

Buffet Breakfast

Minimum of 20 people • Pricing is per person • Additional \$8 per person will apply if minimum is not met
To ensure all buffets selections provide best culinary experiences to our guest, buffets are on display for maximum of 2 hours

Classic Continental \$19

Assorted breakfast juices
Seasonal fresh cut fruits and berries
Oven fresh breakfast pastries
Assorted fruit yogurt
Butter, margarine and fruit preserves
Freshly brewed Lavazza coffee and gourmet
Tazo tea selections

Health & Wellness \$21

100% pure orange juice
V8 juice shooters
Seasonal fresh cut fruits and berries with
honey mint yogurt dip
Freshly baked all bran muffins
Whole wheat bagel with low fat
cream cheese
House specialty granola
Corn, green peas egg succotash
Steel cut oatmeal
(raisins, almonds, cranberries, Demerara
sugar, skim milk)
Freshly brewed Lavazza coffee and gourmet
Tazo tea selections

The Indian \$33

Assorted breakfast juices
Assorted flavoured lassi shooters
Seasonal fresh cut fruits and berries
Amritsari pindi choley
Mathura ke dubki wale aloo bhaji
Fresh hand rolled puris
Mumbai style egg bhurji with pav
Achar and sweet chutney
Indian ginger and cardamom chai
Jalebi

The Canadian \$25

Assorted breakfast juices
Seasonal fresh cut fruits and berries
Oven fresh breakfast pastries
Free-range scrambled eggs topped with
old aged cheddar and scallions
Crispy finest double smoked bacon
Alberta pork sausages
Kennebec hash brown tossed with green
onions
Butter, margarine and fruit preserves
Freshly brewed Lavazza coffee and gourmet
Tazo tea selections

The Evario Signature \$36

100% pure orange juice
Assorted fruit smoothie shooters
Assorted yogurt parfait
Fruit kebabs with honey mint and basil
yogurt dip
Freshly baked pain au chocolat, butter
croissants, mini muffins and fruit scones
Baked spinach and feta turnovers
Biscuit benny with pea meal Canadian bacon
and creole hollandaise
Sautéed mushrooms with grape tomatoes,
spinach topped with crispy kale
Alberta chorizo sausages
Baked sweet potato hash brown with
rosemary herb butter
Breakfast grain breads with choice of house
made flavoured butters and fruit preserves
Freshly brewed Lavazza coffee and gourmet
Tazo tea selections

Chef Attended Omelet Station \$8

Attendance for maximum of 1.5 hours Minimum 35 People • Pricing is per person
Custom made omelets: Smoked ham, Applewood bacon, button mushrooms, spinach,
tomatoes, bell peppers, onions, cheddar cheese blend

Breakfast Enhancement

Pricing is per person

Assorted plain and multigrain bagel with herb butter **\$5**

Cereal bar with assorted nuts and dried berries **\$6**

Assorted fruit smoothie (3 flavours) **\$6**

Steel cut oatmeal with raisins, assorted nuts, dried berries and brown sugar **\$7**

Free range scrambled egg topped with aged cheddar and chives **\$7**

Buttermilk pancake with maple flavoured syrup **\$7**

Gluten free chicken sausage **\$7**

Turkey and cranberry sausage **\$7**

Belgian waffles with whipped cream and seasonal berry compote **\$7**

Eggs benedict **\$8**

Breakfast charcuterie cold platter **\$8**

Cinnamon French toast with whipped cream, seasonal berry and maple flavoured syrup **\$8**

Sliced Atlantic smoked salmon platter **\$9**

Plated Breakfast

Minimum of 20 people • Pricing is per person • Additional \$8 per person will apply if minimum is not met

All Plated Breakfasts are served with fresh orange juice, assorted breakfast bakery basket with butter, margarine, fruit preserves and freshly brewed Lavazza coffee and gourmet Tazo tea selections

British Biscuit Benny **\$25**

Two poached egg, smoked Canadian baby back bacon served on buttermilk biscuit with creole hollandaise, fingerling potatoes, sweet onion, topped with fine chopped Italian parsley and smoked Hungarian paprika

Denver Omelet **\$26**

A classic American style omelet with ham, peppers, onion, cheddar cheese served with Kennebec hash brown multigrain toast and smoked crisp bacon

AAA Alberta Beef Steak & Eggs **\$33**

Medium rare 5oz sirloin steak served with poached egg, hollandaise, bacon, hash brown and crispy kale

Masala Uttapam **\$22**

Griddle cooked rice pancakes topped with onions, tomatoes, cilantro, green chilies served with traditional coconut chutney and sambhar



A la Carte Break

Hot Beverage

Freshly brewed Lavazza coffee and gourmet Tazo teas selections **\$4 per person**

