



### **FAMILY-STYLE DINNER SERVICE**

A CASUALLY ELEGANT APPROACH TO DINING, FAMILY-STYLE DINNER SERVICE ALLOWS YOUR GUESTS TO REMAIN SEATED AT THEIR TABLE, WHILE WAIT STAFF SERVES PORTIONED ENTRÉE AND ACCOUTREMENTS TO EACH TABLE. ONE OF THE GREATEST HALLMARKS OF HOLIDAYS SPENT WITH FAMILY IS LISTENING TO EVERYONE TALKING AROUND THE TABLE. THE SAME FEELING CAN BE ACHIEVED AT WEDDINGS WITH FAMILY-STYLE MEALS. WHETHER YOUR GUESTS HAVE KNOWN EACH OTHER FOR YEARS OR HAVE MET MOMENTS BEFORE, PASSING PLATES CREATES A WAY TO START THE FLOW OF COMFORTABLE CONVERSATION.

\*SAMPLE MENU BELOW FEATURES PROTEINS LISTED WITH CHEF RECOMMENDED PAIRINGS. MIXING & MATCHING IS WELCOME | COST – IN ADDITION TO THE SIZE OF YOUR EVENT, PRICE IS DETERMINED ON VENUE LOCATION, ONSITE KITCHEN AMENITIES AND CUSTOMIZED MENU DETAILS. PLEASE CONTACT US PERSONALLY AT [CATERING@WHIPPT.CA](mailto:CATERING@WHIPPT.CA) FOR A QUOTE

#### **PRIME RIB**

AAA ALBERTA PRIME RIB ROAST, COOKED MEDIUM RARE WITH AU JUS,  
CREAMED HORSERADISH AND DIJON MUSTARD  
- CHIVE BUTTER WHIPPED POTATOES  
- ROASTED VEGETABLES  
- MIXED GREEN SALAD WITH BALSAMIC VINAIGRETTE

#### **ROSEMARY ROAST CHICKEN**

- BUTTERNUT SQUASH RISOTTO WITH ROASTED PINENUTS  
- CARAMELIZED BRUSSEL SPROUTS  
- ROASTED AND MARINATED BEET SALAD

#### **CITRUS BAKED SALMON**

- ROASTED CAULIFLOWER MASH  
- RATATOUILLE, EGGPLANT, TOMATO, ZUCCHINI WITH ONION PEPPER SAUCE  
- SHAVED VEGETABLE SALAD WITH SHERRY VINAIGRETTE



### **AAA ALBERTA SHORT RIB**

- RED AND YELLOW NUGGET POTATOES WITH ROSEMARY
- GARLIC ANCHO SMOKED TOMATO RAGU
- SEASONAL VEGETABLES
- HOUSEMADE FOCACCIA BREAD WITH SEA SALT BUTTER

### **PORK SHOULDER**

SLOW ROASTED PORK SHOULDER, DIJON HERB CRUST AND PAN JUS

- BROWN BUTTER MASHED POTATOES
- ROOT VEGETABLES, PARSNIP, CARROT, TURNIP

### **SALAD MENU**

- ROMAINE HEARTS, CREAMY PARMESAN CAESAR DRESSING, SUNDRIED TOMATOES, GARLIC CROSTINI, LEMON ZEST
- CUCUMBER SALAD, TOMATO-CILANTRO SALSA, LIME SCALLION VINAIGRETTE
- STRAWBERRIES, CARAMELIZED WALNUTS, PICKLED RED ONION, SPINACH, BALSAMIC GLAZE
- ROAST GARLIC KALE, BOW TIE PASTA, RED PEPPER, FETA CHEESE, CUCUMBER, LEMON DILL AIOLI
- BABY RED POTATO, GRAINY DIJON, SHREDDED CELERY, RED WINE AND SHALLOT VINAIGRETTE

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