

GREY EAGLE
RESORT & CASINO
ON THE BEAUTIFUL TSUUT'INA NATION



BANQUET MENU














BANQUET MENU

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À LA CARTE SELECTIONS



All Day Beverage Service	\$17.00 /person
All Day Coffee and Tea Service	\$15.00 /person
Coffee, Tea or Decaf	\$4.00 /person
Fruit Juice Bottles	\$4.00 /person
Canned Soft Drinks	\$4.00 /person
Bottled Water	\$4.00 /person
Vitamin Water (591 ml)	\$5.00 /person
Sliced Bannock with Preserves and Honey  	\$4.00 /person
Fry Bread and Saskatoon Cream Cheese 	\$4.00 /person
Seasonal Fruit Platter   	\$6.50 /person
Vegetable Platter with Seasonal Dip  	\$6.50 /person
Domestic Cheese Platter 	\$9.00 /person
Cured Meat and Artisan Cheese Platter.....	\$13.00 /person
Banana Loaf 	\$6.00 /person
Chocolate Dipped Biscotti 	\$5.00 /person
Smoked Almonds   	\$4.00 /person
Kettle Chips with Caramelized Onion Dip  	\$4.00 /person
Gourmet Cookies 	\$27.00 /dozen
Assorted Breakfast Pastries 	\$35.00 /dozen
Assorted Bite-Size Desserts 	\$32.00 /dozen
Whole Fresh Fruit   	\$3.00 /piece
Chips and Salsa  	\$5.00 /person
Pemmican Popcorn 	\$4.00 /person
Trail Mix 	\$4.00 /person

-  Vegetarian
-  Gluten-Free
-  Dairy-Free
-  Pescatarian

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DAILY MEETING PACKAGE





DAILY MEETING PACKAGE

\$65.00 / person

Coffee and Tea Service Included
(Minimum 15 People)

SIMPLE SANDWICH BREAKFAST

(1 sandwich per guest)


- English muffin with fresh cracked egg, Canadian peameal bacon and smoked cheddar cheese
- Breakfast potatoes  
- Assorted individual yogurt  

BREAK A.M.




Sliced seasonal fruit platter   

LUNCH

SOUP, SALAD & SANDWICH


- Soup of the day
- Mixed greens salad with assorted dressings  
- Assorted artisanal sandwiches ( Can Be Requested) ( Can Be Requested)
- Chef's choice dessert

BREAK P.M.

- Gourmet cookies 
- Bannock bread with signature homemade jams  
- Selection of assorted juice and pop



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GLENMORE MEETING PACKAGE



\$79.00 / person

Coffee and Tea Service Included
(Minimum 15 People)

BREAKFAST

- Selection of fruit juices (V, GF, DF)
- Bannock bread and assorted jams
- Sliced fruit platter (V, DF)
- Farm-fresh scrambled eggs (V, GF)
- Breakfast sausages (DF)
- Breakfast potatoes (V)

BREAK A.M.

- Assorted fresh baked pastries (V)

LUNCH

Choice of one of the following hot lunches:

- Caesar salad
- Roasted chicken pasta with herb alfredo sauce, totem bruschetta and garlic Bannock bread
- Chef's choice dessert (V)

OR

- Apple cranberry coleslaw (V, GF)
- Alberta sliced beef au jus (V, DF) with garlic mashed potatoes (V, GF) and seasonal vegetables (V, GF)
- Chef's choice dessert (V)

BREAK P.M.

- Tortilla chips and salsa (V)
- Salted pretzels (V)
- Gourmet cookies (V)
- Selection of assorted juice and pop



FIRST NATION MEETING PACKAGE



\$75.00 / person

Coffee and and Tea Service Included
(Minimum 15 People)

BREAKFAST

- Oatmeal
- Sides: Brown sugar, milk, raisins, Saskatoon berry jam (V)
- Flavored water station (Chef's choice)
- Individual yogurt (V, GF)
- Bannock and fry bread (V, DF)
- Juice (V, GF, DF)

BREAK A.M.

- Banana bread (V) and muffins (V)
- Sliced seasonal fruit (V, GF, DF)

LUNCH

- Hearty hamburger soup (DF)
- Crudit  platter (V, GF, DF)
- Alberta sliced beef with au jus (V, DF) with garlic mashed potatoes (V, GF) and seasonal vegetables (V, GF)
- Chef's choice seasonal bread pudding (V)

BREAK P.M.

