

**ENMAX**  
**CENTRE**

wedding guide 

2019/2020 MENU

# welcome

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ENMAX Centre team is committed to supporting our neighbours, our local farmers and our community by SOURCING SEASONAL, REGIONAL AND SUSTAINABLE INGREDIENTS as often as possible.

We are LEADERS IN HOSPITALITY when it comes to preparation, plating and servicing.

We reduce waste by limiting disposable items,

We operate a waste management system.

Local food is TASTIER, HEALTHIER and SUPPORTS OUR ECONOMY.

It's not only the SMART thing to do, it is the RIGHT THING TO DO.

We strive to create unique and delicious menus using amazing flavour profiles and ingredients. We have over 1600 recipes in our portfolio. If you don't see what you are looking for let us know and we will customize a menu to your budget and vision.



*Our talented culinary team can turn many of your menu selections into vegan, vegetarian, gluten free or lactose free dishes. Ask your Event Planner for more information. Use the symbols below to identify options that already respond to some of the most common dietary concerns.*

Vegan  Gluten Free 

**Food and beverage charges are subject to all applicable taxes and a 15% gratuity.**

# catering & events

The Corporate Catering Team at ENMAX Centre believes every event should be a truly unique occasion. Our professional event staff will work closely with you to design a fully customized event that suits your specific needs. Choose from a delectable buffet or our formal multi-course plated dinners. Coffee and tea service is complimentary with all catering packages.

We offer a complete range of room layouts including: tradeshow, mix 'n' mingle, banquet, classroom, and conference style. AV equipment is available including a projector, portable screen, and a small stage and podium for speaking engagements.

**Our team strives to set the precedent for service and atmosphere at an affordable price. We are devoted to creating an unforgettable event that is unique to you.**



# be a guest at your own party

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From parties, weddings, galas, corporate development, grand openings, and fund raising, ENMAX Centre is dedicated to providing you outstanding hospitality and attention to detail, all while upholding the standards of excellence in catering that we are known for.

Options! ENMAX Centre catering has over 1600 menu items. If you do not see what you are hoping for, please collaborate with your event planner to develop an exciting custom menu to match your budget and vision.

## *Set-Up & Clean-Up*

From start to finish, ENMAX Centre's experienced catering crew takes care of all the daunting details in setting up before guests arrive and cleaning up after they depart. Sit back, and enjoy the party.

## *Celebrate Great Times*

ENMAX Centre's catering room is a premier, luxury event venue located within the ENMAX Centre offering elegant surroundings, with thoughtful planning and an impeccable level of personalized service. ENMAX Centre delivers a decidedly different experience. Soaring windows, natural light, and a convenient location make ENMAX Centre a perfect venue for everything from weddings to corporate functions and galas. From large to small, concerts to sports, weddings to corporate functions, we are the event specialists.

## *Rentals & Staffing*

Chairs, tables, linens, napkins, chafers, dinnerware, flatware, and glassware. ENMAX Centre offers outside rentals for all your offsite catering needs.

### **CONTACT US:**

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Suite & Wedding Coordinator, ENMAX CENTRE



# enhancements

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# enhancements

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## **so very sweet**

Assorted squares and cakes  
Chocolate dipped strawberries  
Candies  
\$12.95 per person

## **ice cream lovers**

Scoops of chocolate, coffee, and vanilla ice cream  
Mixed berry sauce, chocolate sauce, caramel sauce, fresh fruit slices, and whipped cream with sprinkles, candies, and nuts (optional)  
\$12.95 per person

## **popcorn bar**

Popcorn, candies, chocolates, savoury mixes, and seasonings  
\$6 per person

## **cookies & cream**

Variety of Chef's gourmet cookies  
Assorted childhood favourite cookies  
2%, chocolate, and almond milk  
\$8.95 per person

## **candy accents**

Colourful selection of sweets and treats for your guests to enjoy. Selection of hard, soft, sour, and sweet candies.  
\$5 per person



