



## 2026 Committee 6-Week Rotation Menu

DATES	BREAKFAST \$35 per guest, less 50% discount	LUNCH \$39 per guest, less 50% discount	DINNER \$74 per guest, less 50% discount
<p><b>Mar. 29 - Apr. 5</b> <b>Week 1</b></p>	<p><b>"THE PRAIRIE CLASSIC MORNING"</b>  <b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Crispy Smoked Bacon   GF, DF</b>  <i>Perfectly smoked and crisped to perfection.</i></p> <p><b>Toasted English Muffins   DF, V</b>  <i>Lightly toasted, perfect for layering or enjoying with butter.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Roasted Wild Mushroom Medley   GF, DF, V, VE</b>  <i>Earthy, caramelized mushrooms tossed with fresh herbs.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Classic Caesar Salad with Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing</b></p> <p><b>Saddlebag Delight Sandwiches   V</b>  <i>Goat Cheese, Provolone, Red Pepper Spread, Balsamic Crema, Sundried Tomato, Artichoke, Arugula</i></p> <p><b>Brown Derby Cobb Bowl   GF</b>  <i>Grilled Chicken, Field Greens, Romaine, Corn, Tomatoes, Aged Cheddar, Avocado, Bacon, Hard Boiled Egg, Blue Cheese, Greek Yogurt Ranch Dressing</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Garden Harvest Greens   GF, DF, V, VE</b>  <i>Crisp greens with ripe tomatoes, cucumbers, and tangy vinaigrette.</i></p> <p><b>Sizzling Tex-Mex Fajitas   GF</b>  <i>Juicy beef and chicken, perfectly seasoned and grilled, with taco shells, fresh toppings, and all the fixings.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Farmhouse Grilled Veggie Skewers   GF, DF, V, VE</b>  <i>Smoky grilled corn, sweet red onion, and bell peppers, skewered and charred for a savory bite.</i></p> <p><b>The Triple Dip Trio   GF</b>  <i>Creamy guacamole, tangy salsa, and smooth sour cream.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Apr. 6 - Apr. 12</b> <b>Week 2</b>	<p><b>"RANCHER'S MORNING FEAST"</b></p> <p><b>Trailblazer Ham &amp; Cheddar Sandwich   GF Option +\$1.25</b>  <i>Ham and cheddar with pommery aioli on toasted English muffin.</i></p> <p><b>Smoked Chipotle Brisket Wrap</b>  <i>Pepperjack cheese and pico de gallo in a soft flour tortilla.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Smoked Salmon &amp; Goat Cheese Brioche</b>  <i>Noble Meadows goat cheese, chives, and smoked salmon on buttery brioche.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Golden, herb-roasted potatoes with a touch of sea salt.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Chicken Breast Banh Mi   DF</b>  <i>Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce, Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno</i></p> <p><b>Teriyaki Spin Bowl</b>  <i>Salmon, Brown Rice, Broccoli, Carrots, Crispy Wontons, Cucumber, Edamame, Green Onions, Sesame Seeds, Teriyaki Sauce</i></p> <p><b>Medley of Olives</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Zesty Southwest Bean &amp; Corn Salad   DF, V, VE</b>  <i>Mix of sweet corn, hearty beans, crunchy bell peppers, and red onion, tossed in a tangy lime dressing.</i></p> <p><b>Slow &amp; Smoky Pulled Pork Sliders</b>  <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b>  <i>Ultra-creamy mashed potatoes with a hint of truffle oil.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b>  <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Golden Crispy Tots</b>  <i>Golden, crispy on the outside and soft on the inside.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Apr. 13 - Apr. 19</b> <b>Week 3</b>	<p><b>"THE COWBOY'S BREAKFAST"</b>  <b>Alberta Scrambled Eggs with Cheddar &amp; Smoked Pulled Brisket   GF</b>  <i>Fluffy eggs layered with smoky pulled brisket.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Bison, Pepper &amp; Caramelized Onion Hash on Potato   GF</b>  <i>Savory bison, caramelized onion, and pepper hash atop golden potato cakes.</i></p> <p><b>Stampede Cowboy Pit Beans   GF, DF, V, VE</b>  <i>Slow-cooked beans in a smoky, spiced sauce.</i></p> <p><b>Aged White Cheddar Cornbread   V</b>  <i>Golden, moist cornbread with a tangy cheddar finish.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Traditional Greek Salad   GF, DF – Feta Cheese is on the side</b></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Oven Roasted Chicken Breast, Feta Cheese, Kalamata Olives, Red Onion and Baby Arugula, baked with Mozzarella Cheese and drizzled with a Balsamic Reduction</i></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Roma Tomatoes and Bocconcini Cheese, Arugula and drizzled with a Balsamic Reduction (Gluten Free Crust available) – must be pre-ordered</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><b>(GF Flatbread Option Available \$1.25 / Guest)</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Crunchy Country Coleslaw   GF, DF, V</b>  <i>Shredded cabbage and crunchy vegetables tossed in a tangy, creamy dressing.</i></p> <p><b>AAA Alberta Steakhouse Sirloin   GF, DF</b>  <i>Sirloin grilled with a smoky spice blend.</i></p> <p><b>Southern Buttermilk Fried Chicken</b>  <i>Crispy, golden fried chicken.</i></p> <p><b>Loaded Baked Potato Bar   GF, V</b>  <i>Topped with butter, sour cream, shredded cheese, chives, and crispy bacon.</i></p> <p><b>Garlic-Kissed Green Beans   GF, DF, VE</b>  <i>Crisp-tender green beans tossed with roasted garlic and olive oil.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Apr. 20 - Apr. 26</b> <b>Week 4</b>	<p><b>"THE ARTISAN MORNING SPREAD"</b>            Red Hat Tomato &amp; Local Micro Basil Salad, EVOO &amp; Aged Balsamic   GF, DF, V, VE  <i>Light, fresh, and balanced.</i></p> <p><b>Alberta Egg Frittata with Roasted Red Pepper &amp; Sylvan Star Gouda   GF, V</b>  <i>Fluffy, baked frittata loaded with roasted red pepper and nutty gouda.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Charcuterie Board with Local Cured Meats &amp; Cold Cuts   GF, DF</b>  <i>Locally sourced artisan meats and accompaniments.</i></p> <p><b>Assorted Local Cheese Board   GF, V</b>  <i>Selection of local cheeses served with fresh fruit and nuts.</i></p> <p><b>Buttery Croissants &amp; Chocolate Croissants   V</b>  <i>Flaky and golden, served warm.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b></li> <li>• <b>Alberta Beef &amp; Pork Sausage   GF, DF</b></li> <li>• <b>Canadian Smoked Bacon   GF, DF</b></li> <li>• <b>Beyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</b></li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins   GF</b></p> <p><b>Tomato and Cucumber Salad with Lime and Avocado Dressing</b></p> <p><b>Chicken Fajitas</b>  <i>Freshly Roasted Chicken with Soft Flour Tortilla, Caramelized Onions and Peppers</i></p> <p><b>Medley of Mixed Greens with Assorted Dressings   GF, DF</b></p> <p><b>Tortilla Chip Platter</b>  <i>Chips, Guacamole, Salsa, Shredded Cheese, sliced Jalapeños, Sour Cream, Mexican Rice and Refried Beans</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Country-Style Creamy Potato Salad   V</b>  <i>Chunky potatoes in a creamy mustard-mayo dressing with celery, sweet pickles, and fresh herbs.</i></p> <p><b>Chicken Salad Croissant Delight</b>  <i>Buttery croissant with chicken salad, sambal oelek, avocado spread, arugula, tomato, and cheddar.</i></p> <p><b>Classic Comfort Meatloaf</b>  <i>Tender chicken and vegetables in a creamy herb sauce, topped with flaky puff pastry.</i></p> <p><b>Seasonal Farmer's Grilled Veggies   GF, DF, V, VE</b>  <i>Zucchini, onion, and carrots lightly grilled with olive oil, garlic, and herbs.</i></p> <p><b>Mom's Golden Mac &amp; Cheese   V</b>  <i>Velvety, cheesy pasta baked to golden perfection.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Apr. 27 - May. 3</b> <b>Week 5</b></p>	<p><b>"HARVEST COUNTRY MORNING"</b>  <b>Red Hat Tomato &amp; Local Basil Salad   GF, DF, V, VE</b>  <i>Bright roasted tomatoes with fresh basil and EVOO.</i></p> <p><b>Alberta Scrambled Eggs with Roasted Red Peppers &amp; Herbs   GF, V</b>  <i>Fluffy eggs with roasted peppers and aromatic herbs.</i></p> <p><b>Quinoa &amp; Veggie Breakfast Hash   GF, DF, V, VE</b>  <i>Quinoa, kale, shredded fennel, and peppers lightly roasted with savory spices.</i></p> <p><b>Chia &amp; Coconut Pudding with Mango Drizzle   GF, DF, V, VE</b>  <i>Silky pudding layered with tropical mango compote.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Tender roasted potatoes with fresh herbs.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>Alberta Beef &amp; Pork Sausage   GF, DF</b></li> <li>• <b>Canadian Smoked Bacon   GF, DF</b></li> <li>• <b>Beyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</b></li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Broccoli and Sesame Sweet Potato Salad   GF, DF</b></p> <p><b>Thai Curry Chicken with Asian Eggplant and Napa Cabbage   DF</b></p> <p><b>Vegetarian Fried Rice   GF, DF</b>  <b>Vegetarian Spring Roll with Plum Sauce   DF</b></p> <p><b>Kosher Pickles</b>  <b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Harvest Autumn Salad   GF, DF, V, VE</b>  <i>A hearty mix of roasted squash, sweet potatoes, beets, and red onion, tossed with arugula and a maple-balsamic vinaigrette.</i></p> <p><b>Grandma's Classic Chicken Pot Pie</b>  <i>Tender chicken, seasonal vegetables, and creamy herb sauce, topped with a golden, flaky puff pastry.</i></p> <p><b>Slow &amp; Savory Braised Beef Short Ribs   GF, DF</b>  <i>Fork-tender ribs braised in red wine and aromatic herbs, served with rich pan jus.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Charred Mini Corn and Carrot   GF, DF, V, VE</b>  <i>Peri-Peri seasoning with roasted garlic and olive oil.</i></p> <p><b>Warm Apple Orchard Crisp   V</b>  <i>Baked cinnamon-spiced apples with a crunchy oat topping, served with a dairy-free vanilla drizzle.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>May. 4 - May. 10</b> <b>Week 6</b></p>	<p><b>"PANCAKE COUNTRY MORNING"</b>  <b>Buttermilk Pancakes with Maple Butter   V</b>  <i>Fluffy, golden pancakes served with creamy maple butter.</i></p> <p><b>Crispy Canadian Bacon   GF, DF</b>  <i>Smoky, perfectly crisped.</i></p> <p><b>Plant-Based Scramble   GF, DF, V, VE</b>  <i>Savory scramble with plant-based protein for flexible guests.</i></p> <p><b>Berries &amp; Cream Compote   GF, V</b>  <i>Seasonal berries lightly stewed and served warm.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Golden, herbed potatoes roasted to perfection.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the day</b></p> <p><b>Udon Noodle &amp; Crisp Vegetable Salad, Udon with Julienned Asian Vegetables, Ginger-Tamari Vinaigrette   DF, VE</b></p> <p><b>Assorted Gourmet Sandwiches:</b></p> <p><i>Sliced Turkey with Avocado and Sundried Tomatoes with Brie Cheese and Citrus Mayo, Lettuce, Tomato on a Multi Grain Loaf</i></p> <p><i>Smoked Brisket with Swiss Cheese, Citrus Horseradish Aioli, crispy Lettuce and Tomato on a Freshly Baked Kaiser</i></p> <p><i>Grilled Portobello Mushrooms with Baby Spinach, Bocconcini Cheese, Pesto-Sundried Tomato Aioli, Lettuce and Tomato on a GF Bread</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Rustic Caesar Salad   V</b>  <i>Romaine hearts with classic creamy Caesar dressing, house-made croutons, and shaved parmesan.</i></p> <p><b>Slow &amp; Smoky BBQ Pulled Pork Sliders</b>  <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Herb-Roasted Country Turkey   GF, DF</b>  <i>Juicy, golden turkey seasoned with rosemary, thyme, and garlic.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b>  <i>Ultra-creamy mashed potatoes with a hint of truffle oil for an elevated comfort twist.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b>  <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>May. 11 - May. 17</b> <b>Week 1</b></p>	<p><b>"THE PRAIRIE CLASSIC MORNING"</b>  <b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Crispy Smoked Bacon   GF, DF</b>  <i>Perfectly smoked and crisped to perfection.</i></p> <p><b>Toasted English Muffins   DF, V</b>  <i>Lightly toasted, perfect for layering or enjoying with butter.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Roasted Wild Mushroom Medley   GF, DF, V, VE</b>  <i>Earthy, caramelized mushrooms tossed with fresh herbs.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Classic Caesar Salad with Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing</b></p> <p><b>Saddlebag Delight Sandwiches   V</b>  <i>Goat Cheese, Provolone, Red Pepper Spread, Balsamic Crema, Sundried Tomato, Artichoke, Arugula</i></p> <p><b>Brown Derby Cobb Bowl   GF</b>  <i>Grilled Chicken, Field Greens, Romaine, Corn, Tomatoes, Aged Cheddar, Avocado, Bacon, Hard Boiled Egg, Blue Cheese, Greek Yogurt Ranch Dressing</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Garden Harvest Greens   GF, DF, V, VE</b>  <i>Crisp greens with ripe tomatoes, cucumbers, and tangy vinaigrette.</i></p> <p><b>Sizzling Tex-Mex Fajitas   GF</b>  <i>Juicy beef and chicken, perfectly seasoned and grilled, with taco shells, fresh toppings, and all the fixings.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Farmhouse Grilled Veggie Skewers   GF, DF, V, VE</b>  <i>Smoky grilled corn, sweet red onion, and bell peppers, skewered and charred for a savory bite.</i></p> <p><b>The Triple Dip Trio   GF</b>  <i>Creamy guacamole, tangy salsa, and smooth sour cream.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>May. 18 - May. 24 Week 2</b>	<p><b>"RANCHER'S MORNING FEAST"</b>  <b>Trailblazer Ham &amp; Cheddar Sandwich   GF Option +\$1.25</b>  <i>Ham and cheddar with pommery aioli on toasted English muffin.</i></p> <p><b>Smoked Chipotle Brisket Wrap</b>  <i>Pepperjack cheese and pico de gallo in a soft flour tortilla.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Smoked Salmon &amp; Goat Cheese Brioche</b>  <i>Noble Meadows goat cheese, chives, and smoked salmon on buttery brioche.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Golden, herb-roasted potatoes with a touch of sea salt.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Chicken Breast Banh Mi   DF</b>  <i>Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce, Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno</i></p> <p><b>Teriyaki Spin Bowl</b>  <i>Salmon, Brown Rice, Broccoli, Carrots, Crispy Wontons, Cucumber, Edamame, Green Onions, Sesame Seeds, Teriyaki Sauce</i></p> <p><b>Medley of Olives</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Zesty Southwest Bean &amp; Corn Salad   DF, V, VE</b>  <i>Mix of sweet corn, hearty beans, crunchy bell peppers, and red onion, tossed in a tangy lime dressing.</i></p> <p><b>Slow &amp; Smoky Pulled Pork Sliders</b>  <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b>  <i>Ultra-creamy mashed potatoes with a hint of truffle oil.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b>  <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Golden Crispy Tots</b>  <i>Golden, crispy on the outside and soft on the inside.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