- Assortment of two-bite brownies and macaroons (V)
- Tortilla chips (V), salsa (V, GF) and salted pretzels (V)
- Selection of assorted juice, pop and water

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COFFEE BREAK SELECTIONS



QUICK PICK \$9.00 / person
 (Minimum 10 People)

- Sliced seasonal fruit (V) (GF) (DF)
- Juice, coffee and tea

BE A KID AGAIN \$11.00 / person
 (Minimum 10 People)

- Gourmet cookies and brownies (V)
- Individual 2% milk or chocolate milk (V) (GF)

COFFEE & SWEET TREATS ... \$10.00 / person
 (Minimum 10 People)

- Banana loaf and gourmet cookies (V)
- Juice, coffee and tea

BITS & BITES \$11.00 / person
 (Minimum 10 People)

- Assorted breakfast pastries (V)
- Sliced seasonal fruit (V) (GF) (DF)
- Juice, coffee and tea

TASTY TIDBITS \$14.00 / person
 (Minimum 10 People)

- Pemmican popcorn
- Trail mix (V) (GF)
- Smoked almonds (V) (GF)
- One-bite brownies (V)
- Juice, coffee and tea

HEALTHY START \$18.00 / person
 (Minimum 10 People)

- Individual yogurt (V) (GF)
- Fruit salad (V) (GF) (DF)
- Crudité platter with ranch dressing (V) (GF)
- Assorted cheese (V)
- Banana bread and assorted granola bars and trail mix (V)
- Cottage cheese and pumpkin seeds (V) (GF)
- Whole fruit (V) (GF) (DF)
- Juice, coffee and tea

AFTERNOON RECHARGE ... \$14.00 / person
 (Minimum 10 People)

- Tortilla chips and salsa (V)
- Salted pretzels (V)
- Assorted candy bars (V)
- Soft candies (DF)
- Trail mix (V) (DF)
- Selection of assorted juice and pop (V) (GF) (DF)

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LIGHT & BRIGHT \$15.00 /person
 (Minimum 10 People)

- Selection of assorted domestic cheese and crackers 🌱
- Sliced seasonal fruit platter 🌱 🌾 🥛
- Juice, coffee and tea

GARDEN STATE \$17.00 /person
 (Minimum 10 People)

- Sliced seasonal fruit 🌱 🌾 🥛
- Hummus and pita 🌱 🥛
- Vegetable crudité with herb dip 🌱 🌾
- Five cheese spinach dip with fry bread for dipping 🌱
- Canned pop and bottled water

CARNIVAL BREAK \$14.00 /person
 (Minimum 10 People)

- Popcorn 🌱 🌾
- Caramel popcorn 🌱 🌾
- Bannock bites 🌱 🥛
- Beer nuts 🌱 🥛
- Pretzels 🌱 🥛
- Canned pop

CANDYLAND BREAK \$13.00 /person
 (Minimum 10 People)

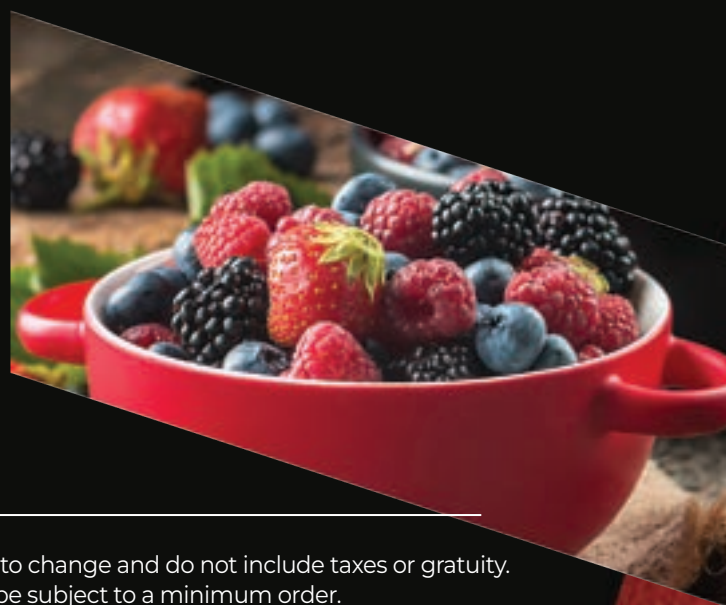
- Assorted mini chocolate bars 🌱
- Twizzlers 🌱 🌾 🥛
- Gummy candies 🌱 🥛
- Juice, coffee and tea

FROMAGERIE \$20.00 /person
 (Minimum 10 People)

- Fruit platter 🌱 🌾
- Trail mix 🌱
- Vegetable crudité with ranch dressing 🌱 🌾
- Smoked almonds 🌱 🌾 🥛
- Local and imported cheese platter with preserves 🌱
- Juice, coffee and tea

DIABETIC-FRIENDLY BREAK \$23.00 /person
 (Minimum 10 People)

