



13119 - 156 ST NW
EDMONTON, ALBERTA

780.222.9579
prairiecatering.ca

BREAKFAST

minimum 20 people

Continental.....13

no minimum required

Fruit platters, assorted pastries and spreads, assorted fruit juices, coffee, tea, bottled water

Clean Start.....17

Fruit platters, granola and assorted milk, yogurt parfaits with fresh berries, warm oatmeal, assorted fruit juices, coffee, tea, bottled water

Traditional Breakfast.....15

Pancakes, breakfast sausage, scrambled eggs, assorted fruit juices, coffee, tea, bottled water

Add fried ham.....3

Traditional Breakfast.....19

Fruit platters with assorted breads, scrambled eggs, diced hash browns, breakfast sausage and bacon, assorted fruit juices, coffee, tea, bottled water

Add fried ham.....3

Royal Breakfast.....23

Assorted breads and pastries with spreads, yogurt parfaits with fresh fruit, granola, oatmeal and cereals, scrambled eggs and diced hash browns, breakfast sausage, ham and bacon, assorted fruit juices, coffee, tea, bottled water

INDIVIDUAL

Breakfast Sandwich7

Egg, bacon, cheese, mayo on traditional sourdough

Huevos Breakfast Sandwich.....10

Eggs, black beans, avocado, queso, salsa

Vegetarian Breakfast Sandwich.....7

Eggs, cheese, avocado, black olives



LUNCH

GF Individual Sandwiches.....8

House Roasted Alberta Beef

Pickled onion, horseradish mayo and greens

Shaved Turkey

Smoked gouda, pesto mayo, tomato and lettuce

Vegetarian

Roasted red pepper, cucumber, pesto mayo

Egg Salad

Mayo, lemon zest, diced celery, scallions, parsley, lettuce and radish

House Roasted Ham

Cheddar, house made sweet pickles, lettuce, mayo and grainy mustard

GF Premium Warm Sandwiches.....11

From our friends at Sandwich and Sons

Montreal Smoked Meat

Smoked brisket, house mustard & kraut, served on marble rye

Roasted Chicken

Chicken, cranberry sauce, house made stuffing, topped with gravy, served on torpedo roll

Fried Bologna

Crispy onions, mayo, house mustard, lettuce on sourdough

Spicy Italian

Hot salami, mortadella, artichoke spread, pickled peppers, monterey jack, torpedo roll

B.L.T.

Thick-cut, double-smoked bacon, Baconnaisse, lettuce, tomato, on sourdough

GF Deli Tray (Build Your Own Sandwich).....11

Roast beef, shaved turkey, oven ham
Cheddar, monterey jack and smoked gouda
Fresh lettuce, tomato, pickled purple onions and pickles
House made mustard, traditional yellow mustard and mayonnaise
Fresh bread and rolls

Sandwich Add-ons (price/person)

Gluten free bread.....2
Chips, daily soup or greens salad.....3

GF Boxed Lunch.....16

Regular or
Premium sandwich.....2
Bottle of water, juice, or soda
Apple or banana
Granola bar
House made chips

WORKING LUNCH

GF Sandwiches, Soup and Salad.....19

Selection of our individual or
Premium sandwiches.....2
A choice of one soup and two salads
Cold and warm beverage service
Assorted finger cakes

Ukrainian Lunch.....20

Beet salad
Hand made pyrohy with butter and onions
Hand made cabbage rolls
Ukrainian sausage
Meatballs in mushroom gravy
Assorted finger cakes

Italian Lunch.....20

Field greens with tomato, young mozzarella and balsamic
Focaccia brushed with garlic and oregano
Baked vegetarian or beef lasagna
Penne in white sauce
Italian sausage in red sauce
Tiramisu

GF Greek Lunch.....22

Greek salad with feta
Herb wild rice and quinoa pilaf
Greek style potatoes
Chicken souvlaki
Greek style meatballs with tzatziki
Greek baklava with walnuts