## 2026 Committee 6-Week Rotation Menu

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<p><b>May. 25 - May. 31</b> <b>Week 3</b></p>	<p><b>"THE COWBOY'S BREAKFAST"</b>  <b>Alberta Scrambled Eggs with Cheddar &amp; Smoked Pulled Brisket   GF</b>  <i>Fluffy eggs layered with smoky pulled brisket.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Bison, Pepper &amp; Caramelized Onion Hash on Potato   GF</b>  <i>Savory bison, caramelized onion, and pepper hash atop golden potato cakes.</i></p> <p><b>Stampede Cowboy Pit Beans   GF, DF, V, VE</b>  <i>Slow-cooked beans in a smoky, spiced sauce.</i></p> <p><b>Aged White Cheddar Cornbread   V</b>  <i>Golden, moist cornbread with a tangy cheddar finish.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Traditional Greek Salad   GF, DF – Feta Cheese is on the side</b></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Oven Roasted Chicken Breast, Feta Cheese, Kalamata Olives, Red Onion and Baby Arugula, baked with Mozzarella Cheese and drizzled with a Balsamic Reduction</i></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Roma Tomatoes and Bocconcini Cheese, Arugula and drizzled with a Balsamic Reduction (Gluten Free Crust available) – must be pre-ordered</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><b>(GF Flatbread Option Available \$1.25 / Guest)</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Crunchy Country Coleslaw   GF, DF, V</b>  <i>Shredded cabbage and crunchy vegetables tossed in a tangy, creamy dressing.</i></p> <p><b>AAA Alberta Steakhouse Sirloin   GF, DF</b>  <i>Sirloin grilled with a smoky spice blend.</i></p> <p><b>Southern Buttermilk Fried Chicken</b>  <i>Crispy, golden fried chicken.</i></p> <p><b>Loaded Baked Potato Bar   GF, V</b>  <i>Topped with butter, sour cream, shredded cheese, chives, and crispy bacon.</i></p> <p><b>Garlic-Kissed Green Beans   GF, DF, VE</b>  <i>Crisp-tender green beans tossed with roasted garlic and olive oil.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Jun. 1 - Jun. 7</b> <b>Week 4</b>	<p><b>"THE ARTISAN MORNING SPREAD"</b>            Red Hat Tomato &amp; Local Micro Basil Salad, EVOO &amp; Aged Balsamic   GF, DF, V, VE  <i>Light, fresh, and balanced.</i></p> <p><b>Alberta Egg Frittata with Roasted Red Pepper &amp; Sylvan Star Gouda   GF, V</b>  <i>Fluffy, baked frittata loaded with roasted red pepper and nutty gouda.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Charcuterie Board with Local Cured Meats &amp; Cold Cuts   GF, DF</b>  <i>Locally sourced artisan meats and accompaniments.</i></p> <p><b>Assorted Local Cheese Board   GF, V</b>  <i>Selection of local cheeses served with fresh fruit and nuts.</i></p> <p><b>Buttery Croissants &amp; Chocolate Croissants   V</b>  <i>Flaky and golden, served warm.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>P</b>ittle Potato Company Herb Roasted Potatoes   GF, DF, V, VE</li> <li>• <b>A</b>lberta Beef &amp; Pork Sausage   GF, DF</li> <li>• <b>C</b>anadian Smoked Bacon   GF, DF</li> <li>• <b>B</b>eyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins   GF</b></p> <p><b>Tomato and Cucumber Salad with Lime and Avocado Dressing</b></p> <p><b>Chicken Fajitas</b>  <i>Freshly Roasted Chicken with Soft Flour Tortilla, Caramelized Onions and Peppers</i></p> <p><b>Medley of Mixed Greens with Assorted Dressings   GF, DF</b></p> <p><b>Tortilla Chip Platter</b>  <i>Chips, Guacamole, Salsa, Shredded Cheese, sliced Jalapeños, Sour Cream, Mexican Rice and Refried Beans</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Country-Style Creamy Potato Salad   V</b>  <i>Chunky potatoes in a creamy mustard-mayo dressing with celery, sweet pickles, and fresh herbs.</i></p> <p><b>Chicken Salad Croissant Delight</b>  <i>Buttery croissant with chicken salad, sambal oelek, avocado spread, arugula, tomato, and cheddar.</i></p> <p><b>Classic Comfort Meatloaf</b>  <i>Tender chicken and vegetables in a creamy herb sauce, topped with flaky puff pastry.</i></p> <p><b>Seasonal Farmer's Grilled Veggies   GF, DF, V, VE</b>  <i>Zucchini, onion, and carrots lightly grilled with olive oil, garlic, and herbs.</i></p> <p><b>Mom's Golden Mac &amp; Cheese   V</b>  <i>Velvety, cheesy pasta baked to golden perfection.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Jun. 8 - Jun. 14</b> <b>Week 5</b></p>	<p><b>"HARVEST COUNTRY MORNING"</b>  <b>Red Hat Tomato &amp; Local Basil Salad   GF, DF, V, VE</b>  <i>Bright roasted tomatoes with fresh basil and EVOO.</i></p> <p><b>Alberta Scrambled Eggs with Roasted Red Peppers &amp; Herbs   GF, V</b>  <i>Fluffy eggs with roasted peppers and aromatic herbs.</i></p> <p><b>Quinoa &amp; Veggie Breakfast Hash   GF, DF, V, VE</b>  <i>Quinoa, kale, shredded fennel, and peppers lightly roasted with savory spices.</i></p> <p><b>Chia &amp; Coconut Pudding with Mango Drizzle   GF, DF, V, VE</b>  <i>Silky pudding layered with tropical mango compote.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Tender roasted potatoes with fresh herbs.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>Alberta Beef &amp; Pork Sausage   GF, DF</b></li> <li>• <b>Canadian Smoked Bacon   GF, DF</b></li> <li>• <b>Beyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</b></li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Broccoli and Sesame Sweet Potato Salad   GF, DF</b></p> <p><b>Thai Curry Chicken with Asian Eggplant and Napa Cabbage   DF</b></p> <p><b>Vegetarian Fried Rice   GF, DF</b>  <b>Vegetarian Spring Roll with Plum Sauce   DF</b></p> <p><b>Kosher Pickles</b>  <b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Harvest Autumn Salad   GF, DF, V, VE</b>  <i>A hearty mix of roasted squash, sweet potatoes, beets, and red onion, tossed with arugula and a maple-balsamic vinaigrette.</i></p> <p><b>Grandma's Classic Chicken Pot Pie</b>  <i>Tender chicken, seasonal vegetables, and creamy herb sauce, topped with a golden, flaky puff pastry.</i></p> <p><b>Slow &amp; Savory Braised Beef Short Ribs   GF, DF</b>  <i>Fork-tender ribs braised in red wine and aromatic herbs, served with rich pan jus.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Charred Mini Corn and Carrot   GF, DF, V, VE</b>  <i>Peri-Peri seasoning with roasted garlic and olive oil.</i></p> <p><b>Warm Apple Orchard Crisp   V</b>  <i>Baked cinnamon-spiced apples with a crunchy oat topping, served with a dairy-free vanilla drizzle.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Jun. 15 - Jun. 21</b> <b>Week 6</b></p>	<p><b>"PANCAKE COUNTRY MORNING"</b> Buttermilk Pancakes with Maple Butter   V <i>Fluffy, golden pancakes served with creamy maple butter.</i></p> <p><b>Crispy Canadian Bacon   GF, DF</b> <i>Smoky, perfectly crisped.</i></p> <p><b>Plant-Based Scramble   GF, DF, V, VE</b> <i>Savory scramble with plant-based protein for flexible guests.</i></p> <p><b>Berries &amp; Cream Compote   GF, V</b> <i>Seasonal berries lightly stewed and served warm.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b> <i>Golden, herbed potatoes roasted to perfection.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b> <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the day</b></p> <p><b>Udon Noodle &amp; Crisp Vegetable Salad, Udon with Julienned Asian Vegetables, Ginger-Tamari Vinaigrette   DF, VE</b></p> <p><b>Assorted Gourmet Sandwiches:</b></p> <p><i>Sliced Turkey with Avocado and Sundried Tomatoes with Brie Cheese and Citrus Mayo, Lettuce, Tomato on a Multi Grain Loaf</i></p> <p><i>Smoked Brisket with Swiss Cheese, Citrus Horseradish Aioli, crispy Lettuce and Tomato on a Freshly Baked Kaiser</i></p> <p><i>Grilled Portobello Mushrooms with Baby Spinach, Bocconcini Cheese, Pesto-Sundried Tomato Aioli, Lettuce and Tomato on a GF Bread</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Rustic Caesar Salad   V</b> <i>Romaine hearts with classic creamy Caesar dressing, house-made croutons, and shaved parmesan.</i></p> <p><b>Slow &amp; Smoky BBQ Pulled Pork Sliders</b> <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Herb-Roasted Country Turkey   GF, DF</b> <i>Juicy, golden turkey seasoned with rosemary, thyme, and garlic.