- Berry bowls 🌱 🌾 🥛
- Ricotta 🌱 🌾
- Quinoa bowl 🌱 🌾 🥛
- Vegetable crudité with ranch dressing 🌱 🌾
- Hummus with crackers 🌱 🥛
- Coffee and tea




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BREAKFAST SELECTIONS

Any selections under the minimum people will be plated




THE MINI CONTINENTAL... \$18.00 / person (Minimum 15 People)

- Assortments of mini muffins , banana bread  and bannock bread 
- Selection of fruit preserves, butter and honey  
- Oatmeal 
- Sliced fruit   
- Coffee and tea

CONTINENTAL..... \$20.00 / person (Minimum 15 People)

- Fresh baked assortment of mini muffins 
- Bannock bread  
- Fruit preserves, butter and honey  
- Seasoned breakfast home fries  
- Scrambled eggs  
- Fresh fruit platter   
- Juice, coffee and tea

THE WAKE UP..... \$22.00 / person (Minimum 15 People)

- Fruit salad   
- Individual yogurt cups  
- Cinnamon French toast served with syrup 
- Seasoned breakfast home fries  
- Scrambled eggs  
- Breakfast sausage 
- Juice, coffee and tea



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BENEDICT BONANZA \$19.00 / person

Please choose one selection for the entire group
(Two Portions Per Person)
(Minimum 15 People)

• **CLASSIC**

Poached egg on an English muffin,
Canadian back bacon and hollandaise sauce

• **POW WOW**  

Poached egg on signature fry bread,
sautéed onions and spinach with hollandaise
and pemmican garnish




Served with home-style breakfast potatoes
and fresh fruit
Juice, coffee and tea

SIMPLE SANDWICH \$21.00 / person

Please choose one for the entire group
(Minimum 15 People)













BREAKFAST SANDWICHES:

- English muffin with fresh cracked egg,
bacon and smoked cheddar cheese
- Butter croissant with fresh cracked egg,
breakfast sausage and cheddar cheese

All served with breakfast potatoes
and fresh fruit   
Juice, coffee and tea













**GREY EAGLE
BREAKFAST BUFFET** \$21.00 / person

(Minimum 15 People)

- Individual yogurt cups 
- Fresh fruit platter   
- Bannock bread served with Saskatoon
berry jam and honey  
- Seasoned breakfast home fries  
- Scrambled eggs with onions, peppers and
cheddar cheese  
- Breakfast sausage 
- Cinnamon French toast served with syrup 
- Juice, coffee and tea

**EGGS YOUR WAY
BREAKFAST BUFFET** \$28.00 / person

(Minimum 20 People)

- Individual yogurt cups 
- Fresh fruit platter   
- Bannock bread served with Saskatoon berry
jam and honey  
- Seasoned breakfast home fries  
- Chef attended scrambled eggs and fried
eggs  
- Breakfast sausage 
- Smoked bacon 
- Juice, coffee and tea

ADD Bacon to any buffet \$4.50 / person









ADD Oatmeal to any buffet \$2.00 / person

SUBSTITUTE Bacon or Sausage ... \$1.50 / person












BUFFET LUNCH

Coffee and Tea Service Included
(Minimum 15 People)

SUNSET BUFFET \$36.00 / person

- Fry bread and butter 
- Garden salad with assorted dressings  
- Stuffed pasta topped with fresh basil with a parmesan blush sauce 
- Grilled lemon and rosemary chicken 
- Herbed rice pilaf   
- Fresh fruit platter and assorted cookies 

WEST COAST BUFFET \$38.00 / person

- Soup of the day
- Garden salad with assorted dressings  
- Caesar salad
- Pan-seared salmon with yellow curry sauce   
- Chicken stir-fry with garden fresh vegetables 
- Toasted coconut rice  
- Fresh fruit platter and assorted cookies   











GREY EAGLE BUFFET \$39.00 / person

- Soup of the day

CHOOSE TWO OF THE FOLLOWING:

- Caprese salad  
- Pasta salad 
- Village Greek salad  
- Caesar salad
- Mixed greens  
- Potato salad  
- Coleslaw 
- Asian noodle salad  

Entrées Included:

- Chef's choice pasta baked with vegetables, homemade tomato sauce and cheese 
- Chicken breast with roasted red pepper pesto cream sauce 
- Marinated Alberta beef topped with rosemary jus and pickled Saskatoon berries  
- Garlic mashed potatoes  
- Fresh fruit platter   
- Assorted bite-size desserts 

VEGETARIAN OPTIONS:

Add to your buffet for \$8.00

- Gluten-free gnocchi with a roasted tomato sauce   
- Vegetarian chili   
- Beyond Meat stir fry   
- Beyond Meat shepherd's pie   
- Vegetarian lasagna 

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BUFFET LUNCH

Coffee and Tea service included
(Minimum 15 people)