Cold Beverage

Bottled water **\$3 per bottle**

Selection of soft beverage (341ml cans) **\$3.5 per can**

Bottled juice **\$3.5 per bottle**

Snack

Whole fruits **\$3 per person**

Assorted fruit yogurt **\$3 per person**

Vegetable tray with duo of dips **\$4 per person**

Selection of bananas, cranberry and lemon loaf (choose 1) **\$4 per person**

Assorted granola and cereal bars **\$5 per person**

Pretzels with duo of mustards **\$5 per person**

Brownies and dessert squares **\$5 per person**

Selection of morning breakfast pastries (2 per person) **\$6 per person**

Bagels with cream cheese and fruit preserves **\$6 per person**

Seasonal fresh cut fruits platter with berries and grapes **\$7 per person**

Assorted freshly baked cookies (min 1 dozen) **\$36 per dozen**

Themed Break

Pricing is per person

All Themed Breaks are served with freshly brewed Lavazza coffee and gourmet Tazo tea selections

Cookie Jar \$14

Freshly baked oatmeal and raisins, chocolate chip, peanut butter cookies

Chip & Dip \$15

Hummus and pita chips

Tzaziki with vegetable crudités

Mini pretzels with mustard duo

Nacho corn chips, salsa and sour cream

Indian Street \$15

Vada pav with garlic chili spread and tamarind chutney

Kesar jalebi

Ginger and cardamom tea

Sweet Tooth \$19

Assorted candies, chocolates, sours, licorice, twizzlers, ice cream sundaes

British Afternoon Tea \$22

Fresh scones

Selection of signature finger sandwiches (2 per person)

Selection of mini quiche

Key lime mini tarts

Raspberry panna cotta

Served with gourmet Pure Leaf tea selections

Morning Glory \$17

Chef's selection of mini apple, maple, raspberry and cinnamon danishes

Assorted packaged fruit yogurt

Sliced seasonal fruits with grapes and berries

Healthy individual granola bars

Revitalize \$16

Individual energy bars

House made granola mix with dried fruits

Honey yogurt

Mango and mixed berry smoothie

Sliced seasonal fruits with grapes and berries



Buffet Lunch

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Global Salad Bar \$38

Canadian farm salad assorted organic greens, tomatoes, cucumbers, bell peppers, with duo of dressings and cheese

Italian caprese salad baby cherry tomato, mozzarella, sweet basil, first pressed olive oil and salt

American cobb salad fresh organic greens, boiled eggs, sliced chicken breast, bacon, avocados, grape tomatoes, cucumbers, sliced red onions

Israeli tabbouleh bulgur, olive oil, lemon juice, Italian parsley, mint, seeded plum tomatoes

Mexican black bean and pineapple salad black beans, avocados, corn, tomatoes, onions and pineapple dressed with guacamole aioli, topped with crushed corn chips

Indian tandoori aloo salad Tandoori marinated and oven roasted baby potatoes with garlic aioli

Thai glass noodle and bistro shrimp glass noodles, papaya, crushed peanuts, bistro shrimps with sesame and sweet chilli mayo

Warm beet root and quinoa candy cane, red and golden beets, quinoa with chevre cheese and red wine dressing

Evario salad free range chicken breast, baby red skin, orange and pine apple marmalade vinaigrette, tossed with the Italian herb parsley and roasted red pepper

Seasonal fresh fruit and berry chaat with Himalayan salt, mint and honey dressing

Albertan \$35

Gourmet dinner rolls with butter

Chef's inspired soup of the day

Artisan farm greens with grape tomatoes, pepper, cucumber and baby radish with chefs in house dressing

Garbanzo bean salad with roasted Italian peppers, artichoke, onion with Italian dressing

AAA Alberta slow roast beef with rosemary au jus

Rosemary roasted red skin potatoes

Seasonal vegetables

Chef selection of assorted pastries

Gourmet Sandwich \$34

Chef's inspired soup of the day

Mesclun young green with tomatoes, cucumber and house dressing

Red skin potatoes with scallions and yellow mustard dressing

Pickles and olives

Assorted sandwiches

Smoked turkey cobb on cranberry baguettine, leaf lettuce, American corn, pepper and guacamole

Roasted shaved beef with monterey jack, horseradish dijon mayo and sliced onion on French baguette

Egg salad with leafy greens, scallions and chunky tomatoes in mixed baby buns

Tuna salad with scallions, celery, leaf green, lemon aioli in multi grain bread

Grilled Italian vegetables and artichoke wrap with grated mozzarellas in 12" regular and whole wheat wraps

Italian salami, shaved ham and Canadian cheese with tarragon aioli in herb focaccia

Chef selection of brownies, pastries and squares

Backyard Barbeque \$29

Coleslaw

Organic greens with balsamic vinaigrette

Oven fresh baked potatoes and scallion's

Burger and hot dog buns

Chefs signature freshly hand pressed AAA prime beef burger patties

Gourmet smokies

100% meatless grain and vegetable burger

Shredded Iceberg, leaf lettuce, sliced tomatoes, onion slices and pickles

Sliced cheddar, Swiss cheese, creamy boursin

Chef signature aioli, mustards, mayonnaise, ketchup

Brownies and carrot cake squares

Buffet Lunch

Pan Asian \$30

Gourmet Bread rolls, steam buns, whipped wasabi and seaweed butter

Vegetable manchow soup

Thai rice noodle salad

Artesian farm organic greens with House dressings

Vegetable nasi goreng

Thai red chicken curry or ginger beef with bean sprouts and edamame

Stir fried seasonal vegetables

Toffee banana with sesame seeds

Fortune cookies

Mexican Fiesta \$33

Assorted dinner rolls and whipped jalapeno butter

Vegetable chili con carne

Mexican corn and bean salad

Artesian farm organic greens with house dressings

Grilled fajita chicken

Marinated Alberta taco beef

Refried beans

Mexican rice pilaf

Condiments caramelized onions, shredded lettuce, fresh flour tortillas & corn shells, grated monterey jack cheese, salsa and sour cream