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b> <i>Ultra-creamy mashed potatoes with a hint of truffle oil for an elevated comfort twist.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b> <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Chef's Sweet Finale</b> <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Jun. 22 - Jun. 28</b>  <b>Week 1</b>	<p><b>"THE PRAIRIE CLASSIC MORNING"</b>  <b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Crispy Smoked Bacon   GF, DF</b>  <i>Perfectly smoked and crisped to perfection.</i></p> <p><b>Toasted English Muffins   DF, V</b>  <i>Lightly toasted, perfect for layering or enjoying with butter.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Roasted Wild Mushroom Medley   GF, DF, V, VE</b>  <i>Earthy, caramelized mushrooms tossed with fresh herbs.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Classic Caesar Salad with Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing</b></p> <p><b>Saddlebag Delight Sandwiches   V</b>  <i>Goat Cheese, Provolone, Red Pepper Spread, Balsamic Crema, Sundried Tomato, Artichoke, Arugula</i></p> <p><b>Brown Derby Cobb Bowl   GF</b>  <i>Grilled Chicken, Field Greens, Romaine, Corn, Tomatoes, Aged Cheddar, Avocado, Bacon, Hard Boiled Egg, Blue Cheese, Greek Yogurt Ranch Dressing</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Garden Harvest Greens   GF, DF, V, VE</b>  <i>Crisp greens with ripe tomatoes, cucumbers, and tangy vinaigrette.</i></p> <p><b>Sizzling Tex-Mex Fajitas   GF</b>  <i>Juicy beef and chicken, perfectly seasoned and grilled, with taco shells, fresh toppings, and all the fixings.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Farmhouse Grilled Veggie Skewers   GF, DF, V, VE</b>  <i>Smoky grilled corn, sweet red onion, and bell peppers, skewered and charred for a savory bite.</i></p> <p><b>The Triple Dip Trio   GF</b>  <i>Creamy guacamole, tangy salsa, and smooth sour cream.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Jun. 29 - Jul. 5</b> <b>Week 2</b></p>	<p><b>"RANCHER'S MORNING FEAST"</b> Trailblazer Ham &amp; Cheddar Sandwich   GF Option +\$1.25 <i>Ham and cheddar with pommery aioli on toasted English muffin.</i></p> <p><b>Smoked Chipotle Brisket Wrap</b> <i>Pepperjack cheese and pico de gallo in a soft flour tortilla.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b> <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Smoked Salmon &amp; Goat Cheese Brioche</b> <i>Noble Meadows goat cheese, chives, and smoked salmon on buttery brioche.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b> <i>Golden, herb-roasted potatoes with a touch of sea salt.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b> <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Chicken Breast Banh Mi   DF</b> <i>Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce, Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno</i></p> <p><b>Teriyaki Spin Bowl</b> <i>Salmon, Brown Rice, Broccoli, Carrots, Crispy Wontons, Cucumber, Edamame, Green Onions, Sesame Seeds, Teriyaki Sauce</i></p> <p><b>Medley of Olives</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b> <i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Zesty Southwest Bean &amp; Corn Salad   DF, V, VE</b> <i>Mix of sweet corn, hearty beans, crunchy bell peppers, and red onion, tossed in a tangy lime dressing.</i></p> <p><b>Slow &amp; Smoky Pulled Pork Sliders</b> <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b> <i>Ultra-creamy mashed potatoes with a hint of truffle oil.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b> <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Golden Crispy Tots</b> <i>Golden, crispy on the outside and soft on the inside.</i></p> <p><b>Chef's Sweet Finale</b> <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p align="center"><b>Jul. 6 - Jul. 12</b> <b>Week 3</b></p>	<p><b>"THE COWBOY'S BREAKFAST"</b>  <b>Alberta Scrambled Eggs with Cheddar &amp; Smoked Pulled Brisket   GF</b>  <i>Fluffy eggs layered with smoky pulled brisket.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Bison, Pepper &amp; Caramelized Onion Hash on Potato   GF</b>  <i>Savory bison, caramelized onion, and pepper hash atop golden potato cakes.</i></p> <p><b>Stampede Cowboy Pit Beans   GF, DF, V, VE</b>  <i>Slow-cooked beans in a smoky, spiced sauce.</i></p> <p><b>Aged White Cheddar Cornbread   V</b>  <i>Golden, moist cornbread with a tangy cheddar finish.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Traditional Greek Salad   GF, DF – Feta Cheese is on the side</b></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Oven Roasted Chicken Breast, Feta Cheese, Kalamata Olives, Red Onion and Baby Arugula, baked with Mozzarella Cheese and drizzled with a Balsamic Reduction</i></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Roma Tomatoes and Bocconcini Cheese, Arugula and drizzled with a Balsamic Reduction (Gluten Free Crust available) – must be pre-ordered</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Flatbread Option Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Crunchy Country Coleslaw   GF, DF, V</b>  <i>Shredded cabbage and crunchy vegetables tossed in a tangy, creamy dressing.</i></p> <p><b>AAA Alberta Steakhouse Sirloin   GF, DF</b>  <i>Sirloin grilled with a smoky spice blend.</i></p> <p><b>Southern Buttermilk Fried Chicken</b>  <i>Crispy, golden fried chicken.</i></p> <p><b>Loaded Baked Potato Bar   GF, V</b>  <i>Topped with butter, sour cream, shredded cheese, chives, and crispy bacon.</i></p> <p><b>Garlic-Kissed Green Beans   GF, DF, VE</b>  <i>Crisp-tender green beans tossed with roasted garlic and olive oil.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Jul. 13 - Jul. 19</b> <b>Week 4</b></p>	<p><b>"THE ARTISAN MORNING SPREAD"</b> Red Hat Tomato &amp; Local Micro Basil Salad, EVOO &amp; Aged Balsamic   GF, DF, V, VE <i>Light, fresh, and balanced.</i></p> <p><b>Alberta Egg Frittata with Roasted Red Pepper &amp; Sylvan Star Gouda   GF, V</b> <i>Fluffy, baked frittata loaded with roasted red pepper and nutty gouda.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b> <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Charcuterie Board with Local Cured Meats &amp; Cold Cuts   GF, DF</b> <i>Locally sourced artisan meats and accompaniments.</i></p> <p><b>Assorted Local Cheese Board   GF, V</b> <i>Selection of local cheeses served with fresh fruit and nuts.</i></p> <p><b>Buttery Croissants &amp; Chocolate Croissants   V</b> <i>Flaky and golden, served warm.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>P</b>ittle Potato Company Herb Roasted Potatoes   GF, DF, V, VE</li> <li>• <b>A</b>lberta Beef &amp; Pork Sausage   GF, DF</li> <li>• <b>C</b>anadian Smoked Bacon   GF, DF</li> <li>• <b>B</b>eyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins   GF</b></p> <p><b>Tomato and Cucumber Salad with Lime and Avocado Dressing</b></p> <p><b>Chicken Fajitas</b> <i>Freshly Roasted Chicken with Soft Flour Tortilla, Caramelized Onions and Peppers</i></p> <p><b>Medley of Mixed Greens with Assorted Dressings   GF, DF</b></p> <p><b>Tortilla Chip Platter</b> <i>Chips, Guacamole, Salsa, Shredded Cheese, sliced Jalapeños, Sour Cream, Mexican Rice and Refried Beans</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Country-Style Creamy Potato Salad   V</b> <i>Chunky potatoes in a creamy mustard-mayo dressing with celery, sweet pickles, and fresh herbs.</i></p> <p><b>Chicken Salad Croissant Delight</b> <i>Buttery croissant with chicken salad, sambal oelek, avocado spread, arugula, tomato, and cheddar.</i></p> <p><b>Classic Comfort Meatloaf</b> <i>Tender chicken and vegetables in a creamy herb sauce, topped with flaky puff pastry.</i></p> <p><b>Seasonal Farmer's Grilled Veggies   GF, DF, V, VE</b> <i>Zucchini, onion, and carrots lightly grilled with olive oil, garlic, and herbs.</i></p> <p><b>Mom's Golden Mac &amp; Cheese   V</b> <i>Velvety, cheesy pasta baked to golden perfection.</i></p> <p><b>Chef's Sweet Finale</b> <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



