



CATERING MENU

Medicine Hat Exhibition & Stampede 2016

DINNER MENU SELECTIONS

25.95 per person

28.95 at venues other than Medicine Hat Exhibition & Stampede banquet rooms.

Choice of One Carved Meat

Alberta roast beef | honey glazed ham | glazed pork loin

Choice of Potato with Gravy

mashed | oven roasted | garlic mashed add .25

Choice of Three Salads

garden | Caesar | mandarin orange almond with romaine | marinated mixed vegetable | cole slaw | asian cole slaw | mushroom hoisin with red pepper garnish | strawberry spinach | Thai peanut & noodle | rainbow rotini | potato | Greek | bacon lettuce tomato | kale almond grape

Choice of Two Vegetables

baby carrots | baby peas | zucchini mushroom provençale | corn | green beans amandine | green beans | steamed broccoli | cauliflower | PEI mixed vegetable

Choice of Two Cold Trays

Seasonal fresh fruit | fresh vegetables | assorted pickles

Rolls and Butter

Assorted Dessert Squares

Coffee and Tea

SUBSTITUTIONS

prime rib roast add 4.50

New York strip loin add 4.50

roast turkey with stuffing add 3.00

chicken stuffed with Brie and cranberry add 4.00

ADDITIONS

maple glazed ham 4.50

glazed pork loin 4.00

roast turkey with stuffing 5.00

chicken breast with wild mushroom sauce 6.00

chicken breast 4.50

cabbage rolls 3.50

ginger beef 4.50

koo loo pork 4.00

special fried rice 1.50

roast baby potato 1.00

pineapple meat balls 2.50

baked potato with condiments 2.00

fresh mixed vegetables 1.50

SEAFOOD ADDITIONS

prawn & clam stir fry with basmati rice 8.00

glazed salmon 8.00

prawn cocktail 6.50

calamari rings 5.00

marinated mussels 5.00

decorated cold salmon 6.00

fish & chips 5.00

SWEET ADDITIONS

selection of pies 4.00

apple | chocolate cream | lemon |

blueberry | strawberry rhubarb

cheesecake with fruit and chocolate toppings 4.50

crème brûlée 4.50

house made apple strudel 3.50

chocolate éclairs 3.50

black forest cake 4.00

We are committed to helping you make your event exactly what you want it to be. We are happy to discuss customized menus, and even your own special recipes. At Shooting Star Events we are proud of our friendly service. Let our team know what you need and we will gladly cater to your needs.

TRAYS AND HORS D'OEUVRES

Signature Cheese Tray

3.25 per person
a selection of domestic cheeses served with a variety of crackers

Gourmet Cheese Tray

4.50 per person
a selection of fine cheeses served with a variety of crackers

Vegetable Tray

3.00
assorted fresh vegetables with dip

Fruit Tray

3.50 per person
seasonal fresh cut fruit and berries served with yogurt dip

Charcuterie Tray

9.50 per person
a selection of fine deli meats including pastrami, turkey, roast beef, ham, salami, and pepperoni served with buns, mustards and horseradish

Carved Top Round Roast of Beef

8.95 per person
our signature roast beef accompanied with fresh rolls, mustards and horseradish

Cold Canapés

18.00 per dozen

- smoked salmon, cream cheese & red onion
- bruschetta
- decorated crackers
- blue cheese & caramelized onions
- crab salad in Siljan cups
- cherry tomato bamboo pick with feta & basil drizzled with balsamic vinaigrette
- cucumber cups with dill cream cheese

Tortilla Pinwheels

12.00 per dozen

- glazed pork loin with Asian cole slaw
- teriyaki julienne beef with bell peppers
- tuna cucumber roll with honey wasabi mayo
- crab salad roll
- Thai vegetable noodle roll

Hot Hors d'Oeuvres

priced per dozen

- breaded fantail prawns 16.95
- sesame Brie with pears & jalapeno relish 16.00
- chicken tenders 12.00
- meat balls 10.00
- Thai chili ribs 10.00
- mini egg rolls 8.00
- mini quiches 12.00
- teriyaki ginger chicken or beef satay 16.00
- bacon wrapped steak ends 14.00
- sausage rolls 12.00
- spanakopita 16.00

LATE LUNCH

11.95 per person
cheese tray | pickle tray | three meat tray |
coffee & tea

There will be a 3.50 reduction per person if an earlier dinner is served. (minimum 40 people)

BAR SNACKS

3.00 per person
pretzels | potato chips | peanuts | taco chips with salsa

BAR OPTIONS

corkage fee, per person 6.00
wine corkage, per bottle 6.00
bartender, per hour 15.00
regular drinks (hi-balls) 5.75
corkage fee includes all glassware, ice and mix.
All bartenders have AGLC ProServe Liquor Staff Training.

