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## General Catering Information

High Speed Internet access available in all meeting rooms.

All prices are subject to change and will be confirmed no more than three months prior to the event.

Food and beverage service is subject to 18 percent gratuity.

The Catering Office must be notified of the guaranteed number of guests no later than noon three full business days prior to the event.

Should the number of guests attending the function differ greatly from the original number quoted, the hotel reserves the right to provide an alternative function room best suited for the group size.

The Sheraton Cavalier shall be the sole supplier of all food and beverage items the only exception being special occasion cakes.

We request that no confetti be used on the hotel premises. A clean up fee of \$100.00 will be applicable in the event that confetti is used.

The Sheraton Cavalier takes all responsible precautions to safeguard the property of clients. However, the Hotel will not be responsible for damage to or loss of any articles left in the hotel prior to, during, or following any functions by the customer or his guests.

To ensure all requirements stated are as agreed upon, we ask that the customer sign a copy of the contract and return the same to the Sales and Catering Office prior to the function.

For social events, the Sheraton Cavalier requires a deposit to confirm space with a second deposit due eight weeks prior to the function date. The remaining balance is to be paid 7 days prior to the function.

Material requiring storage of more than three days prior to function and more than three days after a function will be charged a \$25.00 daily fee.

All entertainment is subject to SOCAN charges (Society of Composers, Authors and Music Publishers of Canada).

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## Meetings @ the Sheraton Cavalier Hotel Calgary

### CONVENIENT & SECURE

At the Sheraton Cavalier Hotel Calgary, we offer advanced internet and data services for meetings and conferences that make it easier for your attendees to stay connected at a competitive price without compromising security or availability.

Our advanced services are fully customizable to your individual needs, and can be as flexible as your meeting demands.

The following pricing applies:

#### WIRED HSIA CONNECTIONS:

- 1st & 2nd Computer Connection per meeting room = \$75 per day/per room
- Each Additional Computer Connection - Over 2 users \$150 per day

#### UNLIMITED WIRELESS (WI-FI) CONNECTIONS IN ONE MEETING ROOM

- Please consult with your Hotel contact for pricing on this service.
- The Sheraton Cavalier Hotel Calgary can also provide dedicated bandwidth, public or static IP addresses, on-site support custom network configuration (VLANs, port security, firewall/ACL modification) to make your next meeting a success. Any of these requests will need to be discussed with your event coordinator in advance in order to ensure we are providing exactly what you need to make your event a success!

Pricing includes: Hubs, cables, and set up by hotel personnel.

Pricing does not include: Dedicated on-site support and complex network configurations, (i.e. custom VLANs, dedicated bandwidth static IP support, etc.) Pricing these services will be customized based on client requirements.



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## Fresh Omelettes Prepared to Order

Choose from our array of varieties for your personalized taste.  
(for groups of 10 - 40 people)

Diced ham  
Pacific baby shrimp  
Julienne of bacon  
Green onions  
Sliced mushrooms  
Shredded cheddar or mozzarella cheese  
Red & green peppers  
Diced tomato

### **ACCOMPANIMENTS**

Assorted chilled fruit juices  
Medley of seasonal fresh fruit  
Hashbrown potatoes  
Grilled sausage and bacon  
Assortment of baked goods  
Butter  
Freshly brewed coffee and decaffeinated coffee  
English and herbal teas

\$21

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## Beverage Selections (à la Carte)

### COFFEE

Freshly brewed coffee and decaffeinated coffee

Silex \$24

Urn \$120

### STARBUCKS COFFEE

Starbucks house blend coffee and decaffeinated coffee

Silex \$26

### ENGLISH TEA AND HERBAL TEA

Silex \$20

### BEVERAGES

Assorted soft drinks \$2.50

Assorted fruit juices \$3.50

Bottled water \$2.50

Sparkling water \$3

### CHILLED JUICES

(Per carafe)

Grapefruit, apple, tomato \$14

Fresh orange juice \$16

Cranberry juice \$17

### WHITE OR CHOCOLATE MILK

Carafe \$16

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## Entrée Breakfast Selections

(Maximum of 30 people)

### PLATED BREAKFAST

All entrées are accompanied by:

Chilled fruit juices  
Hash brown potatoes  
Our own special blend of freshly brewed coffee and  
decaffeinated coffee  
English tea

#### TRADITIONAL EGGS BENEDICT

Two poached eggs served on English muffins  
with Canadian ham and Hollandaise sauce

\$19

#### THE SHERATON CLASSIC

Farm fresh scrambled eggs  
with bacon and breakfast sausages

\$18

#### VEGETABLE FRITTATA

Sautéed vegetables mixed with eggs and cheddar cheese  
served with salsa

\$16

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## Buffet Breakfasts

(Minimum of 20 guests)

All breakfast buffets include:

An assortment of chilled fruit juices  
Freshly brewed coffee and decaffeinated coffee  
English and herbal teas