Caramel chocolate brownies

Lunch in Kiev \$34

Assorted dinner rolls with whipped butter

Traditional borscht soup

Russian salad

Artesian farm organic greens with house dressings

Potato and cheddar cheese perogies with green onion and sour cream

Chicken a la Kiev

Cabbage rolls in rich tomato sauce

Baked sliced kielbasa sausage and sauerkraut

Glazed carrot

Rustic apple crumble

When in Rome \$33

Assorted rolls, focaccia and whipped pesto butter

Tuscan style minestrone Italian beans, potatoes, vegetables, pesto ala genoa

Vine tomato and bocconcini salad with arugula and drizzled with Modena balsamic gastrique

Tricolor fusilli pasta with sun dried omatoes, olives, bell pepper and first press olive oil

Chicken puttanesca with artichokes

Three cheese tortellini with wild mushroom cream sauce

Vegetable ratatouille

Tiramisu

The Mediterranean \$34

Assorted dinner rolls and pita bread with sumac butter

Homemade hummus with extra virgin olive oil and sumac

Lebanese red Lentil soup

Babaganoush

Pickles olives and raw vegetable platter

Tabbouleh

Chicken shawarma or Grilled minced lamb skewers

French green beans cooked with tomato onions and olive oil

Baklava

Incredible India \$34

Basket of gourmet rolls, jeera biscuits and poppadums' with whipped chutney butter

Coriander flavoured roasted roma tomato bisque

Amritsari chickpea salad with house greens and chaat masala vinaigrette

India condiment bar pickled baby onion, cucumber, tomatoes, mixed achar, chef choice assorted chutney

Pea pilaf basmati rice cooked with green peas

Butter chicken slow cooked free range chicken breasts in creamy tomato sauce

Jeera aloo cumin roasted potatoes

Tarkari tempered seasonal vegetables

Fresh fruit trifle

Plated Lunches

Minimum of 20 people • Pricing is per person • Additional \$8 per person will apply if minimum is not met

All Plated Lunches are served with fresh bread rolls, whipped butter and freshly brewed Lavazza coffee and gourmet Tazo teas selections

Soup Choose One

Heritage carrot and ginger soup

Tuscan style minestrone soup

Roasted tomato and cilantro bisque

Chicken noodle soup

OR

Salad Choose One

Farm field greens with shaved carrot, citrus segment, red pepper, tomatoes with mixed berry dressing

Caesar salad with baby romaine leaves, crispy baton of bacon, parmesan, finger croutons and caesar dressing

Heirloom tomatoes and fresh mozzarella salad with arugula drizzled with Modena balsamic gastrique

Dessert Choose One

Triple chocolate mousse our decadent yet light chocolate mousse garnished with chocolate swirl

Tiramisu a traditional Italian confection of mascarpone cheese, cookies, chocolate espresso and whipped cream

New York cheese cake with seasonal berry compote

Main Choose One

Chicken cordon bleu \$33

White wine chicken jus, roasted baby red skin mashed potatoes, chef selection of vegetables

Wild pacific salmon \$36

Chardonnay, Dijon, caper berry cream reduction, basmati rice pilaf, steamed broccoli and asparagus

Alberta AAA New York steak \$42

Green peppercorn sauce, roasted garlic mashed, Chef's selection of vegetables

Veal parmesan \$39

Breaded veal cutlet, provolone tomato sauce, Italian cheese blend served on bed of fettuccini alfredo and focaccia garlic toast

Beet root and quinoa risotto \$28

With frisee and goat cheese medallion



Buffet Dinner - Western \$59

Minimum of 30 people • Pricing is per person • Additional \$10 per person will apply if minimum is not met
To ensure all buffets selections provide best culinary experiences to our guest, buffets are on display for maximum of 2 hours

Buffet includes freshly baked dinner rolls, whipped butter and freshly brewed Lavazza coffee and gourmet Tazo teas selections

Buffet Inclusion Choose one of each

Rice: Steamed rice • Cumin rice •

Vegetable pilaf

Potato: Garlic mashed potatoes •

Oven roasted spiced red Alberta potatoes

Vegetables: Seasonal vegetables medley •

Corn O'Brien • Stir fried mixed vegetables

Salad Choose any three

Canadian farm fresh mesclun young baby greens salad with grape tomatoes, red pepper, citrus segment with balsamic vinaigrette

Classic creamy caesar salad with fingerling croutons

Traditional potato salad tossed in herbs, mustard mayonnaise garnished with slivered scallions

Thai glass noodles and bistro shrimp salad with unrippeden papaya, crumbled peanuts dressed in sesame and sweet chili aioli

Tricolor fusilli pasta salad with sun dried tomatoes, olives, bell pepper, and first press olive oil

Indian kachumber salad cubed field cucumber, bell pepper, tomatoes and crispy romaine tossed in chaat masala vinaigrette