SOUP, SALAD & SANDWICH ... \$28.00 / person (Minimum 15 People)















- Soup of the day
- Mixed greens salad with assorted dressings  
- Assorted artisan sandwiches ( Can Be Requested)
- Assorted bite-size desserts 

PASTURE \$29.50 / person (Minimum 15 People)







- Vegetable soup  
- Vegetable crudités  
- Vegetarian black bean taco salad 
- Stuffed pasta with spinach and blush sauce 
- Sliced seasonal fruit   
- Assorted bite-size desserts 






ATLAS \$36.00 / person (Minimum 15 People)

- Village Greek salad  
- Fresh made hummus with pita bread  
- Grilled marinated vegetables   
- Grilled chicken kabobs   (2 per person)
- Lemon herb rice  
- Tzatziki sauce  
- Baklava 

MEXICANA \$33.00 / person (Minimum 15 People)

- Tortilla chips served with guacamole  
- Seasoned chicken fajitas with all the fixings:
Salsa, sour cream, pickled jalapeños, tomatoes, shredded cheese, guacamole, sautéed onions and peppers
- Mexican rice   
- Assorted bite-size desserts 

MAMA MIA \$34.00 / Person (Minimum 15 People)

- Fresh baked garlic focaccia bread 
- Classic Caesar salad
- Traditional beef lasagna
- Chicken drumstick parmesan with tomato basil sauce ( Can Be Requested)
- Assorted bite-size desserts 

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“BUILD YOUR OWN” ALBERTA BEEF BURGER BAR

\$32.00 / person

Approximately 1.5 Burgers Per Person
(Minimum 15 People)

- Gourmet Alberta Beef Burgers
- Served with crispy bacon, mayonnaise, pickles, sautéed onions, sautéed mushrooms, lettuce, tomatoes, sliced cheddar cheese
- Crispy potato wedges and chicken gravy
- Assortment of bite-size desserts 🌱

“POW WOW EXPRESS”

.... \$38.00 / person

(Minimum 15 People)

- Saskatoon Berry Soup 🌱🌾🥛
- “Build-Your-Own” Nation Taco on traditional fry bread 🌱🥛🥛, spiced ground bison 🌱🥛, roasted corn and black beans 🌱🌾🥛

• TOP YOUR OWN AND CREATE IT YOUR WAY:

- Cilantro, tomatoes, sour cream, cheese, salsa, lettuce, pickled jalapeños, guacamole
- Bannock bread pudding
- Assorted bite-size desserts 🌱

ADD Bannock or fry bread

to any buffet \$2.00 / person



BUFFET LUNCH DAILY DEALS

Coffee and Tea Service Included
(Minimum 15 People)

MONDAY

SOUP, SALAD & SANDWICH ... \$25.00 / person

TUESDAY

MEXICANA \$30.00 / person

WEDNESDAY

MAMA MIA \$31.00 / person

THURSDAY

SUNSET BUFFET \$33.00 / person

FRIDAY

ATLAS \$33.00 / person



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PLATED LUNCH SELECTIONS









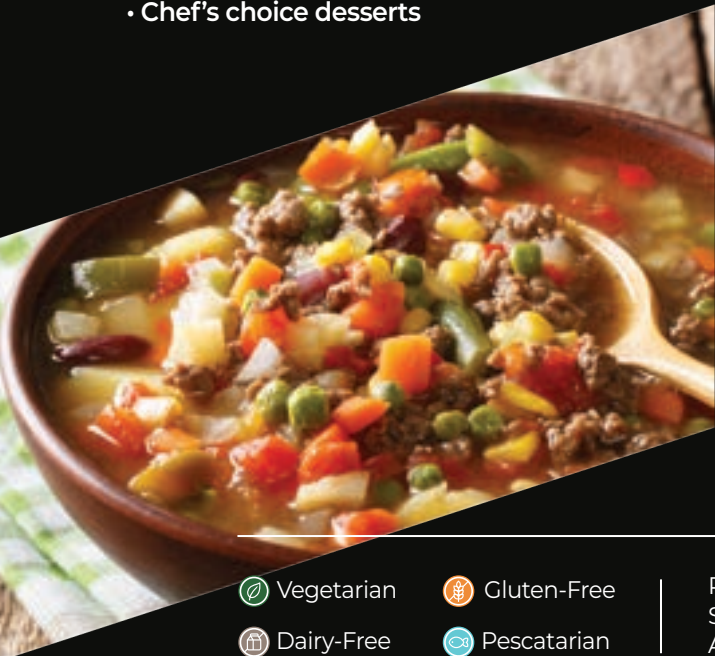
Coffee and Tea Service Included

ITALIANO \$28.00 /person





- Soup of the day
- Traditional Italian lasagna or roasted vegetable lasagna 
- Classic Caesar salad and garlic focaccia bread 
- Chef's choice desserts