## 2026 Committee 6-Week Rotation Menu

DATES	BREAKFAST \$35 per guest, less 50% discount	LUNCH \$39 per guest, less 50% discount	DINNER \$74 per guest, less 50% discount
<b>Jul. 20 - Jul. 26</b> <b>Week 5</b>	<p><b>"HARVEST COUNTRY MORNING"</b></p> <p><b>Red Hat Tomato &amp; Local Basil Salad   GF, DF, V, VE</b>  <i>Bright roasted tomatoes with fresh basil and EVOO.</i></p> <p><b>Alberta Scrambled Eggs with Roasted Red Peppers &amp; Herbs   GF, V</b>  <i>Fluffy eggs with roasted peppers and aromatic herbs.</i></p> <p><b>Quinoa &amp; Veggie Breakfast Hash   GF, DF, V, VE</b>  <i>Quinoa, kale, shredded fennel, and peppers lightly roasted with savory spices.</i></p> <p><b>Chia &amp; Coconut Pudding with Mango Drizzle   GF, DF, V, VE</b>  <i>Silky pudding layered with tropical mango compote.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Tender roasted potatoes with fresh herbs.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>Alberta Beef &amp; Pork Sausage   GF, DF</b></li> <li>• <b>Canadian Smoked Bacon   GF, DF</b></li> <li>• <b>Beyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</b></li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Broccoli and Sesame Sweet Potato Salad   GF, DF</b></p> <p><b>Thai Curry Chicken with Asian Eggplant and Napa Cabbage   DF</b></p> <p><b>Vegetarian Fried Rice   GF, DF</b></p> <p><b>Vegetarian Spring Roll with Plum Sauce   DF</b></p> <p><b>Kosher Pickles</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Harvest Autumn Salad   GF, DF, V, VE</b>  <i>A hearty mix of roasted squash, sweet potatoes, beets, and red onion, tossed with arugula and a maple-balsamic vinaigrette.</i></p> <p><b>Grandma's Classic Chicken Pot Pie</b>  <i>Tender chicken, seasonal vegetables, and creamy herb sauce, topped with a golden, flaky puff pastry.</i></p> <p><b>Slow &amp; Savory Braised Beef Short Ribs   GF, DF</b>  <i>Fork-tender ribs braised in red wine and aromatic herbs, served with rich pan jus.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Charred Mini Corn and Carrot   GF, DF, V, VE</b>  <i>Peri-Peri seasoning with roasted garlic and olive oil.</i></p> <p><b>Warm Apple Orchard Crisp   V</b>  <i>Baked cinnamon-spiced apples with a crunchy oat topping, served with a dairy-free vanilla drizzle.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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DATES	BREAKFAST \$35 per guest, less 50% discount	LUNCH \$39 per guest, less 50% discount	DINNER \$74 per guest, less 50% discount
<p><b>Jul. 27 - Aug. 2</b> <b>Week 6</b></p>	<p><b>"PANCAKE COUNTRY MORNING"</b>  <b>Buttermilk Pancakes with Maple Butter   V</b>  <i>Fluffy, golden pancakes served with creamy maple butter.</i></p> <p><b>Crispy Canadian Bacon   GF, DF</b>  <i>Smoky, perfectly crisped.</i></p> <p><b>Plant-Based Scramble   GF, DF, V, VE</b>  <i>Savory scramble with plant-based protein for flexible guests.</i></p> <p><b>Berries &amp; Cream Compote   GF, V</b>  <i>Seasonal berries lightly stewed and served warm.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Golden, herbed potatoes roasted to perfection.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the day</b></p> <p><b>Udon Noodle &amp; Crisp Vegetable Salad, Udon with Julienned Asian Vegetables, Ginger-Tamari Vinaigrette   DF, VE</b></p> <p><b>Assorted Gourmet Sandwiches:</b></p> <p><i>Sliced Turkey with Avocado and Sundried Tomatoes with Brie Cheese and Citrus Mayo, Lettuce, Tomato on a Multi Grain Loaf</i></p> <p><i>Smoked Brisket with Swiss Cheese, Citrus Horseradish Aioli, crispy Lettuce and Tomato on a Freshly Baked Kaiser</i></p> <p><i>Grilled Portobello Mushrooms with Baby Spinach, Bocconcini Cheese, Pesto-Sundried Tomato Aioli, Lettuce and Tomato on a GF Bread</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Rustic Caesar Salad   V</b>  <i>Romaine hearts with classic creamy Caesar dressing, house-made croutons, and shaved parmesan.</i></p> <p><b>Slow &amp; Smoky BBQ Pulled Pork Sliders</b>  <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Herb-Roasted Country Turkey   GF, DF</b>  <i>Juicy, golden turkey seasoned with rosemary, thyme, and garlic.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b>  <i>Ultra-creamy mashed potatoes with a hint of truffle oil for an elevated comfort twist.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b>  <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Aug. 3 - Aug. 9</b> <b>Week 1</b></p>	<p><b>"THE PRAIRIE CLASSIC MORNING"</b>  <b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Crispy Smoked Bacon   GF, DF</b>  <i>Perfectly smoked and crisped to perfection.</i></p> <p><b>Toasted English Muffins   DF, V</b>  <i>Lightly toasted, perfect for layering or enjoying with butter.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Roasted Wild Mushroom Medley   GF, DF, V, VE</b>  <i>Earthy, caramelized mushrooms tossed with fresh herbs.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Classic Caesar Salad with Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing</b></p> <p><b>Saddlebag Delight Sandwiches   V</b>  <i>Goat Cheese, Provolone, Red Pepper Spread, Balsamic Crema, Sundried Tomato, Artichoke, Arugula</i></p> <p><b>Brown Derby Cobb Bowl   GF</b>  <i>Grilled Chicken, Field Greens, Romaine, Corn, Tomatoes, Aged Cheddar, Avocado, Bacon, Hard Boiled Egg, Blue Cheese, Greek Yogurt Ranch Dressing</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Garden Harvest Greens   GF, DF, V, VE</b>  <i>Crisp greens with ripe tomatoes, cucumbers, and tangy vinaigrette.</i></p> <p><b>Sizzling Tex-Mex Fajitas   GF</b>  <i>Juicy beef and chicken, perfectly seasoned and grilled, with taco shells, fresh toppings, and all the fixings.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Farmhouse Grilled Veggie Skewers   GF, DF, V, VE</b>  <i>Smoky grilled corn, sweet red onion, and bell peppers, skewered and charred for a savory bite.</i></p> <p><b>The Triple Dip Trio   GF</b>  <i>Creamy guacamole, tangy salsa, and smooth sour cream.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Aug. 10 - Aug. 16</b> <b>Week 2</b></p>	<p><b>"RANCHER'S MORNING FEAST"</b>  <b>Trailblazer Ham &amp; Cheddar Sandwich   GF Option +\$1.25</b>  <i>Ham and cheddar with pommery aioli on toasted English muffin.</i></p> <p><b>Smoked Chipotle Brisket Wrap</b>  <i>Pepperjack cheese and pico de gallo in a soft flour tortilla.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Smoked Salmon &amp; Goat Cheese Brioche</b>  <i>Noble Meadows goat cheese, chives, and smoked salmon on buttery brioche.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Golden, herb-roasted potatoes with a touch of sea salt.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Chicken Breast Banh Mi   DF</b>  <i>Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce, Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno</i></p> <p><b>Teriyaki Spin Bowl</b>  <i>Salmon, Brown Rice, Broccoli, Carrots, Crispy Wontons, Cucumber, Edamame, Green Onions, Sesame Seeds, Teriyaki Sauce</i></p> <p><b>Medley of Olives</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b>  <i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Zesty Southwest Bean &amp; Corn Salad   DF, V, VE</b>  <i>Mix of sweet corn, hearty beans, crunchy bell peppers, and red onion, tossed in a tangy lime dressing.</i></p> <p><b>Slow &amp; Smoky Pulled Pork Sliders</b>  <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b>  <i>Ultra-creamy mashed potatoes with a hint of truffle oil.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b>  <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Golden Crispy Tots</b>  <i>Golden, crispy on the outside and soft on the inside.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Aug. 17 - Aug. 23</b> <b>Week 3</b>	<p><b>"THE COWBOY'S BREAKFAST"</b>  <b>Alberta Scrambled Eggs with Cheddar &amp; Smoked Pulled Brisket   GF</b>  <i>Fluffy eggs layered with smoky pulled brisket.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Bison, Pepper &amp; Caramelized Onion Hash on Potato   GF</b>  <i>Savory bison, caramelized onion, and pepper hash atop golden potato cakes.</i></p> <p><b>Stampede Cowboy Pit Beans   GF, DF, V, VE</b>  <i>Slow-cooked beans in a smoky, spiced sauce.</i></p> <p><b>Aged White Cheddar Cornbread   V</b>  <i>Golden, moist cornbread with a tangy cheddar finish.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Traditional Greek Salad   GF, DF – Feta Cheese is on the side</b></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Oven Roasted Chicken Breast, Feta Cheese, Kalamata Olives, Red Onion and Baby Arugula, baked with Mozzarella Cheese and drizzled with a Balsamic Reduction</i></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Roma Tomatoes and Bocconcini Cheese, Arugula and drizzled with a Balsamic Reduction (Gluten Free Crust available) – must be pre-ordered</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Flatbread Option Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Crunchy Country Coleslaw   GF, DF, V</b>  <i>Shredded cabbage and crunchy vegetables tossed in a tangy, creamy dressing.</i></p> <p><b>AAA Alberta Steakhouse Sirloin   GF, DF</b>  <i>Sirloin grilled with a smoky spice blend.</i></p> <p><b>Southern Buttermilk Fried Chicken</b>  <i>Crispy, golden fried chicken.</i></p> <p><b>Loaded Baked Potato Bar   GF, V</b>  <i>Topped with butter, sour cream, shredded cheese, chives, and crispy bacon.</i></p> <p><b>Garlic-Kissed Green Beans   GF, DF, VE</b>  <i>Crisp-tender green beans tossed with roasted garlic and olive oil.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Aug. 24 - Aug. 30</b> <b>Week 4</b>	<p><b>"THE ARTISAN MORNING SPREAD"</b>            Red Hat Tomato &amp; Local Micro Basil Salad, EVOO &amp; Aged Balsamic   GF, DF, V, VE  <i>Light, fresh, and balanced.</i></p> <p><b>Alberta Egg Frittata with Roasted Red Pepper &amp; Sylvan Star Gouda   GF, V</b>  <i>Fluffy, baked frittata loaded with roasted red pepper and nutty gouda.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Charcuterie Board with Local Cured Meats &amp; Cold Cuts   GF, DF</b>  <i>Locally sourced artisan meats and accompaniments.</i></p> <p><b>Assorted Local Cheese Board   GF, V</b>  <i>Selection of local cheeses served with fresh fruit and nuts.</i></p> <p><b>Buttery Croissants &amp; Chocolate Croissants   V</b>  <i>Flaky and golden, served warm.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>P</b>ittle Potato Company Herb Roasted Potatoes   GF, DF, V, VE</li> <li>• <b>A</b>lberta Beef &amp; Pork Sausage   GF, DF</li> <li>• <b>C</b>anadian Smoked Bacon   GF, DF</li> <li>• <b>B</b>eyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins   GF</b></p> <p><b>Tomato and Cucumber Salad with Lime and Avocado Dressing</b></p> <p><b>Chicken Fajitas</b>  <i>Freshly Roasted Chicken with Soft Flour Tortilla, Caramelized Onions and Peppers</i></p> <p><b>Medley of Mixed Greens with Assorted Dressings   GF, DF</b></p> <p><b>Tortilla Chip Platter</b>  <i>Chips, Guacamole, Salsa, Shredded Cheese, sliced Jalapeños, Sour Cream, Mexican Rice and Refried Beans</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Country-Style Creamy Potato Salad   V</b>  <i>Chunky potatoes in a creamy mustard-mayo dressing with celery, sweet pickles, and fresh herbs.</i></p> <p><b>Chicken Salad Croissant Delight</b>  <i>Buttery croissant with chicken salad, sambal oelek, avocado spread, arugula, tomato, and cheddar.</i></p> <p><b>Classic Comfort Meatloaf</b>  <i>Tender chicken and vegetables in a creamy herb sauce, topped with flaky puff pastry.</i></p> <p><b>Seasonal Farmer's Grilled Veggies   GF, DF, V, VE</b>  <i>Zucchini, onion, and carrots lightly grilled with olive oil, garlic, and herbs.</i></p> <p><b>Mom's Golden Mac &amp; Cheese   V</b>  <i>Velvety, cheesy pasta baked to golden perfection.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Aug. 31 - Sep. 6</b> <b>Week 5</b>	<p><b>"HARVEST COUNTRY MORNING"</b></p> <p><b>Red Hat Tomato &amp; Local Basil Salad   GF, DF, V, VE</b>  <i>Bright roasted tomatoes with fresh basil and EVOO.</i></p> <p><b>Alberta Scrambled Eggs with Roasted Red Peppers &amp; Herbs   GF, V</b>  <i>Fluffy eggs with roasted peppers and aromatic herbs.</i></p> <p><b>Quinoa &amp; Veggie Breakfast Hash   GF, DF, V, VE</b>  <i>Quinoa, kale, shredded fennel, and peppers lightly roasted with savory spices.</i></p> <p><b>Chia &amp; Coconut Pudding with Mango Drizzle   GF, DF, V, VE</b>  <i>Silky pudding layered with tropical mango compote.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Tender roasted potatoes with fresh herbs.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>Alberta Beef &amp; Pork Sausage   GF, DF</b></li> <li>• <b>Canadian Smoked Bacon   GF, DF</b></li> <li>• <b>Beyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</b></li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Broccoli and Sesame Sweet Potato Salad   GF, DF</b></p> <p><b>Thai Curry Chicken with Asian Eggplant and Napa Cabbage   DF</b></p> <p><b>Vegetarian Fried Rice   GF, DF</b></p> <p><b>Vegetarian Spring Roll with Plum Sauce   DF</b></p> <p><b>Kosher Pickles</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Harvest Autumn Salad   GF, DF, V, VE</b>  <i>A hearty mix of roasted squash, sweet potatoes, beets, and red onion, tossed with arugula and a maple-balsamic vinaigrette.</i></p> <p><b>Grandma's Classic Chicken Pot Pie</b>  <i>Tender chicken, seasonal vegetables, and creamy herb sauce, topped with a golden, flaky puff pastry.</i></p> <p><b>Slow &amp; Savory Braised Beef Short Ribs   GF, DF</b>  <i>Fork-tender ribs braised in red wine and aromatic herbs, served with rich pan jus.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Charred Mini Corn and Carrot   GF, DF, V, VE</b>  <i>Peri-Peri seasoning with roasted garlic and olive oil.</i></p> <p><b>Warm Apple Orchard Crisp   V</b>  <i>Baked cinnamon-spiced apples with a crunchy oat topping, served with a dairy-free vanilla drizzle.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Sep. 7 - Sep. 13</b> <b>Week 6</b></p>	<p><b>"PANCAKE COUNTRY MORNING"</b>  <b>Buttermilk Pancakes with Maple Butter   V</b>  <i>Fluffy, golden pancakes served with creamy maple butter.</i></p> <p><b>Crispy Canadian Bacon   GF, DF</b>  <i>Smoky, perfectly crisped.</i></p> <p><b>Plant-Based Scramble   GF, DF, V, VE</b>  <i>Savory scramble with plant-based protein for flexible guests.</i></p> <p><b>Berries &amp; Cream Compote   GF, V</b>  <i>Seasonal berries lightly stewed and served warm.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Golden, herbed potatoes roasted to perfection.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the day</b></p> <p><b>Udon Noodle &amp; Crisp Vegetable Salad, Udon with Julienned Asian Vegetables, Ginger-Tamari Vinaigrette   DF, VE</b></p> <p><b>Assorted Gourmet Sandwiches:</b></p> <p><i>Sliced Turkey with Avocado and Sundried Tomatoes with Brie Cheese and Citrus Mayo, Lettuce, Tomato on a Multi Grain Loaf</i></p> <p><i>Smoked Brisket with Swiss Cheese, Citrus Horseradish Aioli, crispy Lettuce and Tomato on a Freshly Baked Kaiser</i></p> <p><i>Grilled Portobello Mushrooms with Baby Spinach, Bocconcini Cheese, Pesto-Sundried Tomato Aioli, Lettuce and Tomato on a GF Bread</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Rustic Caesar Salad   V</b>  <i>Romaine hearts with classic creamy Caesar dressing, house-made croutons, and shaved parmesan.</i></p> <p><b>Slow &amp; Smoky BBQ Pulled Pork Sliders</b>  <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Herb-Roasted Country Turkey   GF, DF</b>  <i>Juicy, golden turkey seasoned with rosemary, thyme, and garlic.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b>  <i>Ultra-creamy mashed potatoes with a hint of truffle oil for an elevated comfort twist.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b>  <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



