

The Red Willow



2017 Wedding Menu

The Red Willow

Wedding Menu 2017

STAND UP RECEPTION

Prices are per dozen

Cold Hors d'oeuvres Selections

Poached Black Tiger Shrimp With cocktail sauce	\$34
Smoked Salmon Maki Sushi Roll Tossed in sesame seeds	\$36
Smoked Salmon Bagel Smoked salmon rosette on toasted mini bagel with chive and dill crème fraiche	\$34
Bocconcini - Basil Brochette With grape tomato and basil pesto	\$33
Tomato Bruschetta With goat cheese on crostini	\$24
Melon Prosciutto Skewer	\$30
Cucumber Maki Sushi Roll	\$30
Tuna on cucumber with Lemon Wasabi Dip	\$30
Potato cake, Pulled Pork, BBQ Sauce	\$30

Hot Hors d'oeuvres Selections

Crab Cake With chipotle aioli	\$36
Lobster Grilled Cheese Buttery grilled sandwich with white cheddar cheese and lobster meat	\$42
Bacon-Wrapped Scallop Scallop wrapped in bacon on mini blini	\$36

Albacore Tuna	\$42
Albacore tuna tossed in black and white sesame seeds, drizzled with balsamic glaze	
Coconut Shrimp	\$30
With cocktail sauce	
Prosciutto & Asparagus	\$30
Prosciutto and green asparagus, drizzled with roasted pepper sauce	
Bison Slider	\$42
With smoked paprika aioli, caramelized onions, berry ketchup, tomato & lettuce	
Roast Beef Crostini	\$36
Medium Rare prime rib and arugula on toasted baguette with caramelized onions	
Wings , a choice of sauce honey Garlic, Hot Sauce, Salt & Pepper	\$26
Chicken Satay	\$33
Grilled chicken marinated with Asian spices, on bamboo skewer with peanut sauce	
BBQ Chicken Slider	\$36
Chicken breast marinated with barbeque sauce, served with coleslaw on mini bun	
Grilled Chicken Bruschetta	\$45
With parmesan cheese, balsamic marinated tomato and basil on toasted garlic toast	
Jerk Chicken Skewer	\$33
Grilled chicken marinated with Jamaican spices, on bamboo skewer	

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Vegetarian Hot Hors d'oeuvres Selections

Artichoke Fritters with Shallot Aioli	\$35
artichoke hearts fried in herb batter, dusted with Parmesan cheese and served warm with lemon wedges and shallot aioli	
Mini Curried Vegetable Samosas	\$24
with sweet chili dip	
Vegetable Spring Roll	\$25
with sweet chili sauce	
Spinach Tartlet	\$30
Spinach and feta cheese baked in a mini tartlet	
Gouda Cheese Tartlet	\$35
Gouda cheese and toasted pecan baked in a mini tartlet with apple compote	

Gluten Free Hors d'oeuvres Selections

Deviled Egg with paprika dust	\$25
California Roll with Crab and Avocado	\$40
Rosemary Rubbed Lamb Chops with Grain Mustard Sauce	\$75
Date Wrapped in Bacon	\$30
Chicken Satay	\$35
Poached Black Tiger Shrimp	\$30
Asparagus Wrapped in prosciutto	\$30
Smoked Salmon Maki Sushi Roll	\$35

The Red Willow

Deluxe Dinner Buffet

Minimum 40 guests (less than 40 guests, please add \$4 per person)

All Dinner Buffets include

Chef's choice of seasonal fresh vegetables

Freshly brewed gourmet coffee & selection of Bigelow teas,

Freshly baked assorted dinner rolls with whipped butter

Buffet#1

Cold Selections

Salads

Please select 4

(Each Additional Salad Item: \$4/person)

Baby Spinach Salad

Spinach leaves, orange filet, crisp bacon bits, balsamic vinaigrette

Mesclun Greens

Grated carrots, toasted almond, sundried cranberry, grape tomato, fresh strawberries, cucumber, onions, raspberry vinaigrette

Greek Salad

Cucumber, tomato, feta cheese, olives, onions, oregano vinaigrette

Caesar Salad

Romaine hearts, croutons, shredded parmesan cheese, creamy garlic dressing

Potato Salad

Red skin potato, creamy lemon dressing, scallions

Hot Selections

Mains

Please select 2

(Each Additional Main Item: \$5/person)

Sweet Chili Salmon Filet

Atlantic salmon glazed with a sweet chili sauce

Ginger Beef

Fried strips of beef coated in a dark sweet sauce, flavors of ginger, garlic, peppers, Julienned carrots and onions

Alberta Beef Sirloin Steak

5 oz. Alberta beef sirloin steak and glazed with chipotle-chili barbecue sauce,

Pork Tenderloin

Pan seared and oven roasted pork tenderloin, red wine jus

Mushroom Chicken

Oven roasted chicken breast, creamy mushroom sauce

Glazed Sweet Chili Chicken Supreme

Oven roasted breast of chicken supreme, glazed sweet chili sauce

Homemade Baked Lasagna (Beef or Vegetarian)

Baked Cabbage Rolls in Zesty Marinara Sauce

Accompaniments

Please select 2

(Each Additional Accompaniment Item: \$5/person)