# dinner

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# entrées

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Chicken breast stuffed with goats cheese, sautéed spinach, sundried tomatoes, roasted pine nuts	\$26
Alberta carved beef served with horseradish and pepper-corn sauced	\$29
Pork loin stuffed with chorizo and peppers	\$27
Oven seared salmon fillet with Beaujolais and tomato beurre blanc	\$28
Vegan option 	\$26
Prime rib with Bordeaux reduction	\$33
Tenderloin with rosemary and thyme demi-glace	\$38
Sautéed veal Oscar topped with asparagus spears, crab, and hollandaise	\$36
Baby back pork ribs	\$27
Creamy coconut chicken	\$26

Entrées include relish & cheese platter, Chef's choice of starch, vegetables, and tossed greens

Assorted rolls and butter

Roasted blend coffee, punch and assorted teas

# desserts

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Black forest 	\$4/pp
Cherry whiskey cheesecake	\$4/pp
Turtle cheesecake 	\$5/pp
Red velvet cake	\$4/pp
Carrot cake	\$3/pp
Black out torte	\$3/pp
Caramel pecan pie	\$3/pp
Lemon lavender bites	\$3/pp
Chef's assorted	\$4/pp
Chocolate caramel mousse	\$3/pp
Pistachio Panna cotta	\$3/pp

# classic buffet

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## choose two salads:

Hearts of romaine Caesar salad croutons and Parmigiano-Reggiano  
Mixed greens with herb vinaigrette  
Parmigiano-Reggiano pasta salad

## choose one side:

Scalloped potatoes  
Rosemary baby roasted potatoes  
Garlic mashed potatoes  
Basmati rice  
Tomato basil farfalle  
Ratatouille  
Quinoa pilaf  
Stuffing

## choose two entrées :

Carved roasted beef with gravy and horseradish  
Creamy coconut chicken  
Carolina style smoked pork loin with BBQ and apple crush  
Salmon in tarragon butter sauce  
Sage rubbed turkey with gravy  
Asian noodles with tofu and vegetables marinated with rice wine and ginger  
Chicken parmesan  
Chef's ravioli tomato and fresh herb sauce

## choose two dessert:

Assorted cheesecakes  
Dainty cakes & bars  
Fresh sliced seasonal fruit platter  
Chocolate lover's desserts

Includes seasonal vegetable medley, rolls, butter  
Roasted blend coffee, decaf, and assorted teas  
\$35 per person



# deluxe buffet

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## salads and platters:

Artisan deli meats and cheese board  
Antipasto and crudité platter  
Panzanella salad  
Mixed greens with herb vinaigrette

## choose two sides:

Scalloped potatoes  
Rosemary baby roasted potatoes  
Garlic mashed potatoes  
Basmati rice  
Tomato basil farfalle  
Ratatouille  
Quinoa pilaf  
Stuffing  
Cumin scented basmati rice

## entrées—served with seasonal vegetables:

Carved AAA Striploin with mushroom sauce and horseradish  
Honey glazed butternut squash ravioli with brown butter  
Chicken cordon bleu

## dessert:

Wedged fruit and berries with honey and yogurt dip  
Selection of cakes and cheesecakes

Includes rolls and butter

Roasted blend coffee, punch, and assorted teas

\$38 per person

Minimum 50 guests



# a little Italy buffet

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Tomato basil bisque

Caesar salad with romaine hearts, Parmigiano-Reggiano, smoked bacon bites, and housemade croutons side

Hot house organic greens, roma tomatoes, and Italian style dressing

Parmesan chicken **or** bruschetta chicken

Italian sausage with peppers and onions

Bolognese pasta

Tuscany inspired garden vegetable medley

Assorted bakery rolls, focaccia, butter, and balsamic vinegar/oil

Tiramisu and lemon squares

Fruit platter 🌿 🍷

Roasted blend coffee, punch and assorted teas

\$30 per person, served buffet style



# dinner buffet packages

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choose one:

