Red Onion, Sherry Vinaigrette
Napa Cabbage with Grated Carrot, Wonton Crisp, Ginger Soy Dressing
Caprese Salad, Shaved Onion, Balsamic Vinaigrette

Grilled Fajitas Bar

8.95/person

Grilled Marinated Chicken and Steak, Warm Flour Tortillas, Grilled Peppers and Onions
Grated Monterey Jack Cheese, Pico De Galo, Sour Cream and Guacamole

Potato Martini Bar

8.95/person

Roasted Garlic Mashed Potatoes served in a martini glass with a choice of
White Wine Cream or Mushroom Reduction
Selection of Garnishes to include Sautéed Portabella Mushrooms,
Caramelized Onions, Pancetta, Scallions, Grated Cheddar, Sour Cream

Asian Station

10.95/person

Mini Spring Rolls, Chicken Adobo, Stir-fry Vegetables, Jasmine Rice
Served with Sesame Vinaigrette, Pickled Ginger, Sweet Thai Sauce

Seafood Flambé

10.95/person

Scallops and Shrimp sautéed in a Spicy Vodka Sauce with Roma Tomatoes, Onions, Garlic
Served with Coconut Basmati Rice

Perogy Bar

12.95/person

Lobster and Yam Perogy, Short Rib and Parmesan Perogy
with a choice of White Wine Cream or Shiraz Cream
Selection of Garnishes to include Scallions, Bacon, Grated Cheddar,
Sour Cream, Key Lime Cashews

APPETIZER PACKAGE

Minimum of 50 People

Artichoke, Sundried Tomato, Feta Skewer
Roasted Tomato and Pesto Flat Bread, Sea Salt Arugula
Smoked Steelhead Trout Crostini, Lime Gremolata, Cream Cheese
Caper Butter and Lemon Chicken Wings
Sweet Thai Chili Meat Balls
Mushroom and Cheese Quiche
Assorted Domestic and Imported Cheeses, with Crackers and Crostini
Assorted Crudités with Cucumber Dip
Cajun Rubbed Strip Loin
Multigrain Rolls
Assorted Condiments

26.95/person

BEVERAGES

WINE LIST

Wine by the Bottle is Offered at a Discounted Rate When Pre-Ordered

House White By the Bottle

Jacob's Creek Pinot Grigio

24.95/bottle

House Red By the Bottle

Jacobs Creek Shiraz Cabernet

24.95/bottle

* Extensive wine list available upon request

SPIRITS & BEER BAR SERVICE

House Spirits



POLAR ICE

6.00/ounce

Wiser's Special Blend Canadian Whisky

Polar Ice Vodka

Lamb's Black Sheep Spiced Rum

Lamb's White Rum

Beefeater Gin

Glenlivet Founders Reserve Scotch Whisky

House Beer

Great Western Light

Great Western Classic

Great Western Pilsner



6.00/bottle

House Wine By the Glass

Jacobs Creek Pinot Grigio

Jacobs Creek Shiraz Cabernet

6.00/glass

6.00/glass

Premium Spirits and Liqueurs

Available upon request.

7.00/ounce



Specialty Coffee

Available upon request
Baileys Caramel, Hazelnut, Irish Cream

7.00/drink

Non-Alcoholic Beverages

Assorted Coca Cola Products
Dasani Bottled Water

2.50/bottle

TYPES OF BAR SERVICES PROVIDED

Cash Bar

Customers to pay retail pricing at point of sale

Host Bar

Client is invoiced on consumption

Subsidy Bar

Customer to pay a portion of beverage and client to incur remaining cost

Wine Service

Catering Staff to offer wine to Guests.
Charges based on number of guests

Champagne Service

Available by bottle upon request

Bar Service must reach a minimum of \$450.00 in revenue or additional labour & set-up charges will apply.





Queensbury Convention Centre

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