

SIMPLY elegant™

Venues • Events • Planning • Catering • Decor • Florals



Buffet Dinners 2020

CASUAL BUFFET

MENUS INCLUDE

Based on 150 guests, cost will change depending on guest count and final staff hours necessary to complete your event.

Included are: Service staff site manager (1), server (1/50 guests), dinner fork and knife, dessert fork, teaspoon, dessert plate, dinner plate, water glass, coffee mug, serving utensils and chafing dishes.

Operational Services Fee 18% and GST will be added to all prices quoted. Gratuity is not included.

CASUAL BUFFET MENU 1

Chicken Breast Herbed (5oz)

Natural pan jus

Braised Red Potatoes

Lemon Pepper Green Beans

Mandarin Berry Almond Spinach Salad

Raspberry vinaigrette

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye

compound butter

Mini Confections (2pc)

a sweet array of scrumptious cakes, sinful

brownies and irresistible squares

Fresh Brewed Single Origin Coffee

Herbal Tea

\$ 34.80 per person (based on 150 guests)

CASUAL BUFFET MENU 2

Lasagna & Garlic Bread

Sauteed Spinach

Hand Torn Caesar Salad

garlic croutons & Asiago

Mediterranean Antipasti Platter

herb and olive oil marinated feta, premium,

prosciutto and calabrese, in-house creamy

hummus, roasted peppers, scented artichokes, olive tapenade,

grilled pita bread

Mini Confections (2pc)

a sweet array of scrumptious cakes, sinful

brownies and irresistible squares

Fresh Brewed Single Origin Coffee

Herbal Tea

\$35.35 per person (based on 150 guests)

ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED



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STANDARD BUFFET

MENUS INCLUDE

Based on 150 guests, cost will change depending on guest count and final staff hours necessary to complete your event. Included are: Service staff site manager (1), servers (1/35 guests), and cooks (1/75 guests), dinner fork and knife, dessert fork, teaspoon, dessert plate, dinner plate, water glass, coffee mug, serving utensils and chafing dishes. Operational Services Fee 18% and GST will be added to all prices quoted. Gratuity is not included.

STANDARD BUFFET MENU 1

^{AAA} Black Angus Alberta

Beef Brisket Point Pot Roast

smoked in-house caramelized peppered onions

Roasted Garlic Mashed Potatoes

thyme, parsley, bacon, chives, sour cream

Fennel Roasted Cauliflower

Minted Green Peas

Hand Torn Caesar Salad

garlic croutons & Asiago

Summer Artisan Greens

red wine vinaigrette

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye

compound butter

Mini Confections ^(2pc)

a sweet array of scrumptious cakes, sinful

brownies and irresistible squares

Fresh Brewed Single Origin Coffee

Herbal Tea

STANDARD BUFFET MENU 2

Dry Rubbed ^{AAA} Aged Black Angus Beef ^(8oz)

red wine & thyme au jus, horseradish

Chicken Breast ^{5 oz}

Mustard thyme sauce

Creamy Mashed Potatoes

Roasted Organic Rainbow Carrots

Fennel Roasted Cauliflower

Hand Torn Caesar Salad

garlic croutons & Asiago

Spinach & Arugula Salad

cranberries, toasted almonds

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye

compound butter

Mini Confections ^(2pc)

a sweet array of scrumptious cakes, sinful

brownies and irresistible squares

Fresh Brewed Single Origin Coffee

Herbal Tea

\$43.10 per person (based on 150 guests)

\$50.60 per person (based on 150 guests)

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FORMAL BUFFET

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FORMAL MENU 1

Thyme Roasted Leg of Lamb (6oz)

red wine & thyme au jus, horseradish

Grilled Fillet of Atlantic Salmon (4oz)

lemon dill cream

Potatoes au Gratin

Roasted Organic Rainbow Carrots

Almond Green Beans

Artisan Green Salad

house-made buttermilk ranch & balsamic vinaigrette

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye

compound butter

European Pastries

Fresh Brewed Single Origin Coffee

Herbal Tea

\$65.80 per person (based on 150 guests)

FORMAL MENU 2

AAA Aged Black Angus Prime Rib (8oz)

red wine & thyme au jus, horseradish

Pan Seared Fillet of Halibut (4oz)

white wine beurre blanc

Potatoes au Gratin

Candy Cane Beets

Roasted Organic Rainbow Carrots

Arugula & Quinoa Salad

red wine vinaigrette

Beet Salad

with toasted almonds

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye

compound butter

European Pastries

Fresh Brewed Single Origin Coffee

Herbal Tea

\$77.95 per person (based on 150 guests)

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PRE-DINNER PASSED APPETIZERS

Choose any 3 items

Cold Appetizers\$3.50 ea

- Vietnamese Salad Roll - julienne of vegetables, Thai basil, mint, chili lime dip
- Cured Trout - Crème fraîche & dehydrated beet dust
- Yukon Gold Baby Potato - leek, applewood Smoked Cheddar, Crisp Pancetta
- Champagne Devilled Egg - champagne vinegar, caper
- Beef Carpaccio - arugula, Asiago chip
- Goat Cheese Terrine - chevre, roasted red peppers, smoked chipotle salt
- Chicken Bacon Taco - grilled chicken and bacon with horseradish in a tortilla cup
- Curried Black Lentils - organic beluga lentils, tofu, chimichurri
- Chicken Guacamole - grilled chicken, avocado, tomato, cilantro, corn bread
- Asian Spiced Duck Breast - Asian slaw, brioche loaf