## 2026 Committee 6-Week Rotation Menu

DATES	BREAKFAST \$35 per guest, less 50% discount	LUNCH \$39 per guest, less 50% discount	DINNER \$74 per guest, less 50% discount
<p><b>Sep. 14 - Sep. 20</b> <b>Week 1</b></p>	<p><b>"THE PRAIRIE CLASSIC MORNING"</b>  <b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Crispy Smoked Bacon   GF, DF</b>  <i>Perfectly smoked and crisped to perfection.</i></p> <p><b>Toasted English Muffins   DF, V</b>  <i>Lightly toasted, perfect for layering or enjoying with butter.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Roasted Wild Mushroom Medley   GF, DF, V, VE</b>  <i>Earthy, caramelized mushrooms tossed with fresh herbs.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Classic Caesar Salad with Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing</b></p> <p><b>Saddlebag Delight Sandwiches   V</b>  <i>Goat Cheese, Provolone, Red Pepper Spread, Balsamic Crema, Sundried Tomato, Artichoke, Arugula</i></p> <p><b>Brown Derby Cobb Bowl   GF</b>  <i>Grilled Chicken, Field Greens, Romaine, Corn, Tomatoes, Aged Cheddar, Avocado, Bacon, Hard Boiled Egg, Blue Cheese, Greek Yogurt Ranch Dressing</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Garden Harvest Greens   GF, DF, V, VE</b>  <i>Crisp greens with ripe tomatoes, cucumbers, and tangy vinaigrette.</i></p> <p><b>Sizzling Tex-Mex Fajitas   GF</b>  <i>Juicy beef and chicken, perfectly seasoned and grilled, with taco shells, fresh toppings, and all the fixings.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Farmhouse Grilled Veggie Skewers   GF, DF, V, VE</b>  <i>Smoky grilled corn, sweet red onion, and bell peppers, skewered and charred for a savory bite.</i></p> <p><b>The Triple Dip Trio   GF</b>  <i>Creamy guacamole, tangy salsa, and smooth sour cream.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Sep. 21 - Sep. 27</b> <b>Week 2</b>	<p><b>"RANCHER'S MORNING FEAST"</b></p> <p><b>Trailblazer Ham &amp; Cheddar Sandwich   GF Option +\$1.25</b>  <i>Ham and cheddar with pommery aioli on toasted English muffin.</i></p> <p><b>Smoked Chipotle Brisket Wrap</b>  <i>Pepperjack cheese and pico de gallo in a soft flour tortilla.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Smoked Salmon &amp; Goat Cheese Brioche</b>  <i>Noble Meadows goat cheese, chives, and smoked salmon on buttery brioche.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Golden, herb-roasted potatoes with a touch of sea salt.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Chicken Breast Banh Mi   DF</b>  <i>Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce, Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno</i></p> <p><b>Teriyaki Spin Bowl</b>  <i>Salmon, Brown Rice, Broccoli, Carrots, Crispy Wontons, Cucumber, Edamame, Green Onions, Sesame Seeds, Teriyaki Sauce</i></p> <p><b>Medley of Olives</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Zesty Southwest Bean &amp; Corn Salad   DF, V, VE</b>  <i>Mix of sweet corn, hearty beans, crunchy bell peppers, and red onion, tossed in a tangy lime dressing.</i></p> <p><b>Slow &amp; Smoky Pulled Pork Sliders</b>  <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b>  <i>Ultra-creamy mashed potatoes with a hint of truffle oil.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b>  <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Golden Crispy Tots</b>  <i>Golden, crispy on the outside and soft on the inside.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Sep. 28 - Oct. 4</b> <b>Week 3</b></p>	<p><b>"THE COWBOY'S BREAKFAST"</b>  <b>Alberta Scrambled Eggs with Cheddar &amp; Smoked Pulled Brisket   GF</b>  <i>Fluffy eggs layered with smoky pulled brisket.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Bison, Pepper &amp; Caramelized Onion Hash on Potato   GF</b>  <i>Savory bison, caramelized onion, and pepper hash atop golden potato cakes.</i></p> <p><b>Stampede Cowboy Pit Beans   GF, DF, V, VE</b>  <i>Slow-cooked beans in a smoky, spiced sauce.</i></p> <p><b>Aged White Cheddar Cornbread   V</b>  <i>Golden, moist cornbread with a tangy cheddar finish.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Traditional Greek Salad   GF, DF – Feta Cheese is on the side</b></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Oven Roasted Chicken Breast, Feta Cheese, Kalamata Olives, Red Onion and Baby Arugula, baked with Mozzarella Cheese and drizzled with a Balsamic Reduction</i></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Roma Tomatoes and Bocconcini Cheese, Arugula and drizzled with a Balsamic Reduction (Gluten Free Crust available) – must be pre-ordered</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Flatbread Option Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Crunchy Country Coleslaw   GF, DF, V</b>  <i>Shredded cabbage and crunchy vegetables tossed in a tangy, creamy dressing.</i></p> <p><b>AAA Alberta Steakhouse Sirloin   GF, DF</b>  <i>Sirloin grilled with a smoky spice blend.</i></p> <p><b>Southern Buttermilk Fried Chicken</b>  <i>Crispy, golden fried chicken.</i></p> <p><b>Loaded Baked Potato Bar   GF, V</b>  <i>Topped with butter, sour cream, shredded cheese, chives, and crispy bacon.</i></p> <p><b>Garlic-Kissed Green Beans   GF, DF, VE</b>  <i>Crisp-tender green beans tossed with roasted garlic and olive oil.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Oct. 5 - Oct. 11</b> <b>Week 4</b>	<p><b>"THE ARTISAN MORNING SPREAD"</b>            Red Hat Tomato &amp; Local Micro Basil Salad, EVOO &amp; Aged Balsamic   GF, DF, V, VE  <i>Light, fresh, and balanced.</i></p> <p><b>Alberta Egg Frittata with Roasted Red Pepper &amp; Sylvan Star Gouda   GF, V</b>  <i>Fluffy, baked frittata loaded with roasted red pepper and nutty gouda.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Charcuterie Board with Local Cured Meats &amp; Cold Cuts   GF, DF</b>  <i>Locally sourced artisan meats and accompaniments.</i></p> <p><b>Assorted Local Cheese Board   GF, V</b>  <i>Selection of local cheeses served with fresh fruit and nuts.</i></p> <p><b>Buttery Croissants &amp; Chocolate Croissants   V</b>  <i>Flaky and golden, served warm.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>P</b>ittle Potato Company Herb Roasted Potatoes   GF, DF, V, VE</li> <li>• <b>A</b>lberta Beef &amp; Pork Sausage   GF, DF</li> <li>• <b>C</b>anadian Smoked Bacon   GF, DF</li> <li>• <b>B</b>eyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins   GF</b></p> <p><b>Tomato and Cucumber Salad with Lime and Avocado Dressing</b></p> <p><b>Chicken Fajitas</b>  <i>Freshly Roasted Chicken with Soft Flour Tortilla, Caramelized Onions and Peppers</i></p> <p><b>Medley of Mixed Greens with Assorted Dressings   GF, DF</b></p> <p><b>Tortilla Chip Platter</b>  <i>Chips, Guacamole, Salsa, Shredded Cheese, sliced Jalapeños, Sour Cream, Mexican Rice and Refried Beans</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Country-Style Creamy Potato Salad   V</b>  <i>Chunky potatoes in a creamy mustard-mayo dressing with celery, sweet pickles, and fresh herbs.</i></p> <p><b>Chicken Salad Croissant Delight</b>  <i>Buttery croissant with chicken salad, sambal oelek, avocado spread, arugula, tomato, and cheddar.</i></p> <p><b>Classic Comfort Meatloaf</b>  <i>Tender chicken and vegetables in a creamy herb sauce, topped with flaky puff pastry.</i></p> <p><b>Seasonal Farmer's Grilled Veggies   GF, DF, V, VE</b>  <i>Zucchini, onion, and carrots lightly grilled with olive oil, garlic, and herbs.</i></p> <p><b>Mom's Golden Mac &amp; Cheese   V</b>  <i>Velvety, cheesy pasta baked to golden perfection.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Oct. 12 - Oct. 18</b> <b>Week 5</b>	<p><b>"HARVEST COUNTRY MORNING"</b></p> <p><b>Red Hat Tomato &amp; Local Basil Salad   GF, DF, V, VE</b> <i>Bright roasted tomatoes with fresh basil and EVOO.</i></p> <p><b>Alberta Scrambled Eggs with Roasted Red Peppers &amp; Herbs   GF, V</b> <i>Fluffy eggs with roasted peppers and aromatic herbs.</i></p> <p><b>Quinoa &amp; Veggie Breakfast Hash   GF, DF, V, VE</b> <i>Quinoa, kale, shredded fennel, and peppers lightly roasted with savory spices.</i></p> <p><b>Chia &amp; Coconut Pudding with Mango Drizzle   GF, DF, V, VE</b> <i>Silky pudding layered with tropical mango compote.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b> <i>Tender roasted potatoes with fresh herbs.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>Alberta Beef &amp; Pork Sausage   GF, DF</b></li> <li>• <b>Canadian Smoked Bacon   GF, DF</b></li> <li>• <b>Beyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</b></li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Broccoli and Sesame Sweet Potato Salad   GF, DF</b></p> <p><b>Thai Curry Chicken with Asian Eggplant and Napa Cabbage   DF</b></p> <p><b>Vegetarian Fried Rice   GF, DF</b></p> <p><b>Vegetarian Spring Roll with Plum Sauce   DF</b></p> <p><b>Kosher Pickles</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Harvest Autumn Salad   GF, DF, V, VE</b> <i>A hearty mix of roasted squash, sweet potatoes, beets, and red onion, tossed with arugula and a maple-balsamic vinaigrette.</i></p> <p><b>Grandma's Classic Chicken Pot Pie</b> <i>Tender chicken, seasonal vegetables, and creamy herb sauce, topped with a golden, flaky puff pastry.</i></p> <p><b>Slow &amp; Savory Braised Beef Short Ribs   GF, DF</b> <i>Fork-tender ribs braised in red wine and aromatic herbs, served with rich pan jus.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b> <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Charred Mini Corn and Carrot   GF, DF, V, VE</b> <i>Peri-Peri seasoning with roasted garlic and olive oil.</i></p> <p><b>Warm Apple Orchard Crisp   V</b> <i>Baked cinnamon-spiced apples with a crunchy oat topping, served with a dairy-free vanilla drizzle.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Oct. 19 - Oct. 25</b> <b>Week 6</b></p>	<p><b>"PANCAKE COUNTRY MORNING"</b>  <b>Buttermilk Pancakes with Maple Butter   V</b>  <i>Fluffy, golden pancakes served with creamy maple butter.</i></p> <p><b>Crispy Canadian Bacon   GF, DF</b>  <i>Smoky, perfectly crisped.</i></p> <p><b>Plant-Based Scramble   GF, DF, V, VE</b>  <i>Savory scramble with plant-based protein for flexible guests.</i></p> <p><b>Berries &amp; Cream Compote   GF, V</b>  <i>Seasonal berries lightly stewed and served warm.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Golden, herbed potatoes roasted to perfection.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the day</b></p> <p><b>Udon Noodle &amp; Crisp Vegetable Salad, Udon with Julienned Asian Vegetables, Ginger-Tamari Vinaigrette   DF, VE</b></p> <p><b>Assorted Gourmet Sandwiches:</b></p> <p><i>Sliced Turkey with Avocado and Sundried Tomatoes with Brie Cheese and Citrus Mayo, Lettuce, Tomato on a Multi Grain Loaf</i></p> <p><i>Smoked Brisket with Swiss Cheese, Citrus Horseradish Aioli, crispy Lettuce and Tomato on a Freshly Baked Kaiser</i></p> <p><i>Grilled Portobello Mushrooms with Baby Spinach, Bocconcini Cheese, Pesto-Sundried Tomato Aioli, Lettuce and Tomato on a GF Bread</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Rustic Caesar Salad   V</b>  <i>Romaine hearts with classic creamy Caesar dressing, house-made croutons, and shaved parmesan.</i></p> <p><b>Slow &amp; Smoky BBQ Pulled Pork Sliders</b>  <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Herb-Roasted Country Turkey   GF, DF</b>  <i>Juicy, golden turkey seasoned with rosemary, thyme, and garlic.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b>  <i>Ultra-creamy mashed potatoes with a hint of truffle oil for an elevated comfort twist.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b>  <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Oct. 26 - Nov. 1</b>  <b>Week 1</b>	<p><b>"THE PRAIRIE CLASSIC MORNING"</b></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b> <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Crispy Smoked Bacon   GF, DF</b> <i>Perfectly smoked and crisped to perfection.</i></p> <p><b>Toasted English Muffins   DF, V</b> <i>Lightly toasted, perfect for layering or enjoying with butter.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b> <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Roasted Wild Mushroom Medley   GF, DF, V, VE</b> <i>Earthy, caramelized mushrooms tossed with fresh herbs.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Classic Caesar Salad with Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing</b></p> <p><b>Saddlebag Delight Sandwiches   V</b> <i>Goat Cheese, Provolone, Red Pepper Spread, Balsamic Crema, Sundried Tomato, Artichoke, Arugula</i></p> <p><b>Brown Derby Cobb Bowl   GF</b> <i>Grilled Chicken, Field Greens, Romaine, Corn, Tomatoes, Aged Cheddar, Avocado, Bacon, Hard Boiled Egg, Blue Cheese, Greek Yogurt Ranch Dressing</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><b>(GF Bread Options Available \$1.25 / Guest)</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Garden Harvest Greens   GF, DF, V, VE</b> <i>Crisp greens with ripe tomatoes, cucumbers, and tangy vinaigrette.</i></p> <p><b>Sizzling Tex-Mex Fajitas   GF</b> <i>Juicy beef and chicken, perfectly seasoned and grilled, with taco shells, fresh toppings, and all the fixings.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b> <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Farmhouse Grilled Veggie Skewers   GF, DF, V, VE</b> <i>Smoky grilled corn, sweet red onion, and bell peppers, skewered and charred for a savory bite.</i></p> <p><b>The Triple Dip Trio   GF</b> <i>Creamy guacamole, tangy salsa, and smooth sour cream.</i></p> <p><b>Chef's Sweet Finale</b> <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Nov. 2 - Nov. 8</b> <b>Week 2</b></p>	<p><b>"RANCHER'S MORNING FEAST"</b> Trailblazer Ham &amp; Cheddar Sandwich   GF Option +\$1.25 <i>Ham and cheddar with pommery aioli on toasted English muffin.</i></p> <p><b>Smoked Chipotle Brisket Wrap</b> <i>Pepperjack cheese and pico de gallo in a soft flour tortilla.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b> <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Smoked Salmon &amp; Goat Cheese Brioche</b> <i>Noble Meadows goat cheese, chives, and smoked salmon on buttery brioche.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b> <i>Golden, herb-roasted potatoes with a touch of sea salt.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b> <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Chicken Breast Banh Mi   DF</b> <i>Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce, Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno</i></p> <p><b>Teriyaki Spin Bowl</b> <i>Salmon, Brown Rice, Broccoli, Carrots, Crispy Wontons, Cucumber, Edamame, Green Onions, Sesame Seeds, Teriyaki Sauce</i></p> <p><b>Medley of Olives</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Zesty Southwest Bean &amp; Corn Salad   DF, V, VE</b> <i>Mix of sweet corn, hearty beans, crunchy bell peppers, and red onion, tossed in a tangy lime dressing.</i></p> <p><b>Slow &amp; Smoky Pulled Pork Sliders</b> <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b> <i>Ultra-creamy mashed potatoes with a hint of truffle oil.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b> <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Golden Crispy Tots</b> <i>Golden, crispy on the outside and soft on the inside.</i></p> <p><b>Chef's Sweet Finale</b> <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