### THE CAVALIER CONTINENTAL

Assorted muffins  
Banana bread, danishes, croissants and buns  
Assorted jams, jellies and butter  
Sliced cheese  
Served with seasonal fruit tray

\$16

### THE ALBERTA

Seasonal sliced fruit  
Fresh scrambled eggs  
Bacon, ham and sausages  
Breakfast potatoes  
Assorted muffins

\$19

### A HEALTHY START

Fresh selection of sliced seasonal fruit  
Low fat yogurt  
Oatmeal and brown sugar  
Flaxseed, nuts and oats  
Cranberry bread, banana bread and granola  
Assorted low calorie cereals and cold milk

\$16

### THE CAVALIER BREAKFAST

Eggs benedict with hollandaise sauce  
Crispy bacon  
Breakfast potatoes  
Sliced seasonal fruit  
Assorted baked goods

\$21



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## Buffet Brunch

(Minimum of 40 guests)

### SHERATON CALGARY BRUNCH

Fresh chilled fruit juices  
Medley of seasonal fresh fruits  
Bircher muesli  
Freshly baked buttery croissants  
Assorted mini danish  
Assorted muffins  
Banana bread, buns and butter  
Domestic cheeses

Salad bar with:  
Tossed green salad  
Romaine lettuce  
Baby spinach  
Croutons  
Sunflower seeds  
Parmesan cheese  
Variety of dressings  
Potato salad  
Thai salad  
Vegetable Tray

Farm fresh scrambled eggs  
Ham, bacon and sausages  
Hash brown potatoes

Carved baron of beef  
Carved honey ham with pineapple sauce  
Pasta with salmon and lemon sauce

Array of pastries and cakes  
Cavalier ice cream sundae bar with all the trimmings  
Strawberry or blueberry crêpes  
Freshly brewed coffee, decaffeinated coffee and english tea

\$31

Add bananas flambé \$2.25  
Please add the indicated charges to the buffet price.  
All prices exclusive of applicable taxes and gratuities.

09/01/2009



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# WEEKEND OF THE CROP

## Meeting Package #1

(Minimum of 8 people or maximum of 20 people)

### **BREAKFAST**

Assorted juices  
Sliced seasonal fresh fruit  
Muffins, croissants and danishes  
Butter and preserves  
Coffee, decaffeinated coffee and tea

### **MORNING BREAK**

Bottled waters  
Fresh banana bread with creamy butter  
Coffee, decaffeinated coffee and tea

### **AFTERNOON BREAK**

Freshly baked cookies  
Assorted chilled soft drinks  
Coffee, decaffeinated coffee and tea

\$39



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## Meeting Package #2

(Minimum of 8 people or maximum of 20 people)

### BREAKFAST

Assorted muffins  
Assorted yogurts  
Seasonal fresh fruit slices  
Assorted chilled fruit juices  
Coffee, decaffeinated coffee and tea

### MORNING BREAK

Bottled water  
Cranberry bread  
Coffee, decaffeinated coffee and tea

### LUNCH (CHOICE OF ONE OF THE FOLLOWING)

#### Option 1

Soup of the day  
Assorted baguette sandwiches  
Pickle and relish tray  
Fresh veggies with dip  
Tray of assorted pastries  
Chilled soft drinks  
Coffee, decaffeinated coffee and tea

#### Option 2

Tortilla wraps filled with assorted meats, seafood,  
vegetables and cheese  
Tossed salad with dressings  
Caesar salad  
Banana pepper rings  
Sweet gherkins and tomato wedges  
A variety of dessert squares  
Chilled soft drinks  
Coffee, decaffeinated coffee and tea

### AFTERNOON BREAK

Freshly baked cookies  
Assorted chilled soft drinks and bottled water  
Coffee, decaffeinated coffee and tea

\$55

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## Meeting Package #3

(For groups of 10 - 20 people)

### **BREAKFAST**

Cinnamon buns  
Assorted fruit juices  
Seasonal fresh fruit slices  
Coffee, decaffeinated coffee and tea

### **MORNING BREAK**

Banana bread  
Bottled waters  
Coffee, decaffeinated coffee and tea

### **LUNCH (CHOOSE ONE OF THE FOLLOWING)**

#### **Option 1**

Soup of the day  
Fusilli pasta with seafood in tomato sauce  
Penne pasta with chicken in lemon sauce  
Caesar salad  
Fresh veggie salad  
Garlic toast  
Assorted pastries  
Chilled soft drinks  
Coffee, decaffeinated coffee and tea

#### **Option 2**

Tossed Salad  
Egg Rolls  
Fried Rice  
Teriyaki chicken drumsticks and thighs  
Ginger beef  
Tray of fruit tartlets and cream puffs  
Chilled soft drinks  
Coffee, decaffeinated coffee and tea