- Chicken fajitas, black beans, with condiments, sauces, soft shells, veggies, cheeses, tortilla chips, rice, tortilla soup, tossed salad, and Chef's dessert
- Smoked pulled pork, coconut chicken, loaded potato rolls, coleslaw, honey coconut sweet potatoes, brioche buns, and coconut rice pudding and lemon squares
- Ginger beef, spring rolls, dry ribs, Thai salad, stir fried vegetables, noodles, rice, and fortune cookies and sweets
- Roast beef with gravy and horseradish, mashed potatoes, tossed salad, Chef's vegetables, buns and butter, and a variety of cakes and squares
- Lasagna, caprese salad, tomato bruschetta, tossed salad, Chef's vegetable, Caesar salad, garlic bread, and tiramisu
- Mediterranean with chicken souvlaki, beef souvlaki, tossed greens, Greek salad, rice pilaf, tzatziki, hummus, and pita bread served with fresh fruit
- Butter chicken, vegan vindaloo, aromatic rice, naan bread, seasonal vegetables and Chef's cakes
- Low and low side ribs, smoked BBQ chicken, potato salad, pickle tray, coleslaw, spinach salad, dinner rolls and butter, with white chocolate brownies and cookies
- Southern fried chicken and waffles with honey and sweet mustard, bayou shrimp creole, and dirty rice, with lemon squares
- Build your own burger bar– burgers, buns, waffle fries, salad, condiments, onions, lettuce, tomatoes, bacon, cheese, variety of sauces, popcorn, & sweets
- Brunch buffet– cinnamon buns, waffles, breakfast potatoes, bacon, chicken fingers, egg benedict, toast, bagels, asparagus, sautéed spinach, sliced tomatoes, mimosa station & fruit platter

\*Includes roasted blend coffee, punch and assorted teas

\$27 per person

# reception

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# reception items

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ordered by the dozen

Salmon cakes with dill aioli

Steak morsel skewers with bruschetta and feta drizzled with balsamic glaze

Southwestern spring rolls with salsa

Loaded potato spring rolls

Truffle kissed mac and cheese profiterole

Spinach and feta phyllo triangle

Chicken skewer a la grecque with tzatziki

Bacon wrapped jalapenos and cream cheese

Spicy madras vegetable samosa

Pork satay with pineapple and teriyaki infusion

Seafood canapés

Spanakopita 

Parmesan & black pepper steak fries

Market fresh fruit skewers

Seasoned yam fries with lemon aioli

\$34 per dozen stationary

\$36 per dozen passed



# deluxe hot hors d'oeuvres

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ordered by the dozen

Pan seared crab cakes with lemon infused aioli

Beef wellington bouchée

Gnocchi with prosciutto and gorgonzola on a tasting spoon

Lobster thermidor in a pastry cup baked with gruyere cheese

\$36 per dozen stationary

\$39 per dozen passed

# cold canapés

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Smashed avocado crostini

Smoked salmon pinwheel with goat cheese mousse, capers, and red onion

Seared ahi tuna with spiced mango salsa

Beef carpaccio on crostini with horseradish cream and shave daikon

Louisiana style tiger prawn

\$36 per dozen stationary

\$39 per dozen passed

# party combo

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Housemade meatballs, mozzarella sticks with marinara, perogies, waffle fries, chicken bites, antojitos, vegetables and dip

5 dozen of each type per combo, served with nachos and salsa

\$375



# specialty items

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Chilled shrimp with lemon and cocktail sauce (120 pieces)	\$100
Charcuterie platter featuring assorted cured, smoked, artisanal meats (serves 40)	\$200
Oysters Rockefeller with gruyere and spinach on the half shell (50 pieces)	\$125
Gourmet cheese, fruit, cracker display (serves 40)	\$90
Choice of pizzas (8 slices): spicy chicken, smoked ham, pineapple, and mushroom, angry Italian	\$20 each
Spinach and artichoke dip with cream cheese and asiago, sliced baguettes and tortillas for dipping (serves 40-50)	\$90
Harvest fresh crudité accompanied by our in house chipotle ranch dipping sauce (serves 50-60)	\$70
Bruschetta, prosciutto, sliced melon, smoked salmon, whipped lemon cream cheese, warmed candied brie, artisan bread sticks, crudities (serves 40)	\$120
Pretzels, kettle chips, or tortilla chips with salsa	\$8 per basket



# cold signature items

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## by the dozen

Antipasto—marinated vegetables with assorted spreads, olives, crackers, and breads	\$30
Asian vegetable taco—Asian blend of vegetables, light soy glaze, crisp wonton taco shell	\$24
Fruit & cheese kabob—cantaloupe and honeydew balls, Swiss, and Irish Dubliner cheese	\$30
Sausage & cheese kabob—double smoked farmer sausage, cheddar cheese, and grape tomato	\$21
Fresh tomato bruschetta with parmesan crusted crostini	\$18
BLT canapé—crisp bacon, herb leaf, cherry tomato, and roasted aioli on a crostini	\$26
Curried deviled eggs—with bacon and caramelized onion	\$21
Salmon cucumber canapé—fresh English cucumber filled with smoked salmon and dill & lemon cream cheese	\$33
Caprese skewers—tomato, basil, and buffalo mozzarella drizzled with balsamic glaze	\$30



