



# Danish Canadian Club of Calgary

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

Phone: (403) 261-9774

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## Christmas Buffet Menu - Hot and Cold Deluxe

**Free Meeting Room or Ballroom with your Food Order**

### Appetizers

Chef's Creation of 5 Selected Fine Salads. The best selection to start your Christmas Buffet, from our own Executive Chef.

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Atlantic Salmon Bellevue. Cold smoked and herb poached, topped with beautiful little shrimp, just for the wonderful taste of it.

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Club Charcuterie Tray. A delicious platter of European and Canadian meats, pâtés, terrines and cold cuts.

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Marble Stone of Fruits and Cheeses. Imported and Canadian cheeses, crackers and fresh seasonal fruits on a marble stone.

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Hard Boiled Egg with Baby Shrimp Tower. A Danish delicacy. Tasty hard-boiled eggs with delicious small shrimp placed in a delightful tower to tantalize the senses.

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Fresh Vegetable Tower. A selection of double floret size fresh vegetables and creamy dip dressing.

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### Main Lunch Buffet

Choice of one of the following.

Alberta Sirloin Roast Beef. Seasoned with Montreal spice rub, slow roasted, and hand carved to perfection - the very best AAA Alberta roast beef served with rosemary infused potatoes, red wine jus vegetables, a delightful tangy horseradish and red wine reduction gravy.

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Flame Grilled Chicken Breast. Fire grilled chicken breast served with our own special mix of fresh herbs, a special light reduction sauce, and potatoes and fresh vegetables from the Mermaid Inn kitchen.

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Club Porkloin. Marinated and slow roasted to perfection, and served with binji potatoes, fresh vegetables and mushroom brandy sauce.

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Smoked Leg of Ham. Deliciously cold-smoked with cedar wood, seared and then backed with the finest cracked pepper and caramelized pineapple sauce.

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Turkey Breast. Open flame roasted tender turkey breast served with raisin celery stuffing, roasted garlic mashed potatoes, kosher salted vegetables and a sweetened dollop of cranberry sauce.

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Create your own Deluxe Christmas Buffet from the items above.

Check the  
one you

want.



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## Desserts

Choice of one of the following.

Lemmon Soufflé served with sweet cherry topping.

Chef's High Hat Triple Chocolate Mousse, with crème anglaise.

Home Made Apple Strudel or Apple Pie, with snow icing sugar topping.

Espresso Orange Chocolate Mousse, with a mint cigar.

Drunken Madeira Wine Pear Hélène. Oh, so delicious

Tiramisu, served with mascarpone cream and espresso bean.

Cheese Cake (your choice of flavor): English cream, raspberry, blueberry, strawberry, lemon, orange, kahlua, chocolate or mango.

## And ...

Assortment of hot baked mini-buns and butter

Columbian coffee or fine selected tea

Estimated # of Persons Attending

Price per Person \$35.95

No. of  
servings.

Please add 15% gratuity and 5%GST.