



### **FAMILY-STYLE DINNER SERVICE**

A CASUALLY ELEGANT APPROACH TO DINING, FAMILY-STYLE DINNER SERVICE ALLOWS YOUR GUESTS TO REMAIN SEATED AT THEIR TABLE, WHILE WAIT STAFF DELIVERS PORTIONED ENTRÉE AND ACCOUTREMENTS TO EACH TABLE AND GUESTS THEN PASS PLATES AMONGST ONE ANOTHER.

\*SAMPLE MENU BELOW FEATURES PROTEINS LISTED WITH CHEF RECOMMENDED PAIRINGS.

MIXING & MATCHING IS WELCOME | IN ADDITION TO THE SIZE OF YOUR EVENT, PRICE IS DETERMINED ON VENUE LOCATION, ONSITE KITCHEN AMENITIES AND CUSTOMIZED MENU DETAILS.

PLEASE CONTACT US PERSONALLY AT [CATERING@WHIPPT.CA](mailto:CATERING@WHIPPT.CA) FOR A QUOTE

#### **PRIME RIB**

- AAA ALBERTA PRIME RIB ROAST, COOKED MEDIUM RARE WITH AU JUS,  
CREAMED HORSERADISH AND DIJON MUSTARD
- CHIVE BUTTER WHIPPED POTATOES
  - ROASTED VEGETABLES
  - MIXED GREEN SALAD WITH BALSAMIC VINAIGRETTE

#### **ROSEMARY ROAST CHICKEN**

- BUTTERNUT SQUASH RISOTTO WITH ROASTED PINENUTS
- CARAMELIZED BRUSSEL SPROUTS
- ROASTED AND MARINATED BEET SALAD

#### **CITRUS BAKED SALMON**

- ROASTED CAULIFLOWER MASH
- RATATOUILLE, EGGPLANT, TOMATO, ZUCCHINI WITH ONION PEPPER SAUCE
- SHAVED VEGETABLE SALAD WITH SHERRY VINAIGRETTE



### **AAA ALBERTA SHORT RIB**

- RED AND YELLOW NUGGET POTATOES WITH ROSEMARY
- GARLIC ANCHO SMOKED TOMATO RAGU
- SEASONAL VEGETABLES
- HOUSEMADE FOCACCIA BREAD WITH SEA SALT BUTTER

### **PORK SHOULDER**

SLOW ROASTED PORK SHOULDER, DIJON HERB CRUST AND PAN JUS

- BROWN BUTTER MASHED POTATOES
- ROOT VEGETABLES, PARSNIP, CARROT, TURNIP



## **WEDDING BUFFET DINNER SERVICE**

\*MIX & MATCH TO CREATE YOUR MENU – CUSTOM REQUESTS ARE WELCOME  
IN ADDITION TO THE SIZE OF YOUR EVENT, PRICE IS DETERMINED ON VENUE LOCATION,  
ONSITE KITCHEN AMENITIES AND CUSTOMIZED MENU DETAILS

### **SALAD MENU**

#### **CAESAR**

ROMAINE HEARTS, CREAMY PARMESAN CAESAR DRESSING,  
SUNDRIED TOMATOES, GARLIC CROSTINI, LEMON ZEST

#### **CUCUMBER**

CUCUMBERS, TOMATO-CILANTRO  
SALSA, LIME SCALLION VINAIGRETTE

#### **SPINACH**

STRAWBERRIES, CARAMELIZED WALNUTS,  
PICKLED RED ONION, SPINACH, BALSAMIC GLAZE

#### **PASTA**

ROAST GARLIC KALE, BOW TIE PASTA, RED PEPPER,  
FETA CHEESE, CUCUMBER, LEMON DILL AIOLI

#### **POTATO**

BABY RED POTATO, GRAINY DIJON, SHREDDED  
CELERY, RED WINE AND SHALLOT VINAIGRETTE

### **VEGETABLE MENU**

BROWN SUGAR ROASTED CARROTS

MIXED ROOT VEGETABLES

(CARROTS, PARSNIPS, SWEETS POTATO, RED ONIONS, GARLIC AND HERBS)



### STARCH MENU

**DOUBLE STUFFED BAKED POTATO** WHIPPED & STUFFED WITH CHEESE, BACON, SOUR CREAM AND CHIVES

**ROASTED BABY POTATOES** WITH CARAMELIZED ONIONS AND GARLIC BROWN BUTTER

**HERB AND GARLIC MASHED POTATOES** WITH CREAM, BUTTER AND GARLIC

**COCONUT RICE PILAF**

### ENTRÉE MENU

**SLOW ROASTED ALBERTA BEEF** WITH A ROASTED VEGETABLE AND HERB DEMI GLAZE

**ROASTED HERB CHICKEN** WITH LEMON OREGANO BUTTER

**CHICKEN PARMESAN ROSEMARY MARINATED CHICKEN BREAST** IN A TOMATO OR PARMESAN CHEESE SAUCE

**CARIBBEAN JERK PORK SHOULDER** WITH CHUNKY TOMATO STEW

**BRAISED PORK SHOULDER** WITH BOURBON BBQ SAUCE

**SEARED PEPPERCORN SALMON** WITH ROASTED PEPPERS, ONIONS AND CITRUS BUTTER SAUCE

**VEGETABLE LASAGNA**

**PASTA PRIMAVERA** IN A RED WINE TOMATO SAUCE