Sour cream mashed potatoes

Steamed basmati rice

Pan fried potatoes

Oven roasted rosemary potatoes

Perogies with crisp bacon, caramelized onions and sour cream

Penne pasta

Corn cobette

Tomato rice

Rice pilaf

Dessert Table

Chef's choice of assorted dainty squares
Deluxe cheese board
Platter of seasonal fresh fruits

\$40 per person

Enhance your buffet with a CARVING STATION

Slow roasted Prime Rib of Alberta Beef

**Yorkshire pudding, horseradish, grainy and smooth Dijon mustard, au jus
(Additional \$12 per person)**

The Red Willow

Deluxe Dinner Buffet

Minimum 40 guests (less than 40 guests, please add \$4 per person)

Buffet#2

Cold Selections

Salads

Please select 3

(Each Additional Salad Item: \$4/person)

Baby Spinach Salad

Spinach leaves, orange filet, crisp bacon bits, balsamic vinaigrette

Mesclun Greens

Grated carrots, toasted almond, sundried cranberry, grape tomato, fresh strawberries, cucumber, onions, raspberry vinaigrette

Greek Salad

Cucumber, tomato, feta cheese, olives, onions, oregano vinaigrette

Caesar Salad

Romaine hearts, croutons, shredded parmesan cheese, creamy garlic dressing

Potato Salad

Red skin potato, creamy lemon dressing, scallions

Hot Selections

Mains

Please select 2

(Each Additional Main Item: \$5/person)

Sweet Chili Salmon Filet

Atlantic salmon glazed with a sweet chili sauce

Ginger Beef

Fried strips of beef coated in a dark sweet sauce, flavors of ginger, garlic, peppers, Julienned carrots and onions

Alberta Beef Sirloin Steak

5 oz. Alberta beef sirloin steak and glazed with chipotle-chili barbecue sauce,

Pork Tenderloin

Pan seared and oven roasted pork tenderloin, red wine jus

Mushroom Chicken

Oven roasted chicken breast, creamy mushroom sauce

Glazed Sweet Chili Chicken Supreme

Oven roasted breast of chicken supreme, glazed sweet chili sauce

Homemade Baked Lasagna (Beef or Vegetarian)**Baked Cabbage Rolls in Zesty Marinara Sauce****Accompaniments****Please select 1**

(Each Additional Accompaniment Item: \$5/person)

Sour cream mashed potatoes

Steamed basmati rice

Pan fried potatoes

Oven roasted rosemary potatoes

Perogies with crisp bacon, caramelized onions and sour cream

Penne pasta

Corn cobette

Tomato rice

Rice pilaf

Dessert Table

Chef's choice of assorted dainty squares

Deluxe cheese board

Platter of seasonal fresh fruits

\$35 per person

Enhance your buffet with a CARVING STATION**Slow roasted Prime Rib of Alberta Beef**

Yorkshire pudding, horseradish, grainy and smooth Dijon mustard, au jus

(Additional \$12 per person)

Platters/Mirrors/Displays and Additions

(For Receptions and Buffets)

Vegetable Crudite Display (Serves up to 30) \$150

Cauliflower, Broccoli, Snap Peas, Celery, Carrots, Grape Tomatoes, Red Radish
Served with Ranch Dip and Hummus Dips

Imported & Domestic Cheese Display (Serves up to 30) \$210

An exclusive selection of gourmet cheeses including Brie, Cheddar, Provolone, Swiss, Marble, Smoked Gouda, Blue Cheese, Asiago, paired with fresh fruit and served with sliced baguette, crackers

Charcuterie Board served House Baked Rolls and Pickles Savories (Serves up to 30) \$210

Classic Devilled Egg Platter (Serves up to 30) \$78

Smoked Salmon Platter - Honey Mustard Sauce (Serves up to 30) \$240

Smoked Fish Platter - Tartar Sauce (Serves up to 30) \$210

Beef Carving Station

(Serves up to 30)

Sea Salt and Black Pepper Crusted Certified AAA Alberta Prime Rib of Beef,
Horseradish, Grain Mustard, Pretzel Buns, Au Jus

\$12 per person

LATE LUNCH OPTIONS

Slider Station *(based on 2pcs / person) / (Serves up to 30)*

Bison, BBQ Pulled Pork, Beef, Burger on Mini Brioche

Caramelized Onions, Bread and Butter Pickles, Dijon Mustard, Chipotle Aioli, Saskatoon Berry Ketchup, BBQ Sauce, Bleu Cheese, Cheddar Cheese

\$14 per person

Pasta Station *(Serves up to 30)*

Mac & Cheese

Conchiglie Pasta, baby Lobster, Wild Mushrooms, White Truffle Oil, Triple Cheese Cream Sauce, Chives

\$20 per person

Flatbread Pizza *(Serves up to 30)*

House made Tomato Sauce, Basil Chiffonade, Balsamic Reduction, Mozzarella,

Wild Mushrooms, Wilted Spinach, Roasted Garlic, Cheese Blends,

Prosciutto, Sun-Dried Tomato, Roasted Bell Peppers, Arugula Pesto, Feta Cheese

18.00 per person

Assorted Deli Sandwiches *(Serves up to 30)*

\$11 per person