Mexican black bean and pineapple salad tossed with avocado, corn, tomatoes, onions with guacamole and salsa aioli topped with corn chips

Entrée Choose any two

Add \$7 per additional Entrée

Stewed AAA prime Albertan beef cubes simmered French style red wine garlic sauce accented white pearl onions and sautéed mushroom

Alberta AAA beef medallions pan seared then braised and sliced served with our house made Madagascar peppercorn sauce

Free range chicken breast marinated with garden herbs and lemon pepper with a covering of wild mushroom and citrus scented pan au jus

Sliced free range chicken breast topped with coconut curry sauce garnished with chopped cilantro

Alberta pork loin with apple sage and caramelized onion roasted to crisp perfection and served with calvados flavoured jus

Three cheese tortellini with roasted red pepper, parmesan, sundried tomato veloute

Oven baked Pacific salmon fillet with spinach and white wine cream reduction

Herb & parmesan crusted basa with tangy salmoriglio Sicilian style sauce

Ukrainian cheddar and potatoes perogies with caramelized onion and sour cream

Cabbage rolls in rich tomato sauce

Selection of Homemade Dessert

Strawberry shortcake with dark and white chocolate crispy pearls

Mini assorted European bite cake

Stracciatella pannacotta

Exotic fruit tartlets

Cinnamon madeline

Seasonal fresh fruit platter



Evario Signature - Western \$89

Minimum of 50 people • Pricing is per person

To ensure all buffets selections provide best culinary experiences to our guest, buffets are on display for maximum of 2 hours

Evario Signature Buffet includes assortment of gourmet dinner rolls and Artisan biscuits, house made flavoured butters, freshly brewed Lavazza coffee and gourmet Tazo teas selections

Soup

Cream of lobster, beer and cheese soup
chefs secret blend of brunoised vegetable
and cheese stewed in local beer with
emulsified cream

Salad

Canadian farm salad mesclun young baby
greens with grape tomatoes, red peppers and
segment of citrus with balsamic vinaigrette

Warm beetroot and quinoa salad candy cane
red and golden beets, quinoa with chevre
cheese and red wine dressing

Horiatiki salad cubes of field cucumber,
onion, tomato, Kalamata olives, pepper
and crumbled feta with mountain oregano
vinaigrette

Tangy potato salad duo of Yukon and red
skin potatoes wrapped in tangy mustard
tempered tomato chutney and mayo with
shredded sweet coconut and garnished with
freshly minced herb

Italian bean salad Tuscan white beans,
garbanzo beans with roasted red pepper,
brunoised of onion, chopped roma wrapped
in Barolo red wine vinegar and first pressed
olive oil garnished with sprig of Italian parsley

On The Platter

Cold smoked salmon and shrimp
cocktail platter

Bouquet of vegetable crudités with creamy
herb dip

Edmonton locally sourced charcuterie tray

International cheese platter with grapes, berry
compote, rain course crisps and crackers

Entrée

AAA Alberta prime rib thinly carved with
rosemary red wine jus and horseradish
on side

Grilled kobe style marinated chicken breast
with wild Asian mushrooms jus and drizzled
with sesame aioli

Wild pacific salmon with capers, herbs, olives,
white wine and lemon zest cream sauce

Three cheese tortellini with roasted red
pepper, parmesan, sundried tomato veloute

Seasonal garden vegetables with white butter,
herb melange and house seasoning

Traditional garlic mashed russet potatoes
with chives

Signature Grand Dessert Buffet

Canadian gala apple pie

Selection of mini macaron prestige

Baked New York cheese cake

Alphonso mango mousse cup

Mini lemon white chocolate tart

60% dark chocolate callebaut mousse cake

Sour black cherry panna cotta

Wild fresh berry tart

Avalanche chocolate brownie

Very berry strip cake

Assorted of mini croquant profiteroles

Saskatoon berry clafoutie with strawberry



Western Buffet - Enhancements

Each platter serves 25 people (approx)

Vegetable platter \$120

Bouquet of vegetable crudités with herbed buttermilk ranch dressing

Sweet pickles devilled egg \$120

Gourmet devilled egg with savoury stuffing and brunoised sweet pickle

Cold smoked salmon platter \$160

Ribbons of cold smoked salmon, organic greens, selection of whipped cream cheese and butter with lemon wedges capers and finely sliced red onions

Dip platter \$170

Our house made roasted garlic chickpea hummus, creamy artichoke and spinach dip with pita bread and corn chips

Fruit platter \$190

Assorted seasonal sliced fruit served with our house made mango yogurt dip

Charcuterie platter \$210

Sliced Kielbasa, dry cured slice salami, sliced ham, turkey and roast beef, assorted mini buns, sliced cheese, butter, mayo, mustard and relish

Canadian and International cheese display \$290

Selection of Canadian and International cheese served with crackers and dried fruits on side

Chef Attended Carving Station

AAA Prime rib of beef with red wine jus, horseradish **\$14 per person**

AAA roast Alberta baron of beef with red wine jus, horseradish **\$10 per person**

AAA Alberta beef striploin with red wine jus **\$12 per person**

Maple glazed Alberta pork loin with port wine demi glaze **\$9 per person**

Boneless roasted leg of lamb with pommery mustard & mint au jus **\$14 per person**

