



Danish Canadian Club of Calgary

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Lunch Buffet Menu - Hot and Cold Deluxe

Free Meeting Room or Ballroom with your Food Order

Appetizers

Chef's Creation of 5 Different Salads. The best selection to start your lunch, from our own Executive Chef.

Atlantic Salmon Bellevue. Cold smoked and herb poached, just for the wonderful taste of it.

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

Fillet of Sole. 3 oz. bite size fillets, lightly breaded with Chef Eli's secret recipe, fried to perfection and served with lemon and tartar sauce.

Main Lunch Buffet

Choice of one of the following.

Alberta Sirloin Roast Beef. Seasoned and 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.

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

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

Smoked Leg of Ham. Seared and backed with the finest cracked pepper and caramelized pineapple sauce.

Create your own deluxe lunch buffet from the items above.

Check the one you want.

Desserts, Fruits, Cheeses and ...

Desserts from the Chef's Imagination. And he has incredible desserts.

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

Assortment of hot baked mini-buns and butter

Columbian coffee or fine selected tea

Estimated # of Persons Attending

Price per Person \$32.95

No. of servings.

Please add 15% gratuity and 5% GST

