



**CALABOGIE**  
PEAKS RESORT

# GROUP MENU

2025

# BREAKFAST MENU

## CONTINENTAL

**\$16 per person**

- Orange, apple & cranberry juice
- Assorted muffins, croissants & Danish pastries
  - Preserves & butter
  - Coffee, decaf coffee & tea

- Add fruit salad, yogurt & granola + **\$8 per person**
- Add oatmeal & cereal + **\$6 per person**

## BUFFET

**\$30 per person**

- Orange, apple & cranberry juice
  - Assorted muffins, croissants & Danish pastries
    - Preserves & butter
    - Fruit salad & low fat yogurt
    - Scrambled eggs
  - Sausages, bacon, ham & homefries
    - Coffee, decaf coffee & tea
- Add oatmeal & cereal + **\$6 per person**

## ON THE GO

**\$22 per person**

- Ham, egg and cheese croissant sandwich
- Sausage, egg and cheese croissant sandwich
- Breakfast burrito w egg, sausage, salsa & cheese
  - Cheddar & broccoli quiche

**Served w home fries, juice, coffee or tea**

- Peanut butter & banana overnight oats **\$12 pp**
  - Apple cinnamon overnight oats **\$12 pp**
- Chocolat peanut butter chia pudding **\$10 pp**
  - Bumbleberry chia pudding **\$10 pp**

# LUNCH MENU

## MYO SANDWICH

**\$35 per person**

Soup of the day  
Garden salad w assorted dressings  
-  
Assorted cold cuts  
Egg salad & chicken salad  
-  
Sourdough, rye & ciabatta bread  
Condiments & fresh toppings  
-  
Assorted dessert squares  
-  
**Soft drinks, coffee, decaf & tea**

## BUFFET

**\$45 per person**

Rolls w butter  
Garden salad w assorted dressings  
-  
**Choice of 2**  
Penne alla Vodka  
Penne Alfredo  
Chicken Parmesan  
Creamy mushroom chicken  
Quinoa stuffed aubergine w ratatouille  
Pork tenderloin w cranberry peppercorn sauce  
-  
**Served with**  
Seasonal vegetables & roasted potatoes  
-  
Assorted dessert squares  
-  
**Coffee or tea**

## PLATED LUNCH

**\$40 per person**

**Choice of**  
Daily soup  
or  
Garden salad  
  
**Choice of**  
Lasagna w garlic bread  
-  
Butternut squash risotto w pickled cremini  
mushrooms & cashew “cheese”  
-  
Chicken suprême w creamy mushroom sauce,  
seasonal vegetables & roast potatoes  
  
**Dessert**  
Whipped cheesecake  
or  
Creme brûlée  
  
**Coffee or tea**

# DINNER MENU

## SET MENU

**\$40 per person**

**Choice of**

Daily soup

or

Garden salad

**Choose One**

Lasagna w garlic bread

or

Butternut squash risotto w pickled cremini mushrooms & cashew “cheese” **(vegan)**

or

Chicken suprême w creamy mushroom sauce, seasonal vegetables & roast potatoes

**Choose One**

Whipped cheesecake

or

Crème brûlée

**Coffee or tea**

## BUFFET

**\$50 per person**

Rolls w butter

Daily soup

Garden salad w assorted dressings

-

**Choice of 2**

Penne alla Vodka

Penne Alfredo

Chicken Parmesan

Creamy mushroom chicken

Quinoa stuffed aubergine w ratatouille

Pork tenderloin w cranberry peppercorn sauce

-

**Served with**

Seasonal vegetables & roasted potatoes

-

Assorted dessert squares

-

**Coffee or tea**

## TABLE D'HÔTE

**\$65 per person**

**Choice of**

Daily soup

-

Beet, apple & goat cheese salad w walnuts

-

Caesar salad, baby kale, Parmesan & crispy panko

**Choice of**

Butternut squash risotto w pickled cremini mushrooms & cashew “cheese” **(vegan)**

-

Smoked salmon linguine w dill & white wine sauce

-

Braised beef shortrib w horseradish jus, butternut squash mash & seasonal vegetables

**(Ribeye steaks instead +\$10 pp)**

**Choice of**

Whipped cheesecake

or

Crème brûlée

**Coffee or tea**

# THEME BUFFETS

## MEXICAN FIESTA

**\$40 per person**

Hard & soft taco shells  
-  
Ground beef taco filling  
-  
Lettuce, tomatoes,  
Cheese, salsa,  
Guacamole, sour cream  
-  
Roasted corn salad  
-  
Mexican rice  
-  
Dessert Squares  
  
Coffee or tea

## PASTA BAR

**\$40 per person**

Garlic bread  
-  
Casear Salad  
Garden salad w assorted dressings  
-  
Penne w broccoli Alfredo  
Pasta bake w meat sauce & mozzarella  
-  
Dessert Squares  
  
Coffee or tea

## SWISS FONDUE

**\$45 per person**

Soup of the day  
-  
Rosemary focaccia  
-  
Garden salad w assorted dressings  
-  
Pickles  
Fingerling potatoes  
Brocoli & apples  
-  
Chorizo sausage  
-  
Swiss style cheese fondue  
-  
Dessert squares  
  
Coffe or tea

## SOUTHERN BBQ

**\$50 per person**

Rolls w butter  
-  
Coleslaw  
Garden salad w assorted dressings  
-  
Mac 'n' cheese  
-  
Pulled pork  
Mango BBQ chicken thighs  
-  
Dessert squares  
  
Coffee or tea

# SNACKS

## COFFEE BREAK

**\$12 per person**

- Assorted cookies
- Coffee, decaf coffee & tea
- Soft drinks
- Add mini muffins & croissants + **\$6**
- Add fruit salad + **\$4**
- Add yogurt & granola + **\$6**

## DIP TRIO

**\$12 per person**

- Tzatziki
- Babaganoush
- Mediteranian hummus

Served w pita bread & tortilla chips

## CHARCUTERIE

**\$15 per person**

- Bread
- Chutneys
- Olives & pickles
- Artisan cheeses
- A curated assortment of cured meats

## FINGER SANDWICHES

**\$15 per person**

- Choice of 3**
- Egg salad
  - Ham salad
  - Tuna w black olive
  - Curried chicken salad
  - Cucumber & cream cheese

## FLAVOURED POPCORN

**\$20 per bowl  
(1 bowl is for 10 ppl)**

- PB & J
- Bacon maple
- Buffalo
- Parmesan & Rosemary
- Lemon Pepper

## FRUITS & VEGETABLES

**\$10 per person**

Fresh vegetable tray served w pablano ranch

**\$12 per person**

Seasonal fresh fruit platter