Chef Attended Live Station

minimum 50 guests

Prawn flambé \$21

Large prawns sautéed to order with shallots in herb garlic butter, flamed with pernod and finished with parsley cream

Vegetable ratatouille \$16

A vegetarian classic of sautéed sweet peppers, eggplant and zucchini in Provençale tomato confit, served on crisp balsamic ciabatta crouton

Pasta station \$18

Selection of one stuffed and barilla pasta, traditional tomato sauce, cream sauce, pesto, Italian cheese blend, olives, tri colour bell pepper, fresh herbs, garlic, mushrooms and cut focaccia

Chaat station \$16

Chef attended station for traditional assorted chaat – bhel puri, chana chaat, sev batata puri, dahi puri, aloo chaat, fruit chaat



Indian Buffet \$69

Minimum of 30 people • Pricing is per person • Additional \$10 per person will apply if minimum is not met
To ensure all buffets selections provide best culinary experiences to our guest, buffets are on display for maximum of 2 hours

Indian Buffet includes assorted poppadum, Indian pickles, condiments, chef's choice of raita, peas pulao, assorted Indian breads and freshly brewed Lavazza coffee and gourmet Tazo teas selections

Appetizer Choose two

Add \$6 per additional appetizer

Kesari paneer tikka slices of pressed cottage cheese marinated in hung yogurt, saffron, yellow chili and cardamom roasted in tandoor clay oven

Vegetable pakora shredded mix vegetable, potato & chickpea fritters sprinkled with house chaat masala

Vegetable cocktail samosa traditional baby samosas stuffed with potatoes and peas and fried to perfection

Tandoori murg tikka overnight marinated boneless chicken cubes with kashmiri red chili paste, yogurt and chef's secret blend of Indian spices skewered and roasted in tandoor clay oven

Amritsari machli basa fish fingers flavoured with carom, degi chili dipped in chickpea batter and fried to perfection

Shami kebab blend of minced lamb and split chana lentil with potli masala formed into patties and shallow fried

Salad Choose two

Add \$4 per additional salad

Garden salad platter of sliced cucumber, tomatoes, carrot, radish, beet root, laccha onion, green chili and lime wedges sprinkled with sea salt

Rajma salad chatpate kidney beans tossed onion, tomato, mint, cilantro, lemon juice and peanut oil vinaigrette

Makai salad American corn tossed in tangy tamarind and jaggery emulsion with crunchy peanuts and chopped herbs

Kachumber salad cubes of field cucumber, tomatoes, onion, green pepper and romaine with mint and cilantro herb vinaigrette

Gajar aur kismis salad shredded carrot, iceberg and golden raisins with roasted cumin, caramelized sugar and toddy vinegar gastrique

Chaat Platter Choose one

Add \$5 per additional platter

Traditional papri chaat flour crisps with cubes russets, cold chickpea ragout topped with sweet yogurt, tangy tamarind and spicy chili mint chutney

Tawa aloo chaat smashed baby potatoes crisp cooked on tawa and tossed in blend of mishti dahi, date chutney and spicy chili sauce topped with crispy sev

Dahi bhallasoft lentil doughnuts lined in bowl topped with sweet yogurt, date chutney, chilli oil and pomegranate seeds

Vegetable Entrée Choose one

Add \$6 per additional entrée

Aloo gobi matar wedges of Yukon gold potatoes, florets of cauliflower and green peas cooked in onion and tomato masala

Subz miloni tarkari mixed seasonal vegetables cooked in curried spinach cream sauce

Banarasi dum aloo Alberta farm baby potatoes cooked in fennel scented tomato brown onion and yogurt sauce

Baingan bharta fire roasted eggplant hand chopped slow cooked in kandha masala

Bhindi do pyaza okra tossed in tomatoes and onion with blend of north Indian spice mix

Paneer Entrée Choose one

Add \$8 per additional paneer entrée

Paneer butter masala cottage cheese cubes marinated and cooked in white butter tomato cream sauce

Paneer jalfrezi fingers of pressed cottage cheese tossed with bell peppers onions and tomato julienne, kadai tempering and mumbai style spicy and tangy sauce

Palak paneer cottage cheese with pureed spinach cream sauce

Indian Buffet

Non Vegetarian Entrée Choose one

Add \$8 per additional non vegetarian entrée

Butter chicken morsels of boneless chicken tikka simmered in tomato cream sauce and finished with fenugreek dust

Traditional chicken curry bone in chicken slowly cooked in traditional Indian curry sauce

Rampuri chicken korma saffron scented chicken cubes stewed in blended cashew almond and onion flavoured with green cardamom and garam masala

Kadai chicken boneless free range chicken simmered with bell peppers and onions and tempered with coriander seeds and whole red chili

Chicken tikka masala tandoori chicken tikka, and vegetables tossed in silky onion yogurt sauce

Kashmiri lamb roganjosh braised baby lamb with flavoured yogurt and kashmiri spice blend

Elachi bhuna gosht green cardamom flavoured baby lamb pan fried and left to cook in its own juices finished with fresh cilantro and thickened lamb and vegetable jus

Prawn malai curry indo west pacific shrimp and vegetables tempered with mustard seeds, curry leaves and simmered in coconut cream curry sauce