### **AFTERNOON BREAK**

Cheese and cracker tray garnished with fruit  
Assorted chilled soft drinks  
Coffee, Decaffeinated coffee and tea

\$60

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## Morning Break Selections

(à la Carte)

### BAKERY BASKET

Muffins, assorted fruit strudels, banana bread and  
homemade danish  
Accompanied by butter and jams  
(Per basket) \$30

### SEASONAL FRESH FRUIT MARKET

Sliced fresh fruit and berries  
(Per person) \$8

### ASSORTED CROISSANT BASKET

Chocolate, almond and apricot croissants  
(Per dozen) \$26

### BASKET OF WHOLE FRUIT

(Per person) \$3

### JUMBO COOKIES

(Per dozen) \$20

### INDIVIDUAL YOGURT

\$2.50

### GRANOLA BARS

\$2.50

### SHERATON SUNRISE SUNDAE

Hearty granola topped with nuts and yogurt \$4

### WARM CINNAMON BUNS

\$3

### TRAIL MIX PACKAGES

(Each) \$4

### HOT OATMEAL AND BROWN SUGAR

(Per person) \$4



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# WEEKEND

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## Afternoon Break Selections

(à la Carte)

### BAKERY BASKET

Muffins, assorted fruit strudels, banana bread and  
homemade danish

Accompanied by butter and jams

(Per basket) \$30

### THE DOMESTIC CHEESE FACTORY

A variety of Canadian cheeses garnished with fresh fruit

Served with an assortment of crackers

(Per person) \$8

### THE INTERNATIONAL CHEESE FACTORY

A variety of imported cheeses garnished with fresh fruit

Served with an assortment of crackers

(Per person) \$10

### THE VEGETABLE VENDOR

Fresh seasonal vegetables with an array of dips

(Per person) \$7

### SEASONAL FRESH FRUIT MARKET

Sliced fresh fruit and berries colorfully displayed on mirrors

(Per person) \$8

### ASSORTED CROISSANT BASKET

Chocolate, almond and apricot croissants

(Per dozen) \$26

### HOMEMADE SOUP

Prepared with market fresh ingredients

(Per person) \$3

### SANDWICH BOARD

Assorted selection

(One and a half per person) \$10

### BROWNIES

(Each) \$3

### JUMBO COOKIES

(Per dozen) \$20

### INDIVIDUAL YOGURT

\$2.50

### GRANOLA BARS

\$2.50

### ICE CREAM BARS

\$5

### WARM CINNAMON BUNS

\$3

### TRAIL MIX PACKAGES

(Each) \$4

### FROZEN YOGURT BARS

(Each) \$5



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## Themed Breaks

### THE BALL PARK BREAK

Giant Pretzels  
Ranch and mustard dips  
Assorted nut packages  
Assorted chocolate bars  
A variety of cold soft drinks  
(Per person) \$12

### HEALTH BREAK

Assorted juices  
Granola bars  
Assorted individual yogurt  
with almond and  
granola topping  
Array of seasonal fresh fruit  
Selection of herbal teas and  
mineral waters  
Coffee, decaffeinated coffee  
(Per person) \$13

### THE STARBUCKS BREAK

Let us bring Starbucks right  
to you...  
Starbucks' own house  
blend coffee  
Tazo tea  
Assorted cookies and biscotti  
(Per person) \$11

### THE RACE TRACK BREAK

Pure beef hot dogs  
Mini chocolate bars  
Shortbread cookies  
A variety of cold soft drinks  
(Per person) \$13

### THE COOKIE MONSTER

Assorted cookies including  
Chocolate chip, oatmeal  
and white chocolate  
macadamia  
Chocolate brownies  
Your choice of white or  
chocolate milk  
Coffee and tea  
(Per person) \$12

### THE TUTTI FRUITTI BREAK

Sliced fresh fruit tray  
Cranberry bread and  
banana bread  
Fruit yogurts  
Assorted juices  
Coffee, decaffeinated coffee  
and tea  
(Per person) \$13

### THE POLAR BREAK

Sheraton Cavalier's own  
sundae bar with your  
choice of toppings  
Chocolate and vanilla  
ice cream  
Frozen yogurt bars  
Ice cold bottled water  
(Per person) \$14

### THE CUPCAKE BREAK

Vanilla and chocolate  
cupcakes  
Truffles and almond clusters  
Ice cold milk and bottled  
iced coffee  
(Per person) \$16



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## Cavalier Working Luncheon Buffets

All luncheon buffets include:  
Freshly brewed coffee, decaffeinated coffee  
English and herbal teas and dessert tray

### CALIFORNIA WRAPS

Assorted tortilla shells with cream cheese and assorted fillings  
Tzatziki sauce  
Caesar salad  
Tossed salad with choice of dressing  
Fresh seasonal fruit slices  
(Minimum of 6 people) \$19

