

Casual Menu



BREAKFAST

HOT COMBOS

Banana Oatmeal Pancakes

2 pancakes, 2
slices of bacon,
hashbrown
potatoes, butter &
syrup
\$12.99

Canadian Classic

Scrambled eggs,
roasted potatoes,
maple bacon,
Spolumbo's
sausage & mini
croissant
\$19.95

Ukrainian Breakfast

Pan-fried perogies
topped with onion
served with sour
cream, breakfast
sausages & country
potatoes
\$12.50

Beyond Breakfast

Gluten free Beyond
sausage, scrambled
eggs, grilled tomato
& roasted potatoes
\$12.50

GF VEG

Farm Bagel

Bagel, egg, ham,
spinach, tomato, &
cheese with fresh
fruit
\$18.45

Veggie Lettuce Wrap

Hummus, veggies
& tofu served with
grilled tomato &
roasted potatoes
\$12.50

GF VG

Breakfast Burritos

12" flour tortilla filled
with scrambled
eggs, bacon, bell
peppers & a three
cheese blend.
Served with salsa &
sour cream, country
potatoes & fresh
fruit

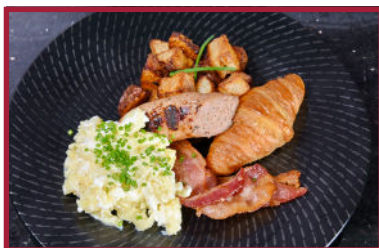
\$14.25

Gravlax Bagel

Smoked salmon,
cream cheese,
capers, red onion
& lime wedge with
fresh fruit

\$23.50

GF Gluten Free
VG Vegan
VEG Vegetarian



À LA CARTE

Banana Oatmeal Pancakes

Includes maple
syrup, butter &
strawberry compote
(2pc)
\$12.50

VEG

Pancakes

Includes butter
& syrup (cooked
onsite) (2pc)
\$4.25

Breakfast Tray

Selection of house
pastries, mini
croissants, muffins,
Danish & scones
\$10.15

Beef Breakfast Sausage

(2pc)
\$4.00

French Toast

Saskatoon Berry
compote, maple
syrup & pecans
\$10.25

Pork Breakfast Sausage

(2pc)
\$3.55

Premade Pancakes

Includes butter &
syrup (2pc)
\$4.75

Quesadilla

Flour tortilla, cheese,
ham, onion, bell
pepper & side salsa
\$10.50

Spolumbo's Chicken Apple Sausage

(1pc 2 oz)
\$4.50

Waffles

Includes whipped
cream, butter &
syrup (2pc)
\$6.25

OTHERS

Breakfast Parfait

Creamy yougurt
layered with fresh
berry compote &
housemade granola
\$8.00

Simply Continental

Selection of house
pastries, mini
croissants, muffins,
Danish & sconrs
served with fresh
fruit salad
\$15.95

GLUTEN FREE

Breakfast Potatoes 3oz

\$3.75 VEG

Fruit Platter

Pineapple, cantaloupe,
honeydew, berries & orange
\$6.95 VEG

Ham 3oz

\$3.00

Maple Bacon (2 Slices)

\$3.00

Melon Fruit Platter

Watermelon, cantaloupe &
honeydew
\$5.75 VEG

Muffin

\$6.00

Roasted Potatoes 3oz

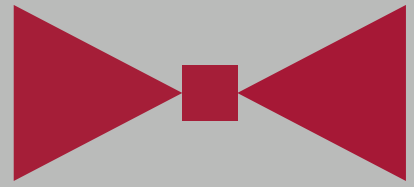
\$3.75 VEG

Scrambled Eggs (2pc)

\$3.95

HOT COMBINATIONS

Minimum order of 10 per meal



AAA Alberta Beef Dip

Includes freshly
baked baguette
& Chef's signature
salad

\$21.45

AAA Beef Short Rib Medallion

Includes creamy
garlic mashed
potatoes, seasonal
vegetables, Chef's
signature salad &
freshly baked bread
with butter