ACREAGE \$31.00 /person





- Chef garden vegetable salad   
- Roasted chicken breast topped with wild mushroom sauce 
- Garlic mashed potatoes and chef choice seasonal vegetables  
- Chef's choice desserts






FLARE \$32.00 /person

- Chef garden vegetable salad 
- Chicken breast with Boursin cheese and finished with a roasted pepper sauce 
- Served with garlic mashed potatoes and chef choice seasonal vegetables  
- Chef's choice desserts









HOODOO \$39.00 /person

- Composed beet root salad, walnuts, goat cheese, red wine vinaigrette 
- Seared salmon with creamy leeks, confit tomato, baby potatoes  and spiced broccolini  
- Chef's choice desserts

TSUUT'INA TRAIL \$42.00 /person

- Composed artisan salad with marinated confit cherry tomatoes, smoked almonds and balsamic glaze  
- Grilled Alberta sirloin with peppercorn brandy sauce , Hasselback potatoes and seasonal vegetables  
- Chef's choice desserts

COUNTRY STRONG \$38.00 /person

- Hamburger soup  served with Bannock 
- Slow-roasted marinated Alberta beef, topped with red wine au jus  , garlic mashed potatoes  , and seasonal vegetables  
- Chef's choice desserts



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EXPRESS LUNCH

Coffee and Tea Service Included
(Minimum 15 People)

PASTA PARTY \$28.00 / person

- Roasted chicken pasta with herb Alfredo sauce, bruschetta and grilled focaccia bread 
- Caesar salad
- Chef's choice dessert 









PIZZA PARTY \$28.00 / person

Please choose one style or a variety:






- Cheese  , Hawaiian or Pepperoni
- Caesar salad
- Chef's choice dessert 



BEEF STEW \$32.00 / person

- Hearty beef and vegetable stew   ( Can Be Requested)
- Bannock slices   
- Garlic mashed potatoes  
- Chef's choice dessert 

ALBERTA GROWN \$30.00 / person

- Sliced Alberta beef with au jus 
- Garlic mashed potatoes  and seasonal vegetables  
- Chef's choice dessert 



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HERITAGE BOXES



HERITAGE BOXED BREAKFAST \$17.00 / person

- Muffin
- Granola bar
- Hardboiled eggs
- Individual yogurt
- Whole fruit
- Bottled fruit juice

GRASSLANDS BOXED LUNCH \$23.00 / person

- Orzo Greek pasta salad
- Granola bar or cookie
- Roast beef sandwich on multi-grain bread horseradish, mayonnaise, lettuce, sprouts, smoked cheddar cheese
- Whole fruit
- Bottled fruit juice



HERITAGE BOXED LUNCH \$26.00 / person

(Available Upon Request)
(Minimum order of 15 of each type of sandwich)

CHOICE OF ONE SANDWICH:

- **CLASSIC CANADIAN**
Sliced smoked ham, Canadian cheddar cheese, garden crisp lettuce, sliced tomatoes, thinly sliced red onions and dijon aioli
- **CHIPOTLE TURKEY**
Sliced roasted turkey, crisp lettuce and sliced tomato, cucumber, swiss cheese and cajun aioli
- **VEGETARIAN DELIGHT**
Roasted bell peppers, red onions, roasted tomatoes, cucumber, baby spinach and hummus
- Whole apple
- Potato chips or a chocolate chip cookie
- Bottled water

HUNTER'S BOX \$20 / person

- Bannock with jam and honey stick
- Granola bar
- Individual yogurt
- Fresh berries
- Bottled fruit juice

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BUFFET DINNER

Coffee and Tea Service Included
(All buffets have a minimum of 20 people)

HERITAGE BUFFET \$44.00 /person

- Assorted dinner rolls 🌿 served with butter
- Chef garden salad with assorted dressings 🌿 🌾 🌊
- Stuffed pasta tossed in a rosé sauce 🌿
- Marinated slow-roasted Alberta beef, au jus 🌾 🏠
- Garlic mashed potatoes 🌿 🌾
and Chef's choice seasonal vegetables 🌿 🌾
- Assorted bite-size desserts 🌿

ATLANTIC BUFFET \$52.00 /person

- Soup of the day
- Assorted dinner rolls 🌿 served with butter
- Medley of mixed greens salad with assorted dressings 🌿 🌾 🌊
- Caesar salad
- Alberta slow-roasted beef topped with a wild mushroom sauce 🌾 🏠
- Penne pasta with spinach and peppers in a creamy pesto sauce 🌿
- Pan-seared salmon topped with roasted tomato confit 🌾 🏠 🌊
- Rosemary roasted baby potatoes and seasonal vegetables 🌿 🌾
- Assorted bite-size desserts 🌿