### THE PUB LUNCH

Caesar salad  
Chicken wings (Salt & pepper or medium)  
Deluxe pizzas  
Breadsticks  
Onion rings  
Coffee, decaffeinated coffee and tea  
(Minimum of 10 people) \$19

### THE ENTREPRENEUR

Soup of the day  
Assorted baguette sandwiches  
Assorted pickle and relish tray  
Fresh medley of fruit  
(Minimum of 6 people) \$20

### CHAIRMAN'S DELI

German potato salad  
Tossed green salad  
Deli sliced ham, roast beef, pastrami and sundried tomato  
Basil turkey breast  
Egg salad  
Shredded lettuce, tomato slices, pickles and onions  
Assorted domestic cheese  
Assorted buns and breads  
(Minimum of 10 people) \$22

### EXECUTIVE SANDWICHES

Soup of the day  
A variety of sandwiches filled with  
Roast beef, baby shrimp salad, smoked salmon,  
Sliced turkey breast, chicken salad and ham and cheese  
Caesar salad, tossed salad and baby spinach salad  
(Minimum of 10 people) \$23

### SUB STOP

Submarine buns  
Assortment of deli meats and cheeses  
Shredded lettuce, tomato, cucumber, dill pickle,  
Banana peppers and green olives  
Assorted vegetable tray with dip  
(Minimum of 10 people) \$21

Assorted dessert selections included in all luncheon buffets.  
Add soup of the day to any selection at \$1.50 per person.  
All prices exclusive of applicable taxes and gratuities.

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## Build Your Own Burger Bar

(Minimum of 20 people)

Deluxe gourmet burgers with all your favorite toppings

Choice of one type of burger:

Pure beef, Greek style, chicken or vegetarian burgers

BBQ sauce

Mayonnaise

Mustard

Ketchup

Relish

Mushrooms

Bacon

Lettuce

Tomato

Pickles

Onions

Mozzarella cheese

Jalapeño jack cheese

Cheddar cheese

Served with coleslaw, crispy fried onion rings or sweet potato fries

An assortment of pastries

Freshly brewed coffee, decaffeinated coffee and english tea

\$19

# WEEKEND OF THE CROP

## Cavalier Lunch Buffet

(Minimum of 10 people)

**Choose one:**

Roast beef au jus  
Roasted chicken with mushrooms  
Baked ham with pineapple sauce

**Choose one:**

Cheddar perogies with onion and bacon  
Shanghai noodles with chinese BBQ pork  
Beef bourguignon and three color pasta  
Steamed noodles with snow peas, cashew nuts and baby shrimp

**Includes "Build your own salad bar" with all your favorite toppings**

Mixed greens and romaine lettuce  
Broccoli  
Parmesan cheese  
Bacon bits  
Sunflower seeds  
Cucumber slices  
Tomatoes  
Croutons  
Diced eggs  
Olives

Assorted dessert tray

\$25



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## Sheraton Lunch Buffets

### **ROSA'S PASTA BAR**

Caesar salad, Roma salad and Italian garden salad  
Three types of pasta  
Served with Italian sausage, chicken and meatballs  
With tomato, meat and alfredo sauces  
Rolls and butter  
(Minimum of 15 people or maximum of 100 people)

\$23

### **CALGARY STAMPEDE**

Creamy coleslaw  
Potato salad  
Crispy greens and assorted dressings  
Juicy beef burgers  
Grilled hot dogs  
Baked beans  
Onion rings  
Fresh buns  
Lettuce, tomato, onions and cheese  
Condiments  
Ice cream sundae bar  
Chocolate brownies

\$28

### **BUILD YOUR OWN FAJITA BAR**

Chicken and beef  
Served with sweet peppers and onions, lettuce,  
cheese and tomatoes  
Served on flour tortilla with salsa, sour cream and  
tortilla chips  
A south western salad  
Seasonal fresh fruit  
(Minimum of 15 people)

\$23



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## Sheraton Lunch Buffets

(Minimum of 15 people)

### THE BEEF CARVER

Caesar salad and garden greens  
Tomato and cucumber salad with mandarin red onion rings  
and raspberry vinaigrette dressing  
Relish tray  
Roast baron of beef au jus  
Roasted chicken with rosemary  
Oven roasted potatoes  
Broccoli milanaise  
Assorted desserts

\$27

### THE ORIENTAL EXPRESS

Chicken and broccoli in black bean sauce  
Ginger beef  
Steamed rice  
Egg rolls  
Fortune cookies  
Assorted desserts

\$24

### THE CAVALIER CHICKEN BUFFET

Romaine lettuce  
Variety of dressings  
Sunflower seeds and sliced almonds  
Tomato and cucumber medley with raspberry vinaigrette  
Pickle and relish tray  
Roasted chicken chasseur  
Oven roasted potatoes  
Seasonal vegetable medley  
Ice cream sundae bar

\$24

Served with fresh assorted buns and butter.  
Freshly brewed coffee, decaffeinated coffee and english tea.  
All prices exclusive of applicable taxes and gratuities.

