



*VIP's*

*September 2008*

*Dinner Buffet Selections*

*Classic Entrees*

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|---|---|
| <i>Prime Rib of Beef Au Jus - \$30.00</i>   | <i>Roast Turkey with Traditional stuffing served<br/>Cranberry, Traditional Bread Stuffing and<br/>with Pan Gravy- \$26.00</i>  |
| <i>Alberta Roast Beef with Pan Gravy - \$23.00</i>  | <i>Herb Roasted Turkey and Baked Ham<br/>Combination - \$30.00</i>  |
| <i>Pork Loin Roast Normandy; with Dried Fruit<br/>and Bread Stuffing- \$24.00</i>   | <i>Poached Salmon with a Buttered Dill Sauce<br/>- \$26.00</i>  |
| <i>Beef Tenderloin stuffed with a Wild<br/>Mushroom &amp; Herb Mix; served with a<br/>Peppercorn Sauce - \$32.00</i>        | <i>Alberta Roast Beef and Salmon<br/>Combination - \$31.00</i>  |
| <i>Roasted Leg of Lamb Greek style - \$29.00</i>  | <i>Alberta Roast Beef and Turkey<br/>Combination - \$31.00</i>  |
| <i>Boneless Cornish Game Hens with Wild<br/>Rice Stuffing - \$30.00</i>   | <i>If you wish to add Lasagna or another<br/>Stuffed Pasta Dish - add \$6.00 per person<br/>To add a Second Hot Entree - add \$8.00<br/>per person to higher priced entrée.</i> |
| <i>Breast of Chicken Jerusalem; Stuffed with<br/>Bread and Dried Apricots and Dates in a<br/>Special Pan Glaze- \$26.00</i> |   |

VIP's Gourmet Catering  
Telephone (403) 720-8445  
E-mail - [wifeinc@telusplanet.net](mailto:wifeinc@telusplanet.net)  
[www.calgarycatering.com](http://www.calgarycatering.com)

*POTATO, RICE or PASTA*  
(choose 1)

*Traditional Mashed Potatoes*  
*Garlic Mashed Potatoes*  
*Herb Oven Roasted Potatoes*  
*Baked Potatoes with sour cream*  
*Twice Baked Stuffed Potatoes*  
*Scalloped Potatoes Au Gratin*  
*Wild Rice Pilaf*

*Vegetable:*

(Choose 2)

*Glazed Baby Carrots*  
*Green Bean Bundles Wrapped with Bacon*  
*Green Beans Almandine*  
*Winter Squash Roast*  
*Fresh seasonal vegetables on request*  
*Three Vegetable Medley (broccoli, baby carrots and cauliflower) (counts as 2 choices)*

*All entrees include the following:*

*Our VIP Special Tossed Salad with Mixed Greens;*  
*Loaded with raw vegetables and served with your choice of Three Dressings.*  
*(other salad options available)*

*Fresh crusty rolls and butter*  
*All appropriate condiments*

*Coffee and Tea service*

*DESSERTS*  
(choose 2)

*New York Cheesecake with Two Homemade Fresh Fruit Sauces*  
*Caramel Apple Cheesecake*  
*Key Lime Cheesecake*  
*Pineapple Coconut Cheesecake*  
*Chocolate Truffle Cake*  
*Chocolate Caramel Cake*  
*Tiramisu*  
*Caramel Pecan Pie*  
*Deep Dish Apple Pie with Ice Cream or Cheddar*  
*Pumpkin Pie with Ice Cream*  
*A selection of Classic Cakes and Pies*  
*Seasonal Fruit Tray with Chocolate and Cream Dipping Sauces*

*Chocolate Fountain (addition cost applies)*

*With minimum guest counts of 50 or more we provide*  
*all the necessary china, stainless cutlery, linen napkins, food buffet linens with skirting.*

*Guest table linen rentals and staff are not included in the menu costs.*

*Specialty celebration cakes available on request*

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