Goan fish curry fillets of basa simmered in goan spices, coconut and tamarind

Lentil Choose one

Add \$6 per additional lentil

Dal tadka masoor lentil tempered with cumin and whole red chili

Dal makhani black gram lentil slow stewed overnight on tandoori oven with farm tomatoes and finished with cream and butter

Dal Evario slow cooked whole black lentils with tomato cream and butter tempered with whole red chilies and coriander seeds

Indian Dessert

Delicacies Choose two

Add \$5 per additional Indian delicacies

Kesari kheer saffron flavoured Indian rice pudding with almond, cashew and raisins

Pista rasmalai cottage cheese soft dumpling in reduced pista flavoured milk

Gajar halwa shredded carrot, khoya and Indian mixed nut fudge

Gulab jamun fried milk dumplings soaked in cardamom flavoured syrup

Seasonal cut fruits

Chef choice of assorted pastries, squares and tarts

Indian Buffet - Enhancements

Soup Choose one

For additional - add \$6 per person

Tomato dhaniya shorba coriander flavoured farm fresh roasted roma bisque

Mulligatawny cream of split pigeon peas, blended spice mix, apple and coconut cream

Vegetable manchow slightly hot and spicy brunoise of indo Chinese vegetable medley with crunchy bites of fried noodles

Biryani Choose one

For additional - add \$8 per person

Bawarchi style Hyderabad murg biryani marinated chicken covered with long grain basmati rice slow cooked in its own juices and steam

Lucknowi gosht biryani basmati rice cooked with saffron aromatic spices and marinated lamb

Dum subz biryani basmati rice cooked with green herbs aromatic spices and seasonal vegetables



Evario Signature - Indian \$109

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Evario Signature Buffet is served with freshly brewed Lavazza coffee and gourmet Tazo tea selections

Indian Papad Basket

Lentil cumin and peppercorn poppadum
Sabudana poppadum
Rice crackers

Gourmet Indian Bakery

Cheddar cheese and jeera quick biscuit with chutney butter
Ajwain and pepper brioche with banarasi langra mango murabba

Appetizer

King crab and Idaho potato tikki
Himalayan herb mint and scallion marinated chicken tikka
American corn and paneer malai rolls
Amritsari fish fingers

Salad

Tandoori marinated baby potatoes with garlic aioli
Indian green salad with artisan greens pickled radish, grape tomatoes, mixed berry and chaat masala vinaigrette
Sakarkandi and seasonal fruit chaat tossed with pomegranate seeds and Himalayan black salt
Mumbai chowpatty bhel puri

Soup

Farm fresh roasted roma, red pepper and cilantro bisque

Condiments, Chutneys and Pickles

Pickled baby onions
Mangoes pickle
Lemon pickle
Mix veg pickle
Carrot and red pepper shahi jeera jam
Date and tamarind chutney
Raisins and mint chutney

Main

Spanish saffron and frozen peas pilaf
Dal Evario slow cooked whole black lentils with tomato cream and butter tempered with whole red chilies and coriander seeds
Vilayti tawa sabzi seasonal farm fresh vegetables cooked on iron flat top and smothered with onion tomato masala sauce
Bhopal ka khurchan paneer tempered in mustard oil and mustard seeds and tossed with tri colour bell pepper and onions
Murg nizami handi 24 hour marinated chicken slow cooked in brown onion and cashew sauce
Rajasthani lal maas lamb cooked slow on charcoal with mathania red chili and yogurt
Bawarchi style Hyderabad murg biryani marinated chicken covered with long grain basmati rice slow cooked in its own juices and steam
Assorted traditional Indian naans, rotis and parathas

Dessert

Rose petal jam kulfi with toasted honey nuts
Kesari rasmalai crème brule with pistachios soil
Carrot halwa fudge tarts with raisins and caramelised cashews
Fresh cut seasonal fruits and berry display
Chef selection of gourmet French dessert pastries



Plated Dinner - Four Courses

Minimum of 20 people • Pricing is per person • Additional \$8 per person will apply if minimum is not met

All Plated Dinners are served with fresh dinner rolls and whipped butter, freshly brewed Lavazza coffee and gourmet Tazo teas selections

Soup Choose one

Cream of beer and cheese soup with herb oil
Corn, potatoes and coconut bisque
Cream of roasted yam and ginger
Roasted garden fennel and heirloom tomato soup
Dal shorba with garlic and cilantro

Salad Choose one

Caesar salad
romaine hearts, fingerling croutons and shaved manchego

Tomato and mozzarella salad
with fresh basil pesto and balsamic reduction

Greek salad
slices of tomato, cucumber arranged with baby romaine leaves, olives, cubed bell pepper sprinkled with crushed feta and Greek dressing

Canadian farm salad
fresh mesclun young baby greens with grape tomatoes, red pepper, citrus segment with balsamic vinaigrette

Spinach salad
fresh organic young spinach with candied pecans, sweet peppers, mandarin orange in our creamy dolce blue cheese dressing