# hot signature items

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## by the dozen

Miniature soft fish tacos served with Asian slaw and cusabi dressing	\$48
Shaved peppercorn beef with horseradish cream on crostini	\$24
Cocktail meatballs in honey garlic	\$18
Spiced chicken fingers with Chef's chipotle ranch for dipping	\$27
Perogy & sausage skewers with sour cream and topped with sauerkraut	\$30
Assorted chicken wings—your choice of flavour: hot, BBQ, teriyaki, buffalo, salt & pepper, roasted red peppers (minimum 24 per flavour)	\$14
Mini quesadilla—filled with a blend of cheese, roasted tomato, and green onion	\$33
Falafels with tzatziki	\$30
Pork bites with chipotle ranch	\$18
Southwest spring rolls with salsa	\$34
Loaded baked potato spring rolls topped with bacon and served with sour cream for dipping	\$30
Mini grilled cheese with tomato basil shots	\$48



# enhancements

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serves 40

Seafood tower	\$560
Candy bar	\$200
Mimosa station—fruit, herbs, pineapple, mango, and orange juice with prosecco	\$320
Sangria bar—fruit, herbs, sweets, and assorted fruit juices, red and white wine	\$320
Sweet & savoury—candy, chocolate, popcorn, trail mix, cheese and crackers	\$180
La grecque—3 types of olives, pickles, pickled onion, radishes, pickled asparagus, pickled peppers, stuffed peppers, cheese spread, baba ghanoush, hummus, pita, and naan	\$200

# action food stations

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Food stations enhance your reception. Appetizer portions are offered for a maximum of two hours and a minimum of 50 guests. Dinner size portions are available; please ask your event planner for pricing. Enhance your reception with the following stations:

## **chef attended—the carvery**

Smoked pulled pork tacos served with coleslaw

\$4/pp

In house slow braised beef brisket on a slider with housemade BBQ sauce \$5/pp

Louisiana inspired shrimp po'boy hoagie bun, battered shrimp, creole mustard, lettuce, tomato, mayonnaise, garlic pickle spear, and a side of Louisiana hot sauce

\$7/pp

Roasted sage crusted turkey breast served with cranberry chutney and seasoned mayonnaise served on focaccia

\$7/pp

AAA Alberta striploin sliced with creamed horseradish

\$8/pp

## **martini mashed potato action station**

Mashed potatoes, sour cream, salsa, bacon, chives, cheddar, jalapenos \$7/pp

## **poutine station**

Waffle fries, bacon bites, cheese curds, gravy, and sautéed onions \$6/pp

## **mini beef brisket slider station**

In-house smoked beef brisket sliders served on mini brioche with your choice of sweet potatoes & chipotle ranch, house-cut fries & ketchup, or coleslaw \$8/pp

## **taco 'bout a party!**

Choice of ground beef, chicken, or fish, served with mini soft and hard shells, salsa, sour cream, guacamole, (mango salsa and cusabi aioli for fish choice), green onion, beans, lettuce, tomato, peppers, cheese, coleslaw, and jalapenos \$10/pp

## **banh-mi sandwich station**

Vietnamese style banh-mi sandwiches on crispy roll—choose pork or chicken accompanied by shredded lettuce and carrot slaw \$9/pp

## **asian fusion**

Noodles, Asian slaw, bean sprouts, scallions, lime wedges, stir-fried vegetables, sesame seeds, and a variety of sauces \$6/pp, add shrimp, pork, or chicken for \$5/pp

## **life is a carnival**

Warm pretzels and mini pogo sticks with choices of melted butter, honey mustard, mustard, ketchup, and queso dip, cotton candy, popcorn with a variety of seasonings and butter \$11/pp

## **wafflicious**

Belgium waffles, whipped cream, bacon jam, maple syrup, chocolate bits, cherry pie filling, peaches, blueberries, preserves, Nutella, bananas, whipped butter, and sprinkles \$10/pp