BEVERAGES

coffee and tea 2.50
fruit punch 2.50
juice 2.50
bottled water 2.00
bottled pop (Coke products) 2.00

Many other options are available; please ask!
Please let us know in advance if you have any special dietary needs or concerns. We can accommodate various dietary restrictions and make substitutions.
Some changes may cost more, but we will gladly take care of your needs.

LUNCHEON SELECTIONS

Signature Salads

4.50

garden | Caesar | mandarin orange almond with romaine | marinated mixed vegetable | cole slaw | asian cole slaw | mushroom hoisin with red pepper garnish | strawberry spinach | Thai peanut & noodle | rainbow rotini | potato | Greek | bacon lettuce tomato | kale almond grape

Assorted Sandwiches

12.95

made with your choice of croissants, buns, wraps, or a selection of breads, served with your choice of two salads

Build Your Own Sandwich Buffet

14.95

let your guests build their own creations with a deli meat selection | egg salad | tuna salad | fresh breads, rolls and butter | tomatoes | lettuce | pickles | mayonnaise | onion | mustard | cheese

Soup of the Day

3.00

chicken noodle | beef barley | potato bacon | chef's choice

Open Faced Sandwich Luncheon

14.95

a variety of open-faced sandwiches | choice of soup or salad | potato salad | fresh vegetables with dip

Beef on a Bun

15.95

sliced hot roast beef in gravy or barbeque sauce served with a Kaiser bun | choice of two salads | or one salad and baked beans

Barbeque Pork Loin on a Bun

15.95

sliced hot roast pork loin in gravy, barbeque, or Asian barbeque sauce served with a Kaiser bun | choice of two salads | or one salad and baked beans

Pasta Buffet

15.95

caesar salad | pasta | marinara sauce | white sauce | meatballs | grilled vegetables | rolls

Breast of Chicken

16.95

herb baked | parmesan | wild mushroom | six ounce chicken breast | bread basket | choice of two salads | choice of potato or rice pilaf | chef's choice of hot vegetable

COMFORT FOOD OPTIONS

Beef Bourguignon or Chicken a la King

15.95

house made savory beef with red wine gravy or chicken in a delicate cream sauce | egg noodles, rice, or potatoes | bread basket | choice of two salads | dessert squares

Fish & Chips

15.95

tossed salad or Caesar salad | cole slaw | bread basket | breaded fish | French fries | dessert squares

Asian Stirfry

16.95

mini egg roll | ginger beef | sweet & sour pork | deep fried shrimp | special fried rice | dessert squares

Shepherd's Pie

15.95

beef or poultry in a savory gravy, layered with vegetables, topped with mashed potatoes and baked in the oven | bread basket | choice of two salads

Pot Pies

15.95

poultry or beef in a savory gravy with a variety of vegetables and topped with puff pastry | bread basket | choice of two salads

Chili con Carne

14.95

house cooked beef or vegetarian chili | selection of rolls | choice of two salads

Sausage and Perogies

15.95

Seven Persons farmer's sausage | selection of perogies | sour cream | condiments | choice of two salads

Do you have a favourite comfort food that you don't see on our menu? Ask us! Our chef, Carl Augustino, will do his best to create it for you.
All prices are per person unless otherwise stated.

BREAKFAST

Continental Breakfast #1

5.50

a collection of our assorted muffins.
coffee | tea

Continental Breakfast #2

9.75

muffins | assorted pastries | cinnamon buns | preserves
and butter | whole fresh fruit
coffee | tea | apple juice | orange juice |

Full Breakfast Buffet

14.50

choice of two: bacon | ham | sausage
pancakes or scrambled eggs
hash browns
coffee | tea | assorted juices

ADDITIONS

individual yogurt 2.50

fruit tray 3.50

cold cereals with milk 3.00

bottled juices 2.50

scrambled eggs 3.00

French toast 3.00

breakfast quiches 3.50

- To guarantee service, please provide as much notice as possible so that we can do our best to accommodate your needs.
- Please advise us regarding food allergies.
- Children 12 years and younger will be charged half the regular prices.
- Children 2 and younger will not be charged.
- All prices are subject to GST.
- Prices are subject to change.
- A 15% gratuity will be added to all food and beverage services.
- Revised March 2016