Palate Cleansers

Enhancement Choose one

add \$4 per person

Mango sorbet
Lemon sorbet
Strawberry sorbet

Seafood Lovers

Upgrade your entrée with

Grilled shrimp skewers \$5 per person
Seared scallops \$5 per person

Entrée Choose one

Chicken cordon bleu \$58
Chicken breast cutlet rolled around ham and swiss cheese breaded and baked until crisp golden brown served with forest mushroom sauce

Free range chicken supreme \$55
Seared chicken breast with pan gravy

Alberta AAA prime beef tenderloin \$71
Served with herbed chevre crust and glazed port wine reduction

AAA New York steak \$67
Served medium rare with red wine and Madagascar green peppercorn sauce

AAA Alberta prime rib \$64
Served medium rare with horseradish cream and au jus

Alberta pork tenderloin \$49
Wrapped in double smoked bacon with black current jus

Grilled wild pacific salmon \$58
With citrus and white wine herb butter sauce

Vegetarian shepherd's pie wellington \$45
Soya, quinoa and potato mash wrapped in puff pastry and baked to perfection served with vegetable au jus

Dessert Choose one

Bite from the heaven
subtle marriage of mango and passion fruit flavour with vanilla Madagascar cream sauce, pistachio soil and green chocolate twist

Gold chocolate opera
almond jaconde sponge with espresso premium buttercream, 70% valrhona dark chocolate ganache, 18K edible gold leaf, raspberry glitter glaze

Vanilla bourbon cheese cluster
chocolate oreo crust, mix berry compote, panatella - retro chocolate cigar

My way chocolate apple crumble
salted chocolate crumble, saffron white chocolate ganache, cinnamon and honey roasted apple, chocolate glitter sauce



Reception

Prices per dozen

All Hors d'oeuvre available with minimum quantity of 3 dozen per item

Hot Canapé

Grilled polenta and ratatouille \$30

Spanakopita \$32

Baby risotto cakes with grilled artichoke and parmesan cheese \$32

Roasted red pepper, spinach and forest mushroom quiche tarts \$34

Mini cocktail samosa with date and tamarind chutney \$32

Pan-Asian vegetarian spring roll with house made pomegranate and plum sauce \$28

Blue shell crab cake with lime remoulade \$42

Digby large scallops wrapped in double smoked bacon on bean ragout \$38

Crispy coconut coated shrimps with mango mustard dipping sauce \$38

Oyster Rockefeller topped with spinach, crumbs and blended cheese then baked to crisp perfection \$68

Chicken and caramelised apple on the stick \$32

Chicken gyoza with sesame soya aioli \$28

Hot chicken wings with gorgonzola cheese and creamy ranch \$32

Chicken tikka skewers with mango gel chutney \$38

Mini Alberta beef wellington \$42

Mini beef empanadas \$32

Sesame crusted beef teriyaki skewers \$34

Cold Canapé

Feta cheese, fresh mint and watermelon spikes \$28

Cold baingan bharta cornett with micro greens \$38

Gazpacho shooters \$28

Phyllo and mango salsa \$36

Napoleons of goat cheese and roasted beet \$32

Chickpea and roasted red pepper hummus tarts with sliced olives \$34

Traditional bruschetta on crostini \$34

Chickpea, corn and potato tokri \$32

Mini squid ink pepper bun and lobster slider \$48

Smoked salmon on pumpernickel rounds with capers & brunoised shallots \$38

Cream cheese and smoked salmon cone with caper berry \$42

Baby shrimp and cucumber mini boats with cocktail sauce \$36

Quail egg and avocado toasted with orange marmalade \$36

Panier of chicken and apple with celery crescent \$38

Figs wrapped with prosciutto ham and white anchovies with virgu drizzle \$40

Prosciutto wrapped macerated melon balls \$36

Dessert Canapé

Chocolate mini trio beignet \$38

Fresh wild berry tartlets \$32

70% dark chocolate Valrhona truffle \$38

Assorted mini macarons \$48

Carre crispy chocolate hazelnut \$32

Mango mousse cups served with marbled chocolate cigar \$42

Assorted mini baked cheese cakes \$44

Selection of mini assorted cake bite \$36

Mini cinnamon apple crumble \$32

Mini espresso pannacotta \$42

Vanilla white chocolate ivory mousse cup with shaved duo forest chocolate \$40

5 spice strawberry mint shot \$36

Assorted mini profiteroles croquant \$32

Fruit skewers dipped in vanilla cream anglais \$28

Assorted mini brownies \$32

Assorted mini cup cakes \$36



Midnight Snack

Charcuterie platter \$12 per person

Sliced kielbasa, dry cured slice salami, sliced ham, turkey and roast beef, assorted mini buns, sliced cheese, butter, mayo, mustard and relish.