\$23.95

Butter Chicken

Includes basmati
rice, Chef's
signature salad &
garlic naan

\$21.45

Lemon Grass Chicken

Includes garlic
rice, seasonal
vegetables & Chef's
signature salad

\$22.15

GF

Pan Seared Salmon

Includes seasonal
vegetables,
tabbouleh salad*
& pita bread with
hummus

\$23.00

Ratatouille

Includes cous cous,
Chef's signature
salad & gluten free
freshly baked bread

\$21.45

GF

VG

Tofu & Vegetable Stir Fry

Includes rice
noodles & cabbage
salad with peanut
dressing**

\$21.45

GF

VG



*Quinoa, tomato, bell pepper & red onion with green goddess dressing

**Napa cabbage, cucumber, bell peppers, celery, red cabbage & lettuce

SANDWICHES & WRAPS

AAA Roast Beef

Shaved roast beef, horseradish aioli, caramelized onion, arugula & cheddar cheese

\$13.75

BBQ Pulled Pork

Smokey BBQ pulled pork & creamy coleslaw salad on a bun

\$12.75

Chicken Salad

Tender chopped chicken, mayo, green onion, bell pepper & crisp lettuce

\$12.50

Classic Reuben

Shaved peppered pastrami, sauerkraut, swiss cheese & housemade Russian dressing on marbled light rye bread

\$12.50

Egg Salad

Fresh eggs, mayo, green onion, dill pickles, green leaf lettuce on brioche bread

\$9.75

VEG

Ham & Cheese

Black forest ham, cheddar, fresh tomato, mayo & crisp lettuce

\$12.50

Lettuce Wrap

Fresh cucumber, carrot, bell peppers, tomato, avocado, hummus & alfalfa sprouts with vegan siracha aioli

\$12.25

GF VG

Pulled Brisket

Pulled brisket with pickled red onions, mayo & crisp lettuce on a pretzel bun

\$14.00

Pulled Chicken Pesto

Pesto pulled chicken with arugula on ciabatta

\$12.75

Smoked Turkey Club

Smoked turkey, roasted garlic aioli, smokey bacon, avocado, arugula, tomato & cheddar on sourdough bread

\$13.95

Tuna Salad

Mayo, fresh dill, green onion, green leaf lettuce

\$12.50

Vegetarian

Grilled veggies with cheese, chipotle aioli & lettuce

\$12.50

VEG

Gluten Free GF

Vegan VG

Vegetarian VEG

Build Your Own Sandwich

Includes assorted deli meats, cheese & condiments

*1.5 sandwiches per person

\$12.85

Cheese & Charcuterie

Cheddar, smoked gouda, Genoa salami, hot Calabrese salami, mortadella, crackers & crostini

\$9.95

Domestic Cheese

Swiss, old cheddar, smoked gouda, jalapeno Havarti & brie with grapes & crackers

\$10.95

Cubed Cheese

Swiss, cheddar, jalapeno Havarti, smoked gouda, marble cheese & crackers

\$9.95

International Cheese

Bleubry, Cendrillon, Aged Caprano, Cantonnier, Cedre de Lune, Sir Laiurier, grapes, crackers, candied nuts & housemade compote

\$18.00



PLATTERS

Charcuterie

Hot Calabrese salami, Genoa salami, prosciutto, bratwurst sausage, honey garlic pepperoni, housemade mustard with fresh & toasted baguette

\$15.95

Mediterranean Antipasti

Prosciutto, hot Calabrese salami, hummus dip, roasted bell peppers, artichokes, pickled veggies, herb marinated feta & grilled pita bread

\$12.95

Cold Meat

Deli turkey, roast beef, ham & pastrami

\$12.50

Melon Fruit

Watermelon, cantaloupe & honeydew

\$5.75

GF VG

Fruit

Pineapple, cantaloupe, honeydew, berries & oranges

\$6.95

GF VG

Pickled

An assortment of seasonal pickled vegetables

\$4.25

GF VG

Garden Vegetable

Crudites red bell pepper, carrot, cherry tomatoes celery, cucumber & broccoli with choice of dip