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## Luncheon Selections

**All entrées include:**

Choice of soup or salad  
Vegetable of the day  
Chef's choice of potato or rice  
Fresh assorted buns and butter  
Dessert and beverage

**SOUPS**

Chef's soup of the day  
Minestrone  
Broccoli and cheese  
Chicken noodle

**SALADS**

Fresh market greens with julienne vegetables and house dressing  
Baby spinach with almonds, red peppers and apple cider vinaigrette dressing  
Caesar salad  
Tomato and cucumber salad with mandarin sections, red onion rings and Raspberry vinaigrette dressing

**ENTRÉES**

Grilled 6oz. New York striploin with red wine glazed onions  
\$29

Grilled salmon fillet on citrus fruit and cilantro  
\$25

Grilled chicken supreme with pineapple mango sauce  
\$24

Grilled pork loin steak with mushroom sauce  
\$24

Chicken piccata with lemon sauce  
\$24

6oz. Alberta roast prime rib of beef au jus  
\$28



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# WHEELS OF THE CROP CREAM

## Lunch Desserts

Please choose one of the following selections:

Fruit flan  
Crème brûlée  
Chocolate pecan pie  
Cheesecake with chocolate sauce  
Chocolate mousse torte  
Raspberry mousse with chocolate sauce

Cavalier ice cream bar with chocolate sauce,  
strawberry sauce, coconut, rainbow sprinkles, smarties,  
marachino cherries,  
Oreo cookie crumbs and granola

(Per person) \$4



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## Dinner Starters

### APPETIZERS

Seared scallops on vegetables julienne and cream dressing  
\$9

Bruschetta toast points topped with marinated roma  
tomatoes and basil  
\$6

Antipasto plate with shrimp, provolone, peppers, olives,  
prosciutto, tomatoes, Genoa salami and a melon boat  
\$13

Jumbo shrimp cocktail  
\$14

### CHOICE OF A SOUP OR SALAD

(Additional selection \$3)

#### Soups

Wild mushroom  
Cream of asparagus  
Broccoli and cheddar cheese  
Carrot ginger soup  
Chicken consomme

#### Salads

Traditional caesar  
California salad with honey yogurt dressing  
Mesclum mix lettuce served with mango, mandarin orange and  
rasperry vinaigrette  
Greek salad  
Tomato and cucumber salad

### SORBET

Inquire about our chef's selection  
\$2

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## Dinner Entrée Selection

All dinner entrées include:

Choice of soup or salad  
Chef's choice of potato or rice and vegetables  
Choice of dessert  
Fresh rolls and creamy butter  
Freshly brewed coffee, decaffeinated coffee and tea

### Poultry

#### **BAKED SUPREME OF CHICKEN**

Stuffed with prosciutto ham and cambozola cheese  
\$39

#### **GRILLED SUPREME OF CHICKEN NEPTUNE**

Topped with crabmeat and shrimp served with lemon and lime cream sauce  
\$40

#### **SUPREME OF CHICKEN CORDON BLEU**

Stuffed with old fashion style ham and swiss cheese  
Served with peppercorn cream sauce  
\$37

#### **BAKED SUPREME OF CHICKEN**

Stuffed with wild mushroom and served with a wild mushroom cream sauce  
\$39

#### **GRILLED DUCK BREAST (MAXIMUM OF 80 PEOPLE)**

Served with a Grand Marnier orange sauce  
\$43

### Seafood

#### **POACHED HALIBUT**

Served with callico scallops and creamy dill and white wine sauce  
\$45

#### **BAKED SALMON FILLET CARDINAL**

Served with shrimp and lobster sauce  
\$40

#### **POACHED HADDOCK FILLET**

Served with baby shrimp, mushrooms, parsley and white wine sauce  
\$38

### Pork

#### **ROASTED STUFFED PORK LOIN**

Stuffed with a cranberry and apple dressing served with jus lie  
\$34

#### **BRAISED PORK TENDERLOIN**

Sautéed red onions and garlic, red cabernet sauvignon wine and herbs combined with pork jus  
\$38



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## Dinner Entrée Selection

**All dinner entrées include:**

Choice of soup or salad  
Chef's choice of potato or vegetables  
Choice of dessert  
Italian rolls and creamy butter  
Freshly brewed coffee, decaffeinated coffee and tea

**CARVER'S TRIPLE A ALBERTA BEEF**

Grilled New York steak served with sautéed mushrooms and Café de Paris butter (10oz.)

\$44

Alberta roast prime rib of beef au jus (8oz.)

\$44

Grilled beef tenderloin steak served with red onion and Merlot Confit (8oz.)