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CHINOOK BUFFET \$59.00 / person

- Soup of the day and assorted dinner rolls served with butter
- Medley of mixed greens salad with assorted dressings (V) (GF) (P)
- Caesar salad
- Domestic cheese platter (V)
- Crudité platter (V) (GF)
- Herb-rubbed pork tenderloin with bacon and onion chutney (GF) (D)
- Garlic and basil nine-piece chicken with tomato cream sauce (GF)
- Pan-seared salmon (GF) (D) (P) topped with honey garlic drizzle (V) (GF)
- Roasted potatoes (V) (GF) and seasonal vegetables (V)
- Assorted bite-size desserts



NATION FEAST BUFFET \$69.00 / person

- Traditional hamburger soup (D)
- Vegetable Ccrudité (V) (GF)
- Assortment of traditional fry bread and Bannock bread with assorted jams and butter (V)
- Medley of mixed greens salad with assorted dressings (V) (GF)
- Caesar salad
- Poached dressed salmon (GF) (D) (P)
- Slow-roasted Alberta beef with red wine au jus crispy onions and pickled Saskatoon berries (D)
- Fried nine-piece chicken topped with house herb blend
- Wild mushroom barley risotto (V)
- Garlic mashed potatoes (V) (GF) and Chef's choice root vegetables (V) (GF)
- Seasonal bread pudding
- Assorted cakes (V)
- Sliced fruit (V) (GF) (D)

CHEF ATTENDED STATION ADDITIONAL \$225 Per Chef



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PLATED DINNER SELECTIONS

Coffee and Tea Service Included



GRASSLANDS \$56.00

FIRST COURSE






- Chef Garden Salad with balsamic vinaigrette   

SECOND COURSE


CHOICE OF ONE OF THE FOLLOWING:

- Herb-Roasted Chicken Breast Supreme with sage chicken gravy  
garlic mashed potatoes, seasonal vegetables and crispy sage

or

- Maple-Glazed Salmon  
served with herbed white and wild rice pilaf,  
seasonal vegetables and wild rice garnish 

THIRD COURSE



- Seasonal Dessert 

ALBERTA \$61.00

FIRST COURSE

- Grilled Caesar Salad, crispy capers, candied bacon and prairie crisps

SECOND COURSE




- Roasted Tomato Soup, crema and extra virgin olive oil  

THIRD COURSE


CHOICE OF ONE OF THE FOLLOWING:

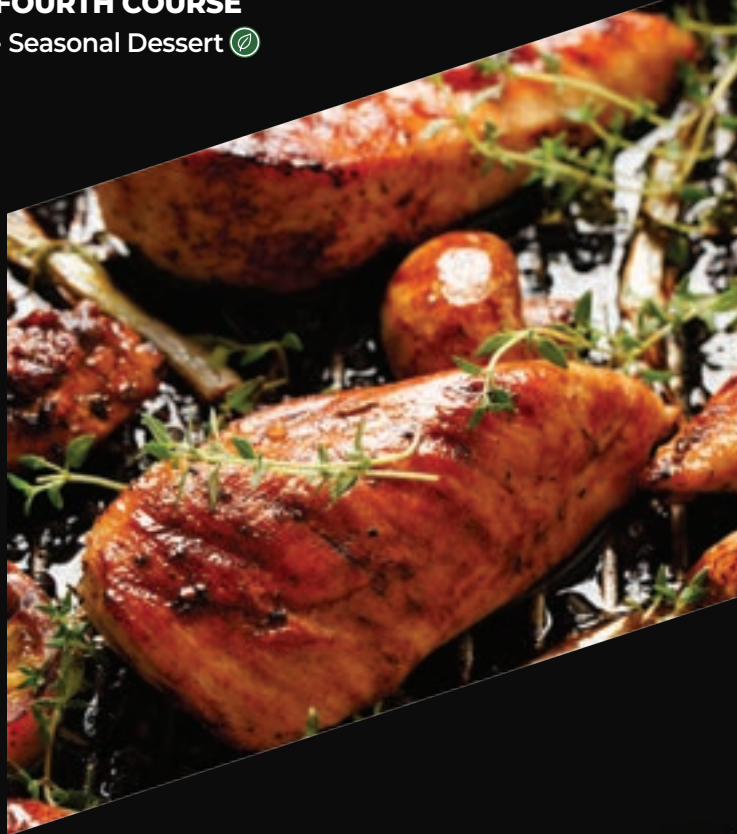
- AAA Alberta Sirloin with peppercorn sauce ,
smashed potato cake   and seasonal vegetables  

or


- Herb-Roasted Chicken Supreme with onion and red pepper jam  
with roasted garlic mashed potatoes  
and seasonal vegetables  


