



# Banff Ave

BREWING CO.

## FUNCTION FOOD MENU



### BOARDS & PLATTERS

Choose your favourite platter for grazing, mixing and socializing.

**\$32 PER PERSON**

#### Charcuterie & Cheese Board GF+

Locally sourced cured meats, Canadian cheese, pickles & olives, preserve & chutney, grainy mustard, crackers

#### Crudite Platter V, DF+

Assortment of fresh vegetables, served with hummus, buttermilk ranch, blue cheese dip

#### Sweets V, DF+

House decadent squares & cookies, local & exotic fruit, seasonal berries

### THE CROWD PLEASER

Family-style meal with the essentials: pizzas, wings and greens.

**\$38 PER PERSON**



#### SALADS

##### Cascade Salad V, VG+

Crumbled feta, tender greens, roasted apple, cucumber, pickled red onion, smoky pecans, apple cider vinaigrette

##### Caesar Salad GF+

Crisp romaine, bacon, balsamic croutons, parmesan, creamy Caesar dressing

#### CHICKEN WINGS DF+, GF+

4-5 wings per person, with ranch for dipping

#### BBQ

##### Frank's Red Hot

##### Salt & Pepper

#### DETROIT DEEP-DISH PIZZAS

Sub cauliflower crust \$5  
Cut into 8, 3-4pcs per person

##### G.O.A.T. V

Crumbled goat cheese, caramelized onions, rosemary, honey, olive oil

##### Birria

Spiced ground beef, feta, mozzarella blend, charred onion, quajillo pepper, green goddess, toasted seeds, cilantro

##### PB & J

Roasted pineapple, bacon, fresh jalapeno, mozzarella blend, tomato sauce, 5-0 BBQ sauce

##### Basic Bomber

Pepperoni, bacon, mushrooms, mozzarella blend, roasted garlic, tomato sauce

GF gluten friendly

DF dairy free

V vegetarian

VG vegan

+ with modifications



## BUFFET #1

**\$45 PER PERSON**

### Caesar Salad GF+

Crisp romaine, bacon, balsamic croutons, parmesan, creamy Caesar dressing

### Cascade Salad V, VG+

Crumbled feta, tender greens, roasted apple, cucumber, pickled red onion, smoky pecans, apple cider vinaigrette

### Chicken Picatta

Breaded chicken cutlet, mushrooms, capers, lemon, roasted chicken stock. Served with new potatoes and green beans

### Classic Meatballs

Braised in roasted garlic, red wine tomato sauce. Served with sauteed greens and buttered noodles

### Sweets V

Assortment of house baked cookies

## BUFFET #2

**\$55 PER PERSON**

### Caesar Salad GF+

Crisp romaine, bacon, balsamic croutons, parmesan, creamy Caesar dressing

### Cascade Salad V, VG+

Crumbled feta, tender greens, roasted apple, cucumber, pickled red onion, smoky pecans, apple cider vinaigrette

### Crudite & Dip

Crisp seasonal veggies and house hummus

### West Coast Salmon

On curried basmati rice, roasted nigella tomatoes, jalapeno & cilantro crema

### Roasted Alberta Striploin

With button mushrooms, sticky onion gravy, roasted new potatoes and seasonal veggies

### Sweets V

Assortment of house baked cookies and dessert squares

## PLATED DINNER

Simplify the planning process - guests can make their meal choice at the event!

**\$45 PER PERSON**

### SOUP & SALADS

#### Chefs Featured Soup

OR

### Caesar Salad GF+

Crisp romaine, bacon, balsamic croutons, parmesan, creamy Caesar dressing

### MAINS

#### Seared West

#### Coast Salmon GF

Curried basmati rice, roasted nigella tomatoes, jalapeno & cilantro crema

OR

#### BBQ Glazed Meatloaf

Bison, beef & pork, seasonal veg, Yukon spun mash, sticky onion gravy

OR

#### Aussie Chicken Parm

Panko-breaded chicken breast, rich marinara, mozzarella blend, served with fries and cascade salad

OR

#### Rigatoni il Giardino V, VG+, DF+

Crumbled goat cheese, blistered tomatoes, arugula, summer squash, rosé sauce

### DESSERTS

#### Carrot Cake V

Walnuts, caramel sauce, mulled cranberries, vanilla ice cream

