



Danish Canadian Club of Calgary

727 – 11th Avenue S.W.
Calgary, Alberta

Phone: (403) 261-9774

Fax: (403) 261-6631

Peter.Christensen@DanishClubCalgary.com

Dinner Menu - Create Your Own

Free Meeting Room or Ballroom with your Food Order

Appetizer (Soup or Salad) Choice of one of the following.

Chef's Field Mix, embraced with a cucumber ring and served with creamy sundried tomato dressing.

Caesar Salad, with asiago cheese, Mermaid Inn croutons and chipotle pepper infused dressing.

Mediterranean Vegetable Skewer, grilled and cooled over tossed greens with lemongrass oil.

Soup du Jour. Mermaid Inn's own soup selection.

Beef Sherry Consommé Julienne Celestine. Mermaid Inn's own beef sherry consommé with fresh vegetables and thinly sliced crepes for a garnish.

Mermaid Inn Cream of Potato and Leek. From our very own kitchen to your table.

Check the one you want.

Main Dinner Course

Choice of one of the following.

Atlantic Salmon Steak. Pan seared and white wine glazed Atlantic Salmon served over wild rice risotto, with saffron cream sauce and sea salted vegetables.

\$27.95

Alberta Sirloin Roast Beef. Carved to perfection, the very best AAA Alberta roast beef served with rosemary infused potatoes, red wine jus vegetables and a delightful tangy horseradish.

\$27.95

Danish Porkloin. Delicious porkloin with "cracklings", caramelized binji potatoes, Danish braised red cabbage, apple sauce and home style gravy.

\$27.95

Leg of Ham. Cold smoked and seared with pineapple glaze sauce, and served with roasted garlic mashed potatoes, fresh vegetables and grainy mustard sauce.

\$27.95

Wiener Schnitzel. Breaded tender veal served over duchess potato and butter glazed vegetables, with sun dried tomato brandy sauce.

\$27.95

[More dinner selections on the next page.](#)



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Main Dinner Course (cont'd)

Choice of one of the following.

Chicken Cordon Bleu. Lightly 'panko' breaded chicken breast served with herb fried potatoes, creamy mushroom sauce and fresh vegetables.	\$27.95	<input type="checkbox"/>
Chicken Breast. Honey herb marinated chicken breast served with potatoes and vegetables ladled with teriyaki lemon herb sauce.	\$27.95	<input type="checkbox"/>
Turkey Breast. Open flame roasted turkey breast served with raisin celery stuffing, roasted garlic mashed potatoes, kosher salted vegetables and a sweetened dollop of cranberry sauce.	\$27.95	<input type="checkbox"/>
Chicken Skewer. Mediterranean style chicken with button mushrooms, cherry tomatoes and peppers over rice pilaf and fresh vegetables.	\$27.95	<input type="checkbox"/>

Check the one you want.

Create your own dinner menu by choosing the appetizers you want (on the first page), the main dinner meal (above, and previous page) and your choice of dessert (below). We are pleased to serve.

Desserts

Choice of one of the following.

<u>Lemmon Soufflé with sweet cherry topping.</u>	<input type="checkbox"/>
<u>Chef's High Hat Triple Chocolate Mousse, with crème anglaise.</u>	<input type="checkbox"/>
<u>Home Made Apple Strudel or Apple Pie, with snow icing sugar topping.</u>	<input type="checkbox"/>
<u>Espresso Orange Chocolate Mousse, with a mint cigar.</u>	<input type="checkbox"/>
<u>Drunken Madeira Wine Pear Hélène. Oh, so delicious.</u>	<input type="checkbox"/>
<u>Tiramisu, served with mascarpone cream and espresso bean.</u>	<input type="checkbox"/>
<u>Cheese Cake (your choice of flavor): English cream, raspberry, blueberry, strawberry, lemon, orange, kahlua, chocolate or mango.</u>	<input type="checkbox"/>

Check the one you want.

And ...

Assortment of hot baked mini-buns and butter

Columbian coffee or fine selected tea

Estimated # of Persons Attending

Price per Person

\$27.95

No. of servinas.

Please add 15% gratuity and 5% GST.