FOURTH COURSE

- Seasonal Dessert 



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THE LITTLE CHIEF \$66.00

FIRST COURSE







- Roasted Root Vegetable Soup  

SECOND COURSE





- Totem Bruschetta, goat cheese and balsamic glaze served on traditional fry bread 

THIRD COURSE


CHOICE OF ONE OF THE FOLLOWING:

- Roasted Alberta Striploin  
served with roasted garlic smashed potato cake  
Chef's choice seasonal vegetables  

or

- Chicken Supreme with "Boursin" Cream Cheese 
with wild mushroom risotto 
and broccolini and pickled carrots  

FOURTH COURSE

- Seasonal Dessert 




TSUUT'INA \$68.00

FIRST COURSE

- Hamburger Soup 

SECOND COURSE





- Composed Salad with confit tomatoes, parmesan and prairie crisps 

THIRD COURSE


CHOICE OF ONE OF THE FOLLOWING:

- Alberta AAA Striploin topped with pemmican compound butter served with roasted garlic smashed potato cake, sautéed garlic mushrooms, broccolini and crispy onions

or

- Local Pickerel Fish finished with brown butter sauce , lentils, carrot purée  and seasonal vegetables  

FOURTH COURSE

- Seasonal Dessert 

CUSTOM MULTI-COURSE MENUS Starting at \$80.00 / person

-  Vegetarian
-  Gluten-Free
-  Dairy-Free
-  Pescatarian












Prices are subject to change and do not include taxes or gratuity. Some items may be subject to a minimum order. All menu items are available for upgrade at additional costs.

CANAPÉS









/ LATE NIGHT SNACKS

(Minimum of 4 dozen each)














COLD CANAPÉS \$37 Dozen

- Bruschetta bites 
- Devilled eggs with pemmican  
- Hummus and roasted vegetable pinwheels 
- Brie, grape, Saskatoon berry jam and balsamic glaze 
- Minted peas phyllo cups with parmesan shards 
- Eggplant caponata on crostinis 
- Prosciutto and compressed melon bites  
- Spiced pecan-encrusted goat cheese balls  






COLD CANAPÉS \$43 Dozen

- Lemon and herb jumbo shrimp with remoulade   
- Spiced chicken salad, phyllo cups
- Mini smoked salmon pinwheels with caper cream cheese 
- Beef carpaccio crostini, black garlic aioli
- Sushi (Maki Rolls) Dynamite Rolls, California Rolls, Yam Rolls, Spicy, Salmon Rolls, Spicy Tuna Rolls 
- Chocolate-covered strawberries  
- Locally-Made Bon Bons (Hard-shelled chocolates) 

HOT CANAPÉS \$42 Dozen

- Vegetable dumplings, red curry emulsion  
- Croque Madame (Egg-dipped ham and cheese sandwich)
- Mushrooms on toast with truffle oil   
- Chicken wings, salt & pepper or herb-spiced 
- Truffle mini quiche 
- Vegetable spring roll with plum sauce  
- Sweet and sour meatballs with grilled pineapple  
- Vegetarian samosas with cumin yogurt 
- Blue cheese stuffed dates wrapped in prosciutto 

HOT CANAPÉS \$50 Dozen

- Pulled pork slider, spiced coleslaw
- Beef striploin cube, horseradish aioli and crispy onions 
- Seared scallops with bacon vinaigrette  
- Breaded coconut shrimp with sweet chili sauce 
- Bacon, mushrooms, smoked cheddar arancini Spheres
- Alberta beef slider, tomato, mayonnaise, pickles
- Chicken and cashew satay
- Crab and scallop cakes 

CHEF ATTENDED STATION ADDITIONAL \$225 per chef

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FOOD STATIONS & LATE-NIGHT SNACKS

BRUSCHETTA BAR \$12.00

(Minimum 20 People)

- Freshly-baked assorted breads, drizzled with extra virgin olive oil and lightly toasted 🌿

GUESTS CHOOSE FROM:

- Classic bruschetta 🌿
- Cowboy caviar 🌿 🥚 🍷
- Basil pesto goat cheese spread 🌿 🥚

SUSHI STATION

(Minimum 20 People)

SUSHI (MAKI ROLLS): \$3.25 per piece

Dynamite Rolls, California Rolls, Yam Rolls, Spicy Salmon Rolls, Spicy Tuna Rolls

NIGIRI SUSHI/SASHIMI: \$4.50 per piece

Salmon, Tuna, Shrimp Sushi, Tamago (Egg Sushi) or Inari (Bean Cake)