\$4.95

GF

Roasted Vegetable

Eggplant, zucchini, cremini mushroom, bell pepper, carrot & broccoli served cold (seasonal)

\$5.75

GF VG



Beet & Goat Cheese

Mix of garden greens, red beets, goat cheese & red onion with citrus vinaigrette

Side: **\$8.75**

Dinner: **\$14.00**

GF

Caesar

Romaine lettuce, Parmesan cheese, croutons & Caesar dressing

Side: **\$5.25**

Dinner: **\$9.50**

Broccoli Apple

Apple, broccoli, dried cranberries, red onions & creamy honey cinnamon dressing

Side: **\$4.25**

Dinner: **\$9.50** GF

Cobb

Romaine lettuce, hardboiled egg, Bleu cheese, bacon, chicken, tomato, avocado, cucumber & carrot with dill dressing

Side: **\$8.25**

Dinner: **\$16.75** GF

SALADS

Greek

Cucumber, bell pepper, tomato, red onion, feta cheese, Kalamata olives & Greek dressing

Side: **\$5.50**

Dinner: **\$9.50**

GF

Green

Lettuce mix, carrot, cucumber, cherry tomato, red cabbage & choice of dressing or vinaigrette

Side: **\$5.25**

Dinner: **\$8.75**

GF VG

Pasta

Pasta, red bell pepper, celery, sundried tomato, black olives, Asiago cheese & pesto

Side: **\$5.25**

Potato

Baby potatoes, celery, red bell pepper, dill pickles & homemade creamy dressing

Side: **\$5.25**

GF VEG

Spinach

Fresh spinach, mixed berries, almonds, housemade berry vinaigrette

Side: **\$5.25**

Dinner: **\$9.25**

GF VEG

Add-Ons*

*All Add-ons are gluten-free

Beef Skewer (2pc) **\$9.50**

Tofu **\$3.50** VG

Chicken Skewer (2pc) **\$7.25**

Vegetable Skewer (2pc) **\$7.25** VG

Hardboiled Egg (1pc) **\$1.50**

Salmon Skewer (2pc) **\$10.25**

Shrimp Skewer (2pc) **\$10.25**

GF Gluten Free

VG Vegan

VEG Vegetarian

DESSERT



Chocolate Covered Strawberry

Fresh organic strawberry dipped in pure white & dark Belgian chocolate (1pc)

\$3.25 GF

European Pastries

Delicate cream puffs, luscious tarlets, bite-sized dainty cakes (2pc)

\$7.95



Chocolate Dipped Cookie

Freshly baked cookies dipped in premium Lindt chocolate (1pc)

\$3.90

Finger Desserts

A sweet array of scrumptious cakes, sinful brownies & irresistible squares (2pc)

\$6.25



Cookie Platter

An assortment of cookies (1pc)

\$3.50

Fruit Skewer

Choice of plain, dusted with coconut or drizzled white & dark chocolate (1skewer)

\$5.75

GF

Gluten Free Items

Brownie

GF

\$5.55

Cookie

\$4.25

BEVERAGES

Assorted Pop
Bottled Water
100% Fruit Juice

\$4.50

Bubly
Iced Tea
Perrier Water
San Pellegrino

\$7.85

Coffee or Assortment
of Herbal Teas

*Includes disposable cups,
cream, sugar, stir sticks

10 cup - \$20.00

35 cup - \$63.00

50 cup - \$80.00

100 cup - \$140.00



NOTES



- Delivery, labour & GST are additional
 - Orders must be received 48 hours in advance
Last minute orders may be possible
 - All items subject to availability
 - Special orders are subject to additional charges
 - Includes chafing dishes for hot food
 - Individual packaging available
 - Does not include disposable plates, cutlery or napkins
 - Most menu items can be customized to be gluten free & vegetarian/vegan, please ask for details
 - Although we endeavor to accommodate those guests with food restrictions &/or allergies, we cannot guarantee the items ordered are 100% free of noted food restrictions or allergies
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GET IN TOUCH

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