## 2026 Committee 6-Week Rotation Menu

DATES	BREAKFAST \$35 per guest, less 50% discount	LUNCH \$39 per guest, less 50% discount	DINNER \$74 per guest, less 50% discount
<b>Nov. 9 - Nov. 15</b> <b>Week 3</b>	<p><b>"THE COWBOY'S BREAKFAST"</b>  <b>Alberta Scrambled Eggs with Cheddar &amp; Smoked Pulled Brisket   GF</b>  <i>Fluffy eggs layered with smoky pulled brisket.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Bison, Pepper &amp; Caramelized Onion Hash on Potato   GF</b>  <i>Savory bison, caramelized onion, and pepper hash atop golden potato cakes.</i></p> <p><b>Stampede Cowboy Pit Beans   GF, DF, V, VE</b>  <i>Slow-cooked beans in a smoky, spiced sauce.</i></p> <p><b>Aged White Cheddar Cornbread   V</b>  <i>Golden, moist cornbread with a tangy cheddar finish.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Traditional Greek Salad   GF, DF – Feta Cheese is on the side</b></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Oven Roasted Chicken Breast, Feta Cheese, Kalamata Olives, Red Onion and Baby Arugula, baked with Mozzarella Cheese and drizzled with a Balsamic Reduction</i></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Roma Tomatoes and Bocconcini Cheese, Arugula and drizzled with a Balsamic Reduction (Gluten Free Crust available) – must be pre-ordered</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Flatbread Option Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Crunchy Country Coleslaw   GF, DF, V</b>  <i>Shredded cabbage and crunchy vegetables tossed in a tangy, creamy dressing.</i></p> <p><b>AAA Alberta Steakhouse Sirloin   GF, DF</b>  <i>Sirloin grilled with a smoky spice blend.</i></p> <p><b>Southern Buttermilk Fried Chicken</b>  <i>Crispy, golden fried chicken.</i></p> <p><b>Loaded Baked Potato Bar   GF, V</b>  <i>Topped with butter, sour cream, shredded cheese, chives, and crispy bacon.</i></p> <p><b>Garlic-Kissed Green Beans   GF, DF, VE</b>  <i>Crisp-tender green beans tossed with roasted garlic and olive oil.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



## 2026 Committee 6-Week Rotation Menu

DATES	BREAKFAST \$35 per guest, less 50% discount	LUNCH \$39 per guest, less 50% discount	DINNER \$74 per guest, less 50% discount
<b>Nov. 16 - Nov. 22</b> <b>Week 4</b>	<p><b>"THE ARTISAN MORNING SPREAD"</b>            Red Hat Tomato &amp; Local Micro Basil Salad, EVOO &amp; Aged Balsamic   GF, DF, V, VE  <i>Light, fresh, and balanced.</i></p> <p><b>Alberta Egg Frittata with Roasted Red Pepper &amp; Sylvan Star Gouda   GF, V</b>  <i>Fluffy, baked frittata loaded with roasted red pepper and nutty gouda.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Charcuterie Board with Local Cured Meats &amp; Cold Cuts   GF, DF</b>  <i>Locally sourced artisan meats and accompaniments.</i></p> <p><b>Assorted Local Cheese Board   GF, V</b>  <i>Selection of local cheeses served with fresh fruit and nuts.</i></p> <p><b>Buttery Croissants &amp; Chocolate Croissants   V</b>  <i>Flaky and golden, served warm.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>P</b>ittle Potato Company Herb Roasted Potatoes   GF, DF, V, VE</li> <li>• <b>A</b>lberta Beef &amp; Pork Sausage   GF, DF</li> <li>• <b>C</b>anadian Smoked Bacon   GF, DF</li> <li>• <b>B</b>eyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins   GF</b></p> <p><b>Tomato and Cucumber Salad with Lime and Avocado Dressing</b></p> <p><b>Chicken Fajitas</b>  <i>Freshly Roasted Chicken with Soft Flour Tortilla, Caramelized Onions and Peppers</i></p> <p><b>Medley of Mixed Greens with Assorted Dressings   GF, DF</b></p> <p><b>Tortilla Chip Platter</b>  <i>Chips, Guacamole, Salsa, Shredded Cheese, sliced Jalapeños, Sour Cream, Mexican Rice and Refried Beans</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Country-Style Creamy Potato Salad   V</b>  <i>Chunky potatoes in a creamy mustard-mayo dressing with celery, sweet pickles, and fresh herbs.</i></p> <p><b>Chicken Salad Croissant Delight</b>  <i>Buttery croissant with chicken salad, sambal oelek, avocado spread, arugula, tomato, and cheddar.</i></p> <p><b>Classic Comfort Meatloaf</b>  <i>Tender chicken and vegetables in a creamy herb sauce, topped with flaky puff pastry.</i></p> <p><b>Seasonal Farmer's Grilled Veggies   GF, DF, V, VE</b>  <i>Zucchini, onion, and carrots lightly grilled with olive oil, garlic, and herbs.</i></p> <p><b>Mom's Golden Mac &amp; Cheese   V</b>  <i>Velvety, cheesy pasta baked to golden perfection.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