Soy sauce, pickled ginger, wakame, wasabi



MASHED POTATO BAR \$16.00

(Minimum 40 People)

ADD SAUTEED SHRIMP OR ROASTED CHICKEN \$6.00 /person supplement

Garlic mashed potatoes 🌿 🥚

TOP YOUR OWN AND CREATE IT YOUR WAY:

Fresh scallions, shredded cheddar cheese, diced bacon, sautéed mushrooms, caramelized onions, sour cream, country brown gravy

- 🌿 Vegetarian
- 🥚 Gluten-Free
- 🥛 Dairy-Free
- 🐟 Pescatarian

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TSUUT'INA NATION TACO BAR \$21.00

(Minimum 40 People)
(Up to 150 people. For groups of 150+, item will be composed)

“Build Your Own” Taco on traditional fry bread with spiced ground bison 🌾 🍷

TOP YOUR OWN & CREATE IT YOUR WAY:

Cilantro, tomatoes, sour cream, cheese, salsa, lettuce, pickled jalapeños, rice with sweet corn and black bean medley 🌿 🌾 🍷

“BUILD YOUR OWN” PIEROGI BAR \$16.00

(Minimum 20 People)

Fresh cooked cheese-stuffed pierogi 🌿

TOP YOUR OWN AND CREATE IT YOUR WAY:

Fresh scallions, shredded cheddar cheese, diced bacon, caramelized onions, sour cream, country brown gravy and crispy onions

CHARCUTERIE & DOMESTIC CHEESE BAR \$22.00

(Minimum 20 People)

Shaved meats, Alberta cured meats and deli meats paired with a selection of Canadian mixed soft and hard cheeses, house-made pickles, mustards and aioli, served with fresh baked crostinis, fry bread and Bannock

TAQUERIA \$20.00

(Minimum 20 People)

Spiced chicken 🌾 🍷,
roasted peppers and onions 🌿 🌾 🍷,
chipotle shrimp

TOP YOUR OWN & CREATE IT YOUR WAY:

Tortillas, cilantro, sour cream, salsa verde, shredded cheese, zesty salsa, lettuce and pickled jalapeños, guacamole served with mexican rice 🌿 🌾

PASTA STATION \$18.00

(Minimum 25 People)

(Up to 150 people. For groups of 150+, item will be composed)

PASTA:

Baby Shells 🌿 🍷 or Penne 🌿 🌾 🍷 (Can Be Requested) 🍷

SAUCES:

Marinara 🌿 🌾 🍷, Alfredo 🌿, Pesto 🌿 🌾, or Garlic and Olive Oil 🌿 🌾 🍷

MEAT:

Ground Beef 🌾 🍷, Chicken 🌾 🍷, or Italian Sausage 🍷

VEGETABLES:

Mushroom, tomato, roasted peppers, kalamata olives, sun-dried tomatoes, red onions, scallions, garlic and spinach cottage cheese and parmesan cheese 🌿 🌾



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HONEY BBQ PULLED PORK \$16.00

(Minimum 20 people)

A Taste of Alberta marinated pulled pork, slow cooked and tossed in our honey BBQ sauce 🌾

TOP YOUR OWN AND CREATE IT YOUR WAY:

Sautéed mushrooms, caramelized onions, cheese sauce, southwest coleslaw, crispy onions 🌿 and fresh buns

POUTINE BAR \$18.00

(Minimum 20 people)

Crispy fries 🌿 🍷, hearty gravy 🍷 and cheese curds 🌿 🌾

TOP YOUR OWN & CREATE IT YOUR WAY:

Sautéed mushrooms, caramelized onions, pickled jalapeños, green onions, sour cream, and diced bacon

ADD Pulled BBQ Pork or

Seasoned Pulled Chicken \$4.00 /person



ALBERTA BEEF ON A BUN \$20.00

(Minimum 20 people)

A Taste of Alberta featuring Chef-carved marinated Alberta beef 🌾

TOP YOUR OWN & CREATE IT YOUR WAY:

Sautéed mushrooms, caramelized onions, pickled horseradish, sliced tomatoes, red wine au jus, dijon mustard, cornichons and fresh buns

SUBSTITUTE

Traditional Fry Bread \$1.00 /person

GREY EAGLE SIGNATURE "WHOLE" POACHED SALMON .. \$440.00

(Serves 40-50 people as an add-on to a buffet)

Whole brown sugar-brined salmon 🌾 🌿 on a platter with Saskatoon berry jam and smoked maple syrup



ADDITIONAL CHEF ATTENDED STATION \$225 Per Chef

🌿 Vegetarian

🌾 Gluten-Free

🍷 Dairy-Free

🐟 Pescatarian

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SPECIALTY DESSERT STATIONS



BUILD YOUR OWN ICE CREAM SUNDAE