## **Late lunch-** per person available after 8pm minimum 20 guests

**Hot dogs-** chili, bacon bites, sauerkraut, banana peppers, pickles, queso, sauces, & chips \$9/pp

**Build your own Bunwich-** deli meat, cheese platter, relish plate, lettuce, tomato, onion, and vegetable platter with sauces \$6/pp

**Deconstructed taco in a bag-** ground beef, shredded cheese, lettuce, tomatoes, onions, variety of sauces and individual bags of Doritos \$8/pp

**Fusion take out-** spring rolls, ginger beef, sweet & sour chicken, lo mein, stir fried vegetables, fried rice, kimchi, sauces, fortunate cookies \$10/pp

**BYO Taco-** Choice of ground beef or chicken served with mini soft and hard shells, salsa, sour cream, green onion, lettuce, tomato, cheese, and jalapenos \$8/pp

**Fast food bites-** beef sliders, onion rings & fries \$8/pp

**Pretzels-** Soft pretzels with a variety of salts, sugars, and sauces  
Cinnamon sugar, Italian herb, rock salt, hot butter, queso, beer dip  
\$6.5/pp

**Popcorn-** assorted flavourings & butter \$3/pp

**Dippers-** tortilla chips, salsa, sour cream, guacamole, queso, antojitos, vegetables, chipotle ranch &6/pp

**Pub fare-** chicken wings 2 flavours, dry ribs, chips & salsa, potato skins, waffle fries, gyozas, veggies & dip 9/pp



## Alternative choices

Soups- Chili beef or vegetarian, vegetable pot roast, buffalo chicken, chicken corn chowder, roasted chicken noodle, chicken tortilla, sautéed mushroom and onion bisque, loaded baked potato, minestrone, Italian wedding, broccoli and cheese, chicken gumbo creole, thai chicken, coconut cream, beef barley, creamy vegetable, clam chowder, potato leek

Salads- authentic greek, greek pasta, creamy pasta, noodle, Asian slaw, coleslaw, cucumber tomato, caprese, spinach with bacon & egg, broccoli cheddar, roasted beet, watermelon feta, thai noodle, marinated vegetable, sweet potato, potato, berry kale salad

Starch- Roasted herb and garlic potatoes, loaded potato rolls, potato au gratin, fingerling potatoes, crispy roundel, tomato basil penne, whipped mashed, baked potatoes, twice baked loaded potatoes, mushroom risotto, mac & cheese, savory couscous, fried rice, Spanish rice, dirty rice, yam fries, rice pilaf, mashed cauliflower, fry bread, garlic bread, quinoa, hash browns, latkes, roasted honey garlic cauliflower, jasmine rice, perogies

Chicken entrees- chicken cordon bleu, sundried tomato, feta, & spinach stuffed chicken, roasted chicken, teriyaki, southern fried, souvlaki, balsamic chicken, pancetta chicken cutlet, chicken masala, piccata, themed & ethnic chicken dishes available

Pork- smoked moonshine spiked pulled pork, Maple mustard glazed ham, smoked ham, sausage, scaloppini, souvlaki, spiced pork sirloin, sweet & spicy pork chops, baby back ribs, themed & ethnic pork dishes available

Fish- puttanesca cod, green tea salmon, battered haddock, lemon dill salmon, shucked oysters, mussels in white wine & garlic, smoked salmon with cilantro aioli, themed & ethnic fish dishes available

Beef- smoked giant ribs, grass fed smoked brisket, prime rib, tenderloin, beef medallion's, London broil, beef wellington, saltimbocca, steak, veal masala, cabbage rolls, themed & ethnic chicken dishes available

**Vegan-** stuffed peppers, vindaloo, smoked tofu, falafels, beyond meat sausage or burger patties, stirfry, BBQ jackfruit, garlic & thyme pan seared mushrooms

**Pasta-** beef stroganoff, braised beef ravioli, crab & lobster ravioli, butternut squash ravioli, 4 cheese tortelloni, vegetarian lasagna, beef lasagna, penne Bolognese, spinach & beef manicotti, farfalle carbonara, bacon mac & cheese, eggplant parmigiana

\*Some alternatives may change the price of your meal our catering coordinator will help you develop your perfect menu within your budget.