\$48

Roast top sirloin of beef with bordelaise jus

\$37

Roasted New York striploin au jus

\$42

Roasted Alberta beef tenderloin served Forestiere style

\$48



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# WINTER CREAM OF THE CROP

## Dinner Desserts

Toffee crème brûlée  
Chocolate supreme tower  
Tiramisu and raspberry pana cotta mousse  
Chocolate mousse torte  
New York style cheesecake with a Baileys Mocha sauce

### ICE CREAM SUNDAE BAR (Minimum of 50 guests)

Cavalier vanilla ice cream with  
Strawberry sauce, chocolate sauce, coconut granola  
Smarties, Oreo cookie crumbs  
Rainbow sparkles and maraschino cherries  
(Per person) \$4

Add bananas flambé with ice cream  
\$4



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### Sheraton Buffet

(Minimum of 40 guests)

Garden greens  
Tossed salad  
House dressing, french dressing and raspberry vinaigrette  
Marinated mushroom salad  
Caesar salad  
Oriental salad

Vegetable tray with dill dressing

Carved triple A roasted Alberta baron of beef

**Select one of the following:**

Baked cod with dill sauce  
Herb crusted chicken breast  
Carved roasted pork loin stuffed with wild mushroom  
served with a mushroom cream sauce

Creamy whipped potatoes  
Honey glazed carrots  
Broccoli milanese

**Dessert table:**

Strawberry mousse torte  
Carrot cake  
Almond pear flan  
Strawberry rhubarb pie  
Mini crème caramel  
Nanaimo bars  
Chocolate mousse torte  
Fruit flan  
Chocolate butter cream torte

Coffee or tea  
Fresh rolls and butter

\$39

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## Cavalier's Deluxe Buffet

(Minimum of 40 guests)

Garden greens  
Baby spinach leaves  
Spring baby greens  
Tomato and cucumber tray with orange mandarin sections  
and red onion rings  
House dressing, balsamic vinaigrette and  
raspberry vinaigrette  
Caesar salad  
Seafood pasta salad

Seafood terrine with dill dressing

Alberta prime rib with pan jus

### Select two of the following:

Roasted chicken chasseur  
Baked salmon with lobster sauce  
Roasted pork loin with apple and cranberry stuffing

Roasted potatoes  
Rice pilaf  
Vegetables in season

### Dessert table:

Chocolate fountain with fresh fruit and banana bread  
Cavalier ice cream sundae bar with all the trimmings  
Chocolate mousse torte  
Apple torte  
Carrot cake  
Fruit tartlets  
Mini crème brule  
Black forest cake  
Strawberry mousse torte  
Cream puffs

Coffee or tea  
Fresh rolls and butter

\$59



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## Dinner Buffet

(Minimum of 40 guests)

Baby greens  
Tossed salad  
Sun dried tomato and basil dressing, house dressing and  
rasberry vinaigrette  
Greek style pasta salad  
German potato salad with yogurt dressing  
Caesar salad

Gravlax with mustard dill dressing

Roast top sirloin of beef with cabernet sauvignon jus

### Select one of the following:

Roast leg of lamb  
Roasted chicken with rosemary  
Poached haddock with white wine sauce,  
mushrooms and parsley

Creamy whipped potatoes  
Selection of seasonal vegetables

### Dessert table:

Black forest cake  
Chocolate mousse torte  
Blueberry tartlets  
Almond tartlets  
Fruit flan  
Chocolate butter cream torte  
Mini crème brule  
Cheesecake

Coffee or tea  
Fresh rolls and butter

\$45



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# WEEKEND OF THE CROP

## Sheraton Supreme Buffet

(Minimum of 40 guests)

Baby spinach leaves  
Baby garden greens  
Tossed salad  
Pepper corn ranch dressing, french dressing and  
raspberry vinaigrette  
Greek salad  
Thai noodle salad with shrimp  
Caesar Salad

Asparagus with old fashion style ham and  
orange infused mayonnaise

Roast Triple A new york strip loin with bordeaux jus

**Select two of the following:**

Poached salmon with mustard dill cream sauce  
Grilled chicken breast "provence"  
Braised pork tender loin in onion and garlic sauce  
Carved ham with pineapple Grand Marnier sauce

Roasted baby potatoes  
Rice pilaf  
Green beans amandine  
Honey glazed carrots  
Cauliflower

**Dessert tray:**

Cavalier ice cream sundae bar with all the trimmings  
Assorted tartlets and chocolate mousse tortes

Coffee or tea  
Fresh rolls and butter

\$50



Sheraton

like  
**POEAS**  
IN A  
pod

## Vegetarian Selections

### **GRILLED SEASONAL VEGETABLE LASAGNA**

Marinated vegetables tossed in tomato sauce or alfredo sauce topped with spinach and four cheeses

### **VEGETABLE STRUDEL**

Roasted vegetables wrapped in phyllo with a zesty tomato sauce

### **BROILED TUSCAN VEGETABLES**

Assorted vegetable drizzled with olive oil and herbs broiled and baked with parmesan cheese and served on rice pilaf



