



# catering menu

## morning & afternoon breaks

### morning break package

Assorted freshly-baked muffins, scones and cinnamon buns with preserves and butter  
Assorted fruit juices and bottled water  
Seattle's Best coffee and assorted regular and herbal teas  
*\$6.50 per person*

### afternoon break package

Assorted cookies, loaves and squares  
Assorted fruit juices and bottled water  
Seattle's Best coffee and teas  
*\$6.50 per person*

## lunch

*We require a minimum order of 10 for each menu package offered. Choose one of the following packages:*

### working lunch package

Assorted sandwiches (ham, turkey, roast beef, tuna or egg salad, vegetarian and specials) on whole grain breads  
Tray of crisp vegetables and dip  
Assorted freshly-baked dessert squares, cookies and tarts  
Assorted juices, sodas and bottled water  
*\$11.00 per person*

### soup & sandwich package

Assorted sandwiches (ham, turkey, roast beef, tuna or egg salad, vegetarian and specials) on whole grain breads  
Chef's signature soup of the day  
Tray of crisp vegetables and dip  
Assorted freshly-baked dessert squares, cookies and tarts  
Assorted juices, sodas and bottled water  
*\$15.00 per person*

### deli-style platters

Build your own sandwiches with this selection of deli meats, cheeses, pickles, olives and homemade pita chips with accompanying spreads  
Freshly-baked breads and buns  
Tray of crisp vegetables and dip  
Assorted freshly-baked dessert squares, cookies and tarts  
Assorted juices, sodas and bottled water  
*\$11.00 per person*

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### à la carte

*All prices are per person*

Cinnamon buns with cream cheese icing	\$3.50
Whole grain fruit scones	\$2.50
Muffins –assorted	\$2.50
Cookies – assorted	\$2.00
Cookies – whole grain and wheat free	\$3.00
Squares	\$4.00
2% or chocolate milk	\$2.00
Decaf coffee	\$2.00
Coffee, assorted teas and ice water service	\$2.50
Assortment of cold and hot beverages	\$3.50

### baked lasagne

Layers of noodles, cheese and either hearty beef or wild mushroom sauce  
Signature green salad with house vinaigrette  
Fresh baguettes and buns  
Assorted freshly-baked dessert squares, cookies and tarts  
Assorted juices, sodas and bottled water  
*\$14.00 per person*

### quiche

Our signature quiche with Spolumbo's sausage, wild mushrooms and leeks (vegetarian option available)  
Signature green salad with house vinaigrette  
Fresh fruit tray  
Assorted freshly-baked dessert squares, cookies and tarts  
Assorted juices, sodas and bottled water  
*\$14.00 per person*

### summer salad selection

Assortment of three types of seasonal salads  
Freshly-baked breads and buns  
Cheese and fruit platter  
Assorted freshly-baked dessert squares, cookies and tarts  
Assorted juices, sodas and bottled water  
*\$15.00 per person*

■ Add coffee and tea service to the above packages for an additional \$2.00 per person.



## ■ evening & weekend events

We can provide catering services for small receptions, cocktail parties and private functions held at the Museum. Please call to find more about our selection; we are happy to work with you to create the perfect menu! Below is a sample of our current offerings.

### cheese board

a variety of domestic and imported cheeses with homemade crackers, nuts and fresh and dried fruits

### deli meat & cheese platter

assorted roasted meats, salamis, sausages and cheeses with baguette slices, mustards and pickles

### antipasto platter

marinated vegetables, Italian meats and cheeses and assorted olives

### fresh vegetable tray

a colourful assortment of vegetables with hummus and herb dip

### fresh fruit platter

a tempting assortment of seasonal fruits

### dips

either hummus or spinach with pita, breads and fresh vegetables

### chef's assorted canapés

cold bite-sized appetizers (changes seasonally)

### tea sandwiches

an assortment of cucumber and dill, smoked salmon, chicken and brie

## ■ bar services

### host bar

Bartenders will charge a rate of \$20.00/hr with a 4-hour minimum. Please allow 45 minutes for set up and 45 minutes for take down. Drinks will be tabulated and actual consumption invoiced after the function.

### cash bar

A flat fee of \$200.00 for bartending service will be charged (includes two bartenders for three hours). Additional hours or bartenders are available at a rate of \$20.00/hr.

## ■ general information

A minimum of 72 hours notice required for any booking. Final numbers must be confirmed within 48 hours. GST and a 15% gratuity will be added to the final bills.

### staffing

Experienced and professional staff are available to set up, serve and cleanup during your event. An hourly charge of \$20.00, with minimum charge of 3 hours per staff will apply.

### ordering

A minimum of 10 people is required for any order.

### cancellation

A 50% cancellation fee applies to orders cancelled with less than 48-hours' notice. A 100% cancellation fee will apply for orders cancelled with less than 24 hours' notice.

All products and prices are subject to change without notice.

■ **contact us today!** let us help you plan your event by calling us at 780.453.9175 or emailing us at [CCS.RAMcafe@gov.ab.ca](mailto:CCS.RAMcafe@gov.ab.ca)