Pan-Asian vegetarian spring roll \$28 per dozen

Asian vegetables stuffed in phyllo pastry sheet served with house made pomegranate and plum sauce

Chicken wings \$32 per dozen

Choose from bbq, hot, sweet chili, tandoori or teriyaki

Spanakopita \$32 per dozen

Greek spinach and feta in phyllo pastry sheets

Poutine station \$11 per person

Fresh cheese curds, french fries and gravy

Selection of pizza \$15 per person

Margherita, pepperoni, bbq chicken



EVARIO

EVENTS CENTRE

Meeting Packages

Minimum of 10 people • Price per person

Half Day Package \$59 per person

price is subject to 19% gratuities and 5% GST

Continental breakfast

- Assorted breakfast juices
- Seasonal fresh cut fruits and berries
- Oven fresh breakfast pastries
- Assorted fruit yogurt
- Butter, margarine and fruit preserves
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Add a hot breakfast item for \$6 per person

- Steel cut oatmeal with raisins, brown sugar, dried nuts and fruits
- Egg benedict
- Free-range scrambled eggs topped with old aged cheddar and scallions

Morning break

- Choice of banana, cranberry and lemon loaf (choose 1)
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Price is inclusive of 5 hours of meeting room space with integrated state of the art audio visual



Full Day Package \$84 per person

price is subject to 19% gratuities and 5% GST

Continental breakfast

- Assorted breakfast juices
- Seasonal fresh cut fruits and berries
- Oven fresh breakfast pastries
- Assorted fruit yogurt
- Butter, margarine and fruit preserves
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Morning break

- Choice of banana, cranberry and lemon loaf (choose 1)
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Lunch

- Lunch at Burger Theory- table d'hote three course menu from Burger Theory

Afternoon break

- Assorted freshly baked cookies
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Price is inclusive of 9 hours of meeting room space with integrated state of the art audio visual

Meeting Packages

Minimum of 10 people • Price per person

Deluxe Package \$96 per person

price is subject to 19% gratuities and 5% GST

Deluxe continental breakfast

- Assorted breakfast juices
- Seasonal fresh cut fruits and berries
- Oven fresh breakfast pastries
- Eggs benedict
- Assorted fruit yogurt
- Butter, margarine and fruit preserves
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Morning break

- Fruit kebobs with honey mint and basil yogurt dip
- Choice of banana, cranberry and lemon loaf (choose 1)
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Lunch

- Three course lunch at Burger Theory - appetizer, entrée and dessert from the Burger Theory menu.

Afternoon break

- Assorted granola and cereal bars
- Assorted freshly baked cookies
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Price is inclusive of 9 hours of meeting room space with integrated state of the art audio visual



Beverage Menu

Host Bar

Standard liquor \$6.5 per oz
Premium liquor \$7.5 per oz
House wine \$6.5 per glass
Imported beer/coolers 7.5 per bottle
Domestic beer \$6.5 per bottle
Draft beer *(For group of 200 or more)*
\$6.5 per 14 oz
Pop/juice \$3.5 per glass
Host bar prices are subject to 19% Gratuities and 5% GST.

Cash Bar

Standard liquor \$8 per oz
Premium liquor \$9 per oz
House wine \$8 per glass
Import beer/coolers \$9 per bottle
Domestic beer \$8 per bottle
Draft beer *(For group of 200 or more)*
\$8 per 14 oz
Pop/juice \$4 per glass
Cash bar Prices are inclusive of 19% Gratuities and 5% GST.

Wines by the bottle

White

Tenuta Sant'Anna Bianco Sauvignon Blanc,
Veneto Italy \$37
Morgan Bay Chardonnay, California, USA \$37
Don Aurelio Verdejo, Valdepenas Spain \$38
Saget La Petite Perriere Sauvignon Blanc,
Loire Valley France \$42
De Angelis Chardonnay, Marche Italy \$46
A&D LIV Vinho Verde, Baiao Portugal \$48
Winery of Good Hope Bush Vine
Chenin Blanc, Stellenbosch SA \$48
Anvers Brabo Sauvignon Blanc,
Adelaide Hills Australia \$64

Red

Tenuta Sant'Anna Rosso Merlot-Refosco,
Veneto Italy \$35
Punto Final Malbec, Mendoza Argentina \$35
Navarro Lopez Rojo Garnacha,
Castilla Spain \$35
De Angelis Rosso Piceno, Marche Italy \$37
Don Aurelio Syrah, Valdepenas Spain \$41
Saget La Petite Perriere Pinot Noir,
France \$48
Fonsalade Grenache/Syrah 'Petit Bonheur',
Languedoc France \$53
Finca Decero Cabernet Sauvignon,
Mendoza Argentina \$54
Anvers Brabo Shiraz,
Adelaide Hills Australia \$63

Champagne & Sparkling Wines

Dibon Cava Brut Reserve, Spain \$38
Tenuta Sant'Anna Prosecco Frizzante,
Italy \$45
Ruggeri Prosecco Giall'Oro, Italy \$59
Bollinger Special Cuvee Champagne,
France \$140

Our wine list is inspired with the assistance of Gurvinder Bhatia, Quench magazine wine editor, Global TV Edmonton's wine columnist and Prestige Wines wine director. The selections all possess a great price-quality ratio and are versatile to accompany a wide range of foods or enjoy on their own in a reception setting. We are happy to assist you in selecting the wines for your event.



Non - Alcoholic

Freshly brewed Lavazza coffee, selection of Tazo tea \$4 per person

Bottled juices \$3.5 each

Pop \$3.5 each

Bottled water

Still \$3 each

Sparkling \$4 each

Iced tea station (*min 15 person*) \$8 per person

Packaged milk \$3.5 each

Signature tropical punch

Non alcoholic \$85 per gallon

Alcoholic \$110 per gallon



EVARIO

EVENTS CENTRE