Sheraton

COOL  
AS A

# CUCUMBER

## The Carvery

### TOP ROUNDS OF BEEF

Accompanied by cocktail rolls, onion mustard and freshly grated horseradish sauce (approximately 65 servings)

\$290

### ROASTED TENDERLOIN

Rolled in cracked black peppercorn and served with béarnaise sauce accompanied by cocktail rolls (approximately 35 servings)

\$295

### ROAST NEW YORK STRIPLOIN

Accompanied by cocktail rolls, onion mustard and freshly grated horseradish sauce (approximately 40 servings)

\$325

### WHOLE HONEY GLAZED HAM

Served with cocktail rolls, mayonnaise and dijon mustard (approximately 60 servings)

\$180

### ROAST PORKLOIN

Served with apple sauce and cocktail rolls (approximately 50 servings)

\$195

### WHOLE ROASTED BREAST OF TURKEY

Served with cranberry mayonnaise and cocktail rolls (approximately 50 servings)

\$195



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# piping **HOT**

## Sheraton Receptions

### COLD HORS D'OEUVRES (per dozen)

Variety of classic canapés  
\$24

Smoked salmon canapés  
\$26

Jumbo shrimp tower with  
lemon wedges and  
cocktail sauce  
(minimum of 100 shrimp per  
tower)  
\$200

Chilled smoked seafood  
platter  
\$210

Smoked salmon platter  
\$160

Variety of sushi  
\$31

Bruschetta crouton bowl  
(per bowl)  
\$30

Vietnamese spring rolls with  
peanut hoisin sauce  
\$31

Asparagus with prosciutto  
\$30

Hummus with pita bread  
\$29

Tapenade (per bowl)  
\$39

Crab puffs  
\$28

### DRY SNACKS

Nuts and bolts, potato chips  
and dip  
\$6

Nacho chips with salsa,  
sour cream and guacamole  
\$6

### HOT HORS D'OEUVRES (per dozen)

Greek style pork ribs  
\$25

Beef lollipops wrapped in  
bacon with Jack Daniels  
sauce  
\$27

Chicken wings  
(hot, mild, teriyaki, honey  
garlic, salt and pepper)  
\$16

Mini quiche lorraine  
\$17

Vegetable spring rolls  
\$19

Spinach and feta cheese  
triangles  
(spanikopita)  
\$23

Pork potstickers  
\$20

Coconut breaded shrimp  
\$24

Pacific rim sautéed garlic  
shrimp flambéed tableside  
(minimum 5 dozen)  
\$30 per dozen

Scallops wrapped in bacon  
\$29

Baked brie wrapped  
in phyllo pastry with  
cranberries  
(wheel serves 30 people)  
\$100

Mini beef wellington  
\$29

Chicken skewers  
\$25



Sheraton

# WINE & CHEESE OF THE CROP

## Sheraton Receptions

### THE CHEESE FACTORY

All cheese boards are a combination of imported and domestic cheese garnished with fresh fruit served with an assortment of crackers

<b>Intimate</b> (serves approximately 15 people)	\$120
<b>Small</b> (serves approximately 25 people)	\$200
<b>Medium</b> (serves approximately 50 people)	\$400
<b>Large</b> (serves approximately 100 people)	\$800

### THE VEGETABLE VENDOR

Fresh crisp broccoli, cauliflower, celery, cherry tomatoes, mushrooms and other seasonal vegetables with an array of dips

<b>Intimate</b> (serves approximately 15 people)	\$105
<b>Small</b> (serves approximately 25 people)	\$175
<b>Medium</b> (serves approximately 50 people)	\$350
<b>Large</b> (serves approximately 100 people)	\$700

### SEASONAL FRESH FRUIT MARKET

Sliced fresh fruit and berries

<b>Intimate</b> (serves approximately 15 people)	\$120
<b>Small</b> (serves approximately 25 people)	\$200
<b>Medium</b> (serves approximately 50 people)	\$400
<b>Large</b> (serves approximately 100 people)	\$750

like **PIZZAS**  
IN A  
pod

### Antonio's Pizzeria

12" Pie

**CHEESE**

A blend of delicious cheeses

\$20

**THE HAWAIIAN**

Pineapple, lean ham and mozzarella cheese

\$21

**VEGETARIAN**

Onion, mushroom, green pepper, sliced tomatoes, pineapple, black olives, mushrooms and double cheese

\$25

**TONY'S SUPER LOADED DELUXE PIZZA**

Pepperoni, salami, ham, green pepper, onions, tomatoes, pineapple, ground beef, black olives, mushrooms and double cheese