Hot Appetizers\$3.95 ea

- Chicken Gyoza - traditional Asian dumpling with ginger soy dip
- Zucchini Fritters- fried zucchini with green goddess dip
- Potato Croquette - breaded potato stuffed with mozzarella and Asiago
- Lamb Blue Cheese Meatball - ground lamb stuffed with Canadian blue cheese
- Mini Beef Wellington - beef tenderloin, mushroom duxelles, puff pastry
- Beef Slider - horseradish aioli, caramelized onion, cheddar on brioche bun
- Pork Slider - sriracha aioli, jalapeno havarti, banana peppers on a pretzel bun
- Turkey Slider - cranberry aioli, Swiss on brioche bun
- Arancini - risotto blended with sundried tomato and basil
- Honey Glazed Chicken Meatball - buffalo ranch dipping sauce
- Pork Belly Corn Dog - mustard pickles
- Zucchini Fritters - fried zucchini with green goddess dip

Presentation Appetizers\$7.25 ea

- On-Site Chef Required
- Mini Lamb Lollipops - Mediterranean spiced lamb, mint yogurt
- Lobster Ravioli - delicate lobster, basil and lemon pasta with tarragon butter
- Atlantic Bay Scallop - seared scallop, tomato jam, arugula pesto, pancetta
- Oysters Rockefeller - a freshly-shucked oyster, spinach, sauce Hollandaise
- Parsnip Veloute - with crisp parsnip chips
- Chef - min 3 hours 1/100 guests \$45.00



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EVENT ADDITIONS

LATE NIGHT SNACKS

Station 1

- Mashed Potato Bar with green onions, sauteed mushrooms, sweet peppers, bacon bits, spicy chicken, grilled beef strips, served in a martini glass
- Includes one cook

Price per person \$9.45 (based on 100 guests)

Station 2

- Assorted Pizzas - Margherita, Pepperoni & Hawaiian
- 2 slices per person
- Includes disposable plates & napkins

Price per person \$4.75 (based on 100 guests)

Station 3

- Build your own Bunwiches - Sliced cheeses & assorted cold cuts served with freshly baked buns & condiments
- Includes 2 buns per person and disposable plates, cutlery & napkins

Price per person \$7.95 (based on 100 guests)

Station 4

- Pad Thai - rice noodles and choice of chicken, shrimp or tofu tossed on traditional Pad Thai sauce, chopped scallions, cilantro, bean sprouts, crushed peanuts and lime wedges, served in Chinese to-go container
- Includes one cook

Price per person \$11.70 (based on 100 guests)

Station 5

- Hot Dog Bar - includes buns, ketchup, mustard, grilled onions, jalapenos, bacon bits, chili, sauerkraut, baked beans & shredded cheese,
- Includes disposables plates, cutlery & napkins

Price per person \$8.95 (based on 100 guests)

Station 6

- Build your own Tacos - includes hard & soft shell tacos, taco meat, cilantro, shredded cheese, salsa, jalapenos and sour cream
- Includes disposables plates, cutlery & napkins

Price per person \$9.95 (based on 100 guests)

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MENU ADD-ONS

Additional Food Items

Protein

- Grilled Chicken Breast..... \$7.50 pp
- Chicken Pieces ^(3pc) \$8.00 pp
- Roast Beef ^(6oz) \$7.95 pp
- Prime Rib ^(8oz) \$16.75 pp
- Salmon ^(4oz) \$13.90 pp
- Pan Seared Fillet of Halibut ^(4oz) \$22.30 pp

Starch and Vegetable

- Roasted Yukon Gold Potatoes..... \$6.50 pp
- Leek & Applewood Smoked Cheddar Mashed Potatoes \$5.25 pp
- Potatoes Au Gratin \$6.75 pp
- Poached Candy Cane Beets \$2.00 pp
- Organic Roasted Rainbow Carrots \$1.25 pp
- Fennel Roasted Cauliflower \$1.75 pp

Salads

- A. Dilled cucumber, South-Western macaroni, orzo with roasted vegetables and sun-dried tomato, kale, spinach walnut, waldorf..... \$2.75 pp
- B. Tossed, creamy broccoli apple, mandarin berry almond spinach, Caesar, Greek couscous, coleslaw, Caprese, Beet with kale and toasted almonds..... \$3.75 pp
- C. Spring mix, Mandarin Pecan Spinach, pesto pasta, red potato \$4.25 pp
- D. Greek quinoa, cavatappi \$5.50 pp

Desserts

- Mini Confections ^(2pc) a sweet array of scrumptious cakes, sinful brownies and irresistible squares \$3.95 pp
- European Pastries ^(2pc) delicate cream puffs, luscious tartlets, bite sized dainty cakes \$6.95 pp

Staffing

- Server per hour \$35.00
- Cook per hour..... \$35.00

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WHY SIMPLY ELEGANT EVENT PLANNING?

Our award winning event management service offers in-house expertise that ensures every facet of your event speaks your vision, core values and culture. From the first meeting with Simply Elegant staff until the final detail of your event has been executed, you will know you are in capable hands. We handle the details. You get the accolades.



WHY SIMPLY ELEGANT FLORALS?

In every event, the details matter. Unique events rely on great designers. From the music to décor and flowers, we keep our eye on the details so you don't have to. We create. You and your guests experience a seamless event. Stress free.

SKYLINE - ROOM WITH THE VIEW

Nestled in the heart of Calgary, Skyline is located on the top floor of 1918 Kensington. It offers a spectacular, 360 degree view of downtown Calgary and surrounding area. Along with plenty of free parking, this venue provides over 9000 square feet of flexible event space conveniently located only 5 minutes away from Calgary's downtown core. Skyline is truly the only room with this type of view.



WHY SIMPLY ELEGANT DECOR?

We transform spaces through expertly designed décor and lighting to the freshest and most beautiful flowers. Under the direction of our nationally recognized, award winning designer and events planner, we create décor that is unique and designed to make you look good. From concept to completion, we transform space. We bend time. Well, not really. But our expert work will make you think we have.