## 2026 Committee 6-Week Rotation Menu

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<b>Nov. 23 - Nov. 29</b> <b>Week 5</b>	<p><b>"HARVEST COUNTRY MORNING"</b></p> <p><b>Red Hat Tomato &amp; Local Basil Salad   GF, DF, V, VE</b>  <i>Bright roasted tomatoes with fresh basil and EVOO.</i></p> <p><b>Alberta Scrambled Eggs with Roasted Red Peppers &amp; Herbs   GF, V</b>  <i>Fluffy eggs with roasted peppers and aromatic herbs.</i></p> <p><b>Quinoa &amp; Veggie Breakfast Hash   GF, DF, V, VE</b>  <i>Quinoa, kale, shredded fennel, and peppers lightly roasted with savory spices.</i></p> <p><b>Chia &amp; Coconut Pudding with Mango Drizzle   GF, DF, V, VE</b>  <i>Silky pudding layered with tropical mango compote.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Tender roasted potatoes with fresh herbs.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>Alberta Beef &amp; Pork Sausage   GF, DF</b></li> <li>• <b>Canadian Smoked Bacon   GF, DF</b></li> <li>• <b>Beyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</b></li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Broccoli and Sesame Sweet Potato Salad   GF, DF</b></p> <p><b>Thai Curry Chicken with Asian Eggplant and Napa Cabbage   DF</b></p> <p><b>Vegetarian Fried Rice   GF, DF</b></p> <p><b>Vegetarian Spring Roll with Plum Sauce   DF</b></p> <p><b>Kosher Pickles</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Harvest Autumn Salad   GF, DF, V, VE</b>  <i>A hearty mix of roasted squash, sweet potatoes, beets, and red onion, tossed with arugula and a maple-balsamic vinaigrette.</i></p> <p><b>Grandma's Classic Chicken Pot Pie</b>  <i>Tender chicken, seasonal vegetables, and creamy herb sauce, topped with a golden, flaky puff pastry.</i></p> <p><b>Slow &amp; Savory Braised Beef Short Ribs   GF, DF</b>  <i>Fork-tender ribs braised in red wine and aromatic herbs, served with rich pan jus.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Charred Mini Corn and Carrot   GF, DF, V, VE</b>  <i>Peri-Peri seasoning with roasted garlic and olive oil.</i></p> <p><b>Warm Apple Orchard Crisp   V</b>  <i>Baked cinnamon-spiced apples with a crunchy oat topping, served with a dairy-free vanilla drizzle.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Nov. 30 - Dec. 6</b> <b>Week 6</b></p>	<p><b>"PANCAKE COUNTRY MORNING"</b>  <b>Buttermilk Pancakes with Maple Butter   V</b>  <i>Fluffy, golden pancakes served with creamy maple butter.</i></p> <p><b>Crispy Canadian Bacon   GF, DF</b>  <i>Smoky, perfectly crisped.</i></p> <p><b>Plant-Based Scramble   GF, DF, V, VE</b>  <i>Savory scramble with plant-based protein for flexible guests.</i></p> <p><b>Berries &amp; Cream Compote   GF, V</b>  <i>Seasonal berries lightly stewed and served warm.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Golden, herbed potatoes roasted to perfection.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the day</b></p> <p><b>Udon Noodle &amp; Crisp Vegetable Salad, Udon with Julienned Asian Vegetables, Ginger-Tamari Vinaigrette   DF, VE</b></p> <p><b>Assorted Gourmet Sandwiches:</b></p> <p><i>Sliced Turkey with Avocado and Sundried Tomatoes with Brie Cheese and Citrus Mayo, Lettuce, Tomato on a Multi Grain Loaf</i></p> <p><i>Smoked Brisket with Swiss Cheese, Citrus Horseradish Aioli, crispy Lettuce and Tomato on a Freshly Baked Kaiser</i></p> <p><i>Grilled Portobello Mushrooms with Baby Spinach, Bocconcini Cheese, Pesto-Sundried Tomato Aioli, Lettuce and Tomato on a GF Bread</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Rustic Caesar Salad   V</b>  <i>Romaine hearts with classic creamy Caesar dressing, house-made croutons, and shaved parmesan.</i></p> <p><b>Slow &amp; Smoky BBQ Pulled Pork Sliders</b>  <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Herb-Roasted Country Turkey   GF, DF</b>  <i>Juicy, golden turkey seasoned with rosemary, thyme, and garlic.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b>  <i>Ultra-creamy mashed potatoes with a hint of truffle oil for an elevated comfort twist.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b>  <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



**2026 Committee 6-Week Rotation Menu**

<b>DATES</b>	<b>BREAKFAST</b> \$35 per guest, less 50% discount	<b>LUNCH</b> \$39 per guest, less 50% discount	<b>DINNER</b> \$74 per guest, less 50% discount
<p><b>Dec. 7 - Dec. 13</b> <b>Week 1</b></p>	<p><b>"THE PRAIRIE CLASSIC MORNING"</b>  <b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Crispy Smoked Bacon   GF, DF</b>  <i>Perfectly smoked and crisped to perfection.</i></p> <p><b>Toasted English Muffins   DF, V</b>  <i>Lightly toasted, perfect for layering or enjoying with butter.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Roasted Wild Mushroom Medley   GF, DF, V, VE</b>  <i>Earthy, caramelized mushrooms tossed with fresh herbs.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Classic Caesar Salad with Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing</b></p> <p><b>Saddlebag Delight Sandwiches   V</b>  <i>Goat Cheese, Provolone, Red Pepper Spread, Balsamic Crema, Sundried Tomato, Artichoke, Arugula</i></p> <p><b>Brown Derby Cobb Bowl   GF</b>  <i>Grilled Chicken, Field Greens, Romaine, Corn, Tomatoes, Aged Cheddar, Avocado, Bacon, Hard Boiled Egg, Blue Cheese, Greek Yogurt Ranch Dressing</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Garden Harvest Greens   GF, DF, V, VE</b>  <i>Crisp greens with ripe tomatoes, cucumbers, and tangy vinaigrette.</i></p> <p><b>Sizzling Tex-Mex Fajitas   GF</b>  <i>Juicy beef and chicken, perfectly seasoned and grilled, with taco shells, fresh toppings, and all the fixings.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Farmhouse Grilled Veggie Skewers   GF, DF, V, VE</b>  <i>Smoky grilled corn, sweet red onion, and bell peppers, skewered and charred for a savory bite.</i></p> <p><b>The Triple Dip Trio   GF</b>  <i>Creamy guacamole, tangy salsa, and smooth sour cream.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Dec. 14 - Dec. 20</b> <b>Week 2</b></p>	<p><b>"RANCHER'S MORNING FEAST"</b> Trailblazer Ham &amp; Cheddar Sandwich   GF Option +\$1.25 <i>Ham and cheddar with pommery aioli on toasted English muffin.</i></p> <p><b>Smoked Chipotle Brisket Wrap</b> <i>Pepperjack cheese and pico de gallo in a soft flour tortilla.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b> <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Smoked Salmon &amp; Goat Cheese Brioche</b> <i>Noble Meadows goat cheese, chives, and smoked salmon on buttery brioche.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b> <i>Golden, herb-roasted potatoes with a touch of sea salt.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b> <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the Day</b></p> <p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Chicken Breast Banh Mi   DF</b> <i>Chicken Breast, Hoisin Marinade, Spicy Asian Sesame Sauce, Garlic Aioli, Pickled Carrot, Red Onion, Cilantro, Jalapeno</i></p> <p><b>Teriyaki Spin Bowl</b> <i>Salmon, Brown Rice, Broccoli, Carrots, Crispy Wontons, Cucumber, Edamame, Green Onions, Sesame Seeds, Teriyaki Sauce</i></p> <p><b>Medley of Olives</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b> <i>(GF Bread Options Available \$1.25 / Guest)</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Zesty Southwest Bean &amp; Corn Salad   DF, V, VE</b> <i>Mix of sweet corn, hearty beans, crunchy bell peppers, and red onion, tossed in a tangy lime dressing.</i></p> <p><b>Slow &amp; Smoky Pulled Pork Sliders</b> <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b> <i>Ultra-creamy mashed potatoes with a hint of truffle oil.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b> <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Golden Crispy Tots</b> <i>Golden, crispy on the outside and soft on the inside.</i></p> <p><b>Chef's Sweet Finale</b> <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Dec. 21 - Dec. 27</b>  <b>Week 3</b>	<p><b>"THE COWBOY'S BREAKFAST"</b>  <b>Alberta Scrambled Eggs with Cheddar &amp; Smoked Pulled Brisket   GF</b>  <i>Fluffy eggs layered with smoky pulled brisket.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Bison, Pepper &amp; Caramelized Onion Hash on Potato   GF</b>  <i>Savory bison, caramelized onion, and pepper hash atop golden potato cakes.</i></p> <p><b>Stampede Cowboy Pit Beans   GF, DF, V, VE</b>  <i>Slow-cooked beans in a smoky, spiced sauce.</i></p> <p><b>Aged White Cheddar Cornbread   V</b>  <i>Golden, moist cornbread with a tangy cheddar finish.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Traditional Greek Salad   GF, DF – Feta Cheese is on the side</b></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Oven Roasted Chicken Breast, Feta Cheese, Kalamata Olives, Red Onion and Baby Arugula, baked with Mozzarella Cheese and drizzled with a Balsamic Reduction</i></p> <p><b>Mediterranean Flat Bread</b>  <i>Glazed with a Pesto Spread, topped with Roma Tomatoes and Bocconcini Cheese, Arugula and drizzled with a Balsamic Reduction (Gluten Free Crust available) – must be pre-ordered</i></p> <p><b>Kosher Pickles</b></p> <p><b>Sliced Seasonal Fruit   GF, DF, V, VE</b></p> <p><b>(GF Flatbread Option Available \$1.25 / Guest)</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Crunchy Country Coleslaw   GF, DF, V</b>  <i>Shredded cabbage and crunchy vegetables tossed in a tangy, creamy dressing.</i></p> <p><b>AAA Alberta Steakhouse Sirloin   GF, DF</b>  <i>Sirloin grilled with a smoky spice blend.</i></p> <p><b>Southern Buttermilk Fried Chicken</b>  <i>Crispy, golden fried chicken.</i></p> <p><b>Loaded Baked Potato Bar   GF, V</b>  <i>Topped with butter, sour cream, shredded cheese, chives, and crispy bacon.</i></p> <p><b>Garlic-Kissed Green Beans   GF, DF, VE</b>  <i>Crisp-tender green beans tossed with roasted garlic and olive oil.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<b>Dec. 28 - Jan. 3</b> <b>Week 4</b>	<p><b>"THE ARTISAN MORNING SPREAD"</b>            Red Hat Tomato &amp; Local Micro Basil Salad, EVOO &amp; Aged Balsamic   GF, DF, V, VE  <i>Light, fresh, and balanced.</i></p> <p><b>Alberta Egg Frittata with Roasted Red Pepper &amp; Sylvan Star Gouda   GF, V</b>  <i>Fluffy, baked frittata loaded with roasted red pepper and nutty gouda.</i></p> <p><b>Alberta Scrambled Eggs with Canadian Cheddar &amp; Green Onions   GF, V</b>  <i>Fluffy, golden eggs with sharp Canadian cheddar and fresh green onions.</i></p> <p><b>Charcuterie Board with Local Cured Meats &amp; Cold Cuts   GF, DF</b>  <i>Locally sourced artisan meats and accompaniments.</i></p> <p><b>Assorted Local Cheese Board   GF, V</b>  <i>Selection of local cheeses served with fresh fruit and nuts.</i></p> <p><b>Buttery Croissants &amp; Chocolate Croissants   V</b>  <i>Flaky and golden, served warm.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>P</b>ittle Potato Company Herb Roasted Potatoes   GF, DF, V, VE</li> <li>• <b>A</b>lberta Beef &amp; Pork Sausage   GF, DF</li> <li>• <b>C</b>anadian Smoked Bacon   GF, DF</li> <li>• <b>B</b>eyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins   GF</b></p> <p><b>Tomato and Cucumber Salad with Lime and Avocado Dressing</b></p> <p><b>Chicken Fajitas</b>  <i>Freshly Roasted Chicken with Soft Flour Tortilla, Caramelized Onions and Peppers</i></p> <p><b>Medley of Mixed Greens with Assorted Dressings   GF, DF</b></p> <p><b>Tortilla Chip Platter</b>  <i>Chips, Guacamole, Salsa, Shredded Cheese, sliced Jalapeños, Sour Cream, Mexican Rice and Refried Beans</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Country-Style Creamy Potato Salad   V</b>  <i>Chunky potatoes in a creamy mustard-mayo dressing with celery, sweet pickles, and fresh herbs.</i></p> <p><b>Chicken Salad Croissant Delight</b>  <i>Buttery croissant with chicken salad, sambal oelek, avocado spread, arugula, tomato, and cheddar.</i></p> <p><b>Classic Comfort Meatloaf</b>  <i>Tender chicken and vegetables in a creamy herb sauce, topped with flaky puff pastry.</i></p> <p><b>Seasonal Farmer's Grilled Veggies   GF, DF, V, VE</b>  <i>Zucchini, onion, and carrots lightly grilled with olive oil, garlic, and herbs.</i></p> <p><b>Mom's Golden Mac &amp; Cheese   V</b>  <i>Velvety, cheesy pasta baked to golden perfection.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