\$25

**PEPPERONI AND MUSHROOM PIZZA**

\$21

**Each additional item**

Shrimp, Italian sausage, salami, beef, onions and extra mozzarella cheese

\$1.50 per item

COOL  
AS A

# Cucumber

## Bar Suggestions

### HOTEL BAR BEVERAGE SERVICE

**Cash bar** - for groups where guests purchase their own tickets from cashier.

**Host bar** - for groups where the host will pay for all liquor, plus 18% gratuity.

Prices include bartender, ice, mixes and glasses. If the bar yield is under \$375.00, there will be a \$20.00 per hour charge for bartender.  
(minimum 3 hours)

	Cash Bar	Host Bar
House selections (1oz. - 28.4ml)	\$5.50	\$5.00
Premium brands (1oz. - 28.4ml)	\$5.75	\$5.25
House cocktails (caesar, screwdriver)	\$5.50	\$5.00
House liqueurs (1oz. - 28.4ml)	\$5.75	\$5.25
House wine (per glass)	\$5.50	\$5.00
(per bottle)	\$30.00	\$30.00
Domestic beer (per bottle)	\$5.50	\$5.00
Imported beer (per bottle)	\$5.75	\$5.25
Mike's Hard Lemonade (per bottle)	\$5.50	\$5.00
Smirnoff Ice (per bottle)	\$5.75	\$5.00
Fruit punch (40 servings)	\$49.00	\$49.00
Liquor punch (40 servings)	\$80.00	\$80.00



Sheraton

# WINE.

AND  
dine

## Wine Selection

<b>HOUSE WHITE WINE</b>	<b>Bottle</b>
Mission Hill Sonora Ranch Chardonnay (British Columbia)	\$30
<b>HOUSE RED WINE</b>	
Mission Hill Sonora Ranch Cabernet Sauvignon (British Columbia)	\$30
<b>RED WINE SELECTIONS</b>	
Peller Estate Heritage Series Merlot VQA (British Columbia)	\$32
Oxford Landing Cabernet Shiraz (Australia)	\$33
Santa Rita Cabernet Sauvignon (Chile)	\$33
Mirassou Pinot Noir (USA)	\$35
Wolf Blass Yellow Label Shiraz (Australia)	\$37
McWilliams Cabernet Sauvignon (Australia)	\$38
<b>WHITE WINE SELECTIONS</b>	
Peller Estate Heritage Series Chardonnay VQA (British Columbia)	\$32
Oxford Landing Sauvignon Blanc (Australia)	\$33
Santa Rita Sauvignon Blanc (Chile)	\$33
Sonora Ranch Pinot Grigio (British Columbia)	\$35
Wolf Blass Yellow Label Chardonnay (Australia)	\$37
E & J Gallo Chardonnay (USA)	\$32
<b>ROSE/ BLUSH</b>	
Ernest & Julio Gallo White Zinfandel (USA)	\$32
<b>CHAMPAGNES/ SPARKLING WINE</b>	
Presidents Grand Reserve (Canada)	\$30
Korbel Brut (USA)	\$33
G.H. Mumms Dry (France)	\$90

# WINTER

OF THE  
crop

## Holiday Buffet

(minimum of 40 guests)

### Salads

Butterleaf lettuce with sweet orange dressing  
Caesar salad  
Greek salad  
Pasta salad  
Tomato and cucumber with raspberry vinaigrette dressing

### Carved items - choice of two

Roasted turkey  
Baked ham with pineapple sauce  
Roast top sirloin of beef au jus

### Hot items

Sage vegetable dressing and cranberry sauce  
Seasonal vegetables  
Creamy whipped potatoes

### Cold items

A selection of cheeses  
Antipasta platter with proscutto, melon and gherkins  
Gravlax with mustard sauce

### Dessert table

An array of festive desserts  
Including black forest, cheesecake and  
chocolate mousse torte

Coffee or tea  
Fresh rolls and butter

\$42

like  
**POEAS**  
IN A  
pod

Plate Service  
Traditional Turkey Dinner

**Your choice of:**

Carrot ginger soup  
Mesculum salad with mango and mandarin with raspberry vinaigrette dressing

**Roast turkey with gravy**

Vegetable sage dressing  
Cranberry sauce  
Seasonal vegetables  
Creamy whipped potatoes

**Your choice of:**

Apple pie with whipped cream  
Pumpkin cheesecake  
Chocolate torte

Coffee or tea  
Fresh rolls and butter

\$37



COOL  
AS A

cucumber

## The Annual Ritual. The Office Christmas Party

This year, take the elevator home from your Christmas Party.

Everyone recognizes the basic need for fun. So this Christmas after your party's over, why not stay at the Sheraton Cavalier?

A special guestroom rate will be extended to all employees attending the party. Call us direct to make your reservation!

(403) 291-0192

Corner of 32nd Avenue and Barlow Trail NE

Calgary, Alberta

[www.sheratoncavaliercalgary.com](http://www.sheratoncavaliercalgary.com)