GF Tacos for Lunch.....19

Traditional corn and flour tortillas
Assorted salsa, sour cream, cilantro, jalapeno, queso
Vegetarian chickpea mix, chicken and pork fillings
Spanish rice
Southwest salad
Key lime pie

all lunch packages subject to gratuity



BUFFET

GF Buffet.....26

minimum 25 people, all buffets subject to gratuity

Assorted breads and rolls with butter

Pickles and preserves

Served with hot and cold beverages, and assorted finger cakes and cookies

Choose two salads

GF Field greens with balsamic vinaigrette and crispy onions

GF Traditional caesar salad

GF Mediterranean greek salad with spinach

GF Creamy coleslaw

GF Asian broccoli salad

GF Tomato and young mozzarella salad

GF Roasted beet salad

GF Chickpea and shaved brussel sprout salad

GF Baby potato salad

Home style pasta salad

GF Kale salad with pecan and champagne vinaigrette

Choose two of the following sides

GF Seasonal roasted vegetables

Hand made pyrohy

GF Gouda mashed potatoes

GF Traditional mashed potatoes

GF Wild rice and quinoa pilaf

GF Over roasted red potatoes

GF Gluten free pasta in pesto and butter or marinara

Choose one of the following proteins

Beef Stroganoff

Oven roasted chicken

Pork tenderloin with chimichurri or blueberry mustard

Slow cooked Alberta beef with jus

GF Meatballs in marinara sauce

GF Chicken thighs in cream sauce

GF Roast turkey with stuffing and cranberry sauce

Add (price/person)

Prime rib or cedar plank salmon6

Salad or a side.....3

+ A protein.....4

Hand made cabbage rolls4

Ukrainian perishke.....3

GF Backyard BBQ.....32

Choose three salads

(from left)

Choose three sides

Creamed corn

Traditional mashed potatoes

Traditional mac and cheese

Baked beans

Jambalaya rice

Loaded baked potatoes

Choose between

Whole hog*

10oz striploins*

Southern style brisket, pulled pork, fried chicken

* if cooked on site, add \$150

Desserts.....3/person

Tiramisu

New York Style Cheesecake

Chocolate Torte

Peach Crumble

Homestyle Apple Pie



RECEPTION

Charcuterie.....60

Reception.....30/dozen

Meatballs
Chicken satay
Montreal smoked meat crostini
Dry rubbed chicken wings
Beef tartare
Chicken lettuce wrap
Carpaccio on crostini
Chimichurri pork crostini
Roast beef slider
Assorted maki
Smoked salmon crostini
Baby shrimp cocktail crostini
Cod cakes
Ceviche
Drunken jerk prawns
Arancini
Tomato and bocconcini skewers
Brie and sour cherry jam grilled cheese
Pyrohy with crispy onions
Goat cheese and olives on cracker
Mushroom bruschetta on crostini
Vegetarian salad rolls
Corn fritters with cumin mayo
Beet tartare

LIVE STATION

With dinner buffet purchase.....12

Without dinner buffet purchase.....16

Live Grilled Cheese Station

Traditional, brie and sour cherry jam, bacon grilled cheese

Live Pyrohy Station

Traditional, smoked salmon, butter chicken, gaucho and BBQ pyrohy

Live Taco Station

As above

Live Street Food Station

Prairie McBurgers and donairs

**include service staff pricing at \$28/hr

REFRESHMENTS

Coffee, tea, hot chocolate.....3

Pitchers of fruit juice.....10
Apple, orange, cranberry, grapefruit, tomato, pineapple, lemonade, iced tea

Individual bottled juices.....3.5

Bottled water (standard).....3

Bottled water (premium).....4
San Pellegrino, Fiji

Regular and diet soft drinks.....3

Individual milk3
White or chocolate

BAR SERVICE

Non-alcoholic beverage service.....3

Standard bar service.....4.5
Sold by the ounce, includes all standard spirits, mixes, and garnishes

Standard wine service.....60/bottle

Assorted bar snacks.....3
House made chips, salty pretzels, popcorn and dip

Staffed bartenders.....28/hour

Premium enhancements

We can tailor our bar service to suit your special needs. Please inquire on any special requests.

All prices are subject to 5% GST , 18% gratuity and \$40 delivery fee if applicable.

 @prairiecatering  Prairie Catering  @prairie.catering

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