## 2026 Committee 6-Week Rotation Menu

DATES	BREAKFAST \$35 per guest, less 50% discount	LUNCH \$39 per guest, less 50% discount	DINNER \$74 per guest, less 50% discount
<p><b>Jan. 4 - Jan. 10</b> <b>Week 5</b></p>	<p><b>"HARVEST COUNTRY MORNING"</b>  <b>Red Hat Tomato &amp; Local Basil Salad   GF, DF, V, VE</b>  <i>Bright roasted tomatoes with fresh basil and EVOO.</i></p> <p><b>Alberta Scrambled Eggs with Roasted Red Peppers &amp; Herbs   GF, V</b>  <i>Fluffy eggs with roasted peppers and aromatic herbs.</i></p> <p><b>Quinoa &amp; Veggie Breakfast Hash   GF, DF, V, VE</b>  <i>Quinoa, kale, shredded fennel, and peppers lightly roasted with savory spices.</i></p> <p><b>Chia &amp; Coconut Pudding with Mango Drizzle   GF, DF, V, VE</b>  <i>Silky pudding layered with tropical mango compote.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Tender roasted potatoes with fresh herbs.</i></p> <p><b>Choose One Side:</b></p> <ul style="list-style-type: none"> <li>• <b>Alberta Beef &amp; Pork Sausage   GF, DF</b></li> <li>• <b>Canadian Smoked Bacon   GF, DF</b></li> <li>• <b>Beyond Meat Hash with Peppers &amp; Onions   GF, DF, V, VE</b></li> </ul> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>Broccoli and Sesame Sweet Potato Salad   GF, DF</b></p> <p><b>Thai Curry Chicken with Asian Eggplant and Napa Cabbage   DF</b></p> <p><b>Vegetarian Fried Rice   GF, DF</b>  <b>Vegetarian Spring Roll with Plum Sauce   DF</b></p> <p><b>Kosher Pickles</b>  <b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Harvest Autumn Salad   GF, DF, V, VE</b>  <i>A hearty mix of roasted squash, sweet potatoes, beets, and red onion, tossed with arugula and a maple-balsamic vinaigrette.</i></p> <p><b>Grandma's Classic Chicken Pot Pie</b>  <i>Tender chicken, seasonal vegetables, and creamy herb sauce, topped with a golden, flaky puff pastry.</i></p> <p><b>Slow &amp; Savory Braised Beef Short Ribs   GF, DF</b>  <i>Fork-tender ribs braised in red wine and aromatic herbs, served with rich pan jus.</i></p> <p><b>Golden Cheesy Scalloped Potatoes   V</b>  <i>Thinly sliced potatoes baked in a creamy cheese sauce with a golden crust.</i></p> <p><b>Charred Mini Corn and Carrot   GF, DF, V, VE</b>  <i>Peri-Peri seasoning with roasted garlic and olive oil.</i></p> <p><b>Warm Apple Orchard Crisp   V</b>  <i>Baked cinnamon-spiced apples with a crunchy oat topping, served with a dairy-free vanilla drizzle.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



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<p><b>Jan. 11 - Jan. 17</b> <b>Week 6</b></p>	<p><b>"PANCAKE COUNTRY MORNING"</b>  <b>Buttermilk Pancakes with Maple Butter   V</b>  <i>Fluffy, golden pancakes served with creamy maple butter.</i></p> <p><b>Crispy Canadian Bacon   GF, DF</b>  <i>Smoky, perfectly crisped.</i></p> <p><b>Plant-Based Scramble   GF, DF, V, VE</b>  <i>Savory scramble with plant-based protein for flexible guests.</i></p> <p><b>Berries &amp; Cream Compote   GF, V</b>  <i>Seasonal berries lightly stewed and served warm.</i></p> <p><b>Little Potato Company Herb Roasted Potatoes   GF, DF, V, VE</b>  <i>Golden, herbed potatoes roasted to perfection.</i></p> <p><b>Apple and Chicken Sausage   GF, DF</b>  <i>Savory chicken sausage with a touch of sweet apple.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Soup of the day</b></p> <p><b>Udon Noodle &amp; Crisp Vegetable Salad, Udon with Julienned Asian Vegetables, Ginger-Tamari Vinaigrette   DF, VE</b></p> <p><b>Assorted Gourmet Sandwiches:</b></p> <p><i>Sliced Turkey with Avocado and Sundried Tomatoes with Brie Cheese and Citrus Mayo, Lettuce, Tomato on a Multi Grain Loaf</i></p> <p><i>Smoked Brisket with Swiss Cheese, Citrus Horseradish Aioli, crispy Lettuce and Tomato on a Freshly Baked Kaiser</i></p> <p><i>Grilled Portobello Mushrooms with Baby Spinach, Bocconcini Cheese, Pesto-Sundried Tomato Aioli, Lettuce and Tomato on a GF Bread</i></p> <p><b>Medley of Olives</b></p> <p><b>Chef Choice Assorted Desserts</b></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>	<p><b>Rustic Caesar Salad   V</b>  <i>Romaine hearts with classic creamy Caesar dressing, house-made croutons, and shaved parmesan.</i></p> <p><b>Slow &amp; Smoky BBQ Pulled Pork Sliders</b>  <i>Tender pulled pork in a tangy BBQ sauce, served on soft brioche buns with crunchy slaw.</i></p> <p><b>Herb-Roasted Country Turkey   GF, DF</b>  <i>Juicy, golden turkey seasoned with rosemary, thyme, and garlic.</i></p> <p><b>Truffle-Kissed Mashed Potatoes   V</b>  <i>Ultra-creamy mashed potatoes with a hint of truffle oil for an elevated comfort twist.</i></p> <p><b>Honey-Glazed Garden Roots   GF, DF, V, VE</b>  <i>Tender, caramelized carrots and parsnips finished with a touch of local honey.</i></p> <p><b>Chef's Sweet Finale</b>  <i>Includes Gluten-Free and Vegan desserts.</i></p> <p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b></p>



## Boxed Lunch, Snacks & Beverages

<b>BOXED LUNCH - Minimum of 5 Guest Orders</b> <b>\$28 per guest, less 50% discount</b>	<b>SNACKS - Select 4 Options</b> <b>\$14 per guest, less 50% discount</b>	<b>BEVERAGES</b> <b>Less 50% discount</b>
<p><b>** CHOICE OF SANDWICH **</b>  <b>Backyard Potato Salad with Creamy Dressing, Fresh Herbs, and a Touch of Mustard for a Tangy Twist   GF, DF</b></p> <p><b>SANDWICHES</b>  <i>Chicken Bacon OH Ranch   DF</i>            Chicken breast, bacon, herbs, lettuce, tomato, onions            dill ranch mayo</p> <p><i>Austin Texan Vegan Wrap   DF, V, VE</i>            Chopped romaine, baby spinach, radicchio, julienned jicama, carrot &amp; red pepper slaw, grilled fresh pineapple, mango salsa, grilled tofu, cilantro-lime agave vinaigrette</p> <p><i>Ranger's Beef Sandwich   DF option</i>            Slow-cooked beef brisket, fresh ciabatta roll, tangy pickled onions, sweet coleslaw, smoky chipotle BBQ sauce, sharp cheddar</p> <p><b>(GF Bread Options Available \$1.25 / Guest)</b></p> <p><b>THE SIDES</b>            Assorted Flavored Chips   GF, DF, V, VE</p> <p><b>DESSERTS</b>            Chef's Choice Assorted Cookies   V  <b>GF options available on request.</b></p> <p><b>** CHOICE OF SANDWICH OR BOWL **</b>  <b>SALAD</b>  <i>Southwest Chicken Caesar</i>            With grilled chicken breast over romaine lettuce, queso fresco, cherry tomatoes, tortilla croutons and chipotle-Caesar dressing</p>	<p><b>Seasonal Cut Fruit Cups</b>  <i>Freshly cut seasonal fruit, portioned for grab-and-go</i>            GF, DF, V, VE</p> <p><b>Yogurt Parfaits</b>  <i>Vanilla yogurt layered with berries and granola</i>            V   GF option available</p> <p><b>Granola &amp; Protein Bars</b>  <i>Assorted packaged bars, including nut-free options</i>            V, CN   GF, VE options available</p> <p><b>Trail Mix</b>  <i>House-mixed dried fruit, seeds, and chocolate</i>            GF, DF, CN   VE option available</p> <p><b>Kettle Corn House Popcorn</b>  <i>Lightly seasoned, freshly popped</i>            GF, DF, V, VE</p> <p><b>Soft Pretzels</b>  <i>Classic pretzels served with mustard</i>            DF, V</p> <p><b>Hummus &amp; Vegetable Cups</b>  <i>Hummus with carrots, cucumbers, and peppers</i>            GF, DF, V, VE</p> <p><b>Cheese &amp; Cracker Boxes</b>  <i>Assorted cheeses with crackers and dried fruit</i>            V   GF option available</p>	<p><b>Fresh Roasted Chronicle Coffee, Decaf and Selection of Teas</b>            \$5.75 / Cup</p> <p><b>Soft Drinks</b>            \$4.50 / Each 355ml Can            (Assorted Coca-Cola products)</p> <p><b>Simply Beverages: Apple, Orange or Lemonade</b>            \$6.00 / Each 340ml</p> <p><b>Dasani Water</b>            \$5.25 / Each 591ml</p> <p><b>Sparkling Water</b>            \$6.00 / Each 330ml</p>



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<p><b>SANDWICHES &amp; BOWLS</b></p> <p><i>Teriyaki Spin Bowl</i> Salmon, brown rice, broccoli, carrots, cucumber, edamame crispy wontons, teriyaki glaze</p> <p><i>The Santorini Bowl   GF, V</i> Field greens, romaine, cucumber, red onions, tomatoes, feta cheese, Kalamata olives, Greek vinaigrette</p> <p><i>Ranger's Beef Sandwich</i> Slow-cooked beef brisket, fresh ciabatta roll, tangy pickled onions, sweet coleslaw, smoky chipotle BBQ sauce, sharp cheddar</p> <p><b>(GF Bread Options Available \$1.25 / Guest)</b></p> <p><b>THE SIDES</b> Assorted Flavored Chips   GF, DF, V, VE</p> <p><b>DESSERTS</b> Chef's Choice Assorted Cookies   V <b>GF options available upon request.</b></p>	<p><b>Energy Bites</b> <i>Oats, seeds, and honey rolled into bite-sized portions</i> GF, V   VE option available</p> <p><b>Mini Muffins</b> <i>Assorted flavors such as blueberry, banana, and bran</i> V   GF option available</p> <p><b>Cookies</b> <i>Chocolate chip and oatmeal cookies</i> V   GF option available</p> <p><b>Brownies</b> <i>Chocolate brownies and seasonal dessert bars</i> GF, V</p> <p><b>Pinwheel Wraps</b> <i>Tortilla pinwheels with vegetable or deli fillings</i> V option available</p> <p><b>Mini Pastries</b> <i>Croissants, danishes, and scones</i> V</p> <p><b>Marinated Olives</b> <i>Assorted olives lightly marinated with herbs and citrus</i> GF, DF, V, VE</p> <p><b>Gold Rush Candy Box</b> <i>Individual box of assorted sweets, a fun nod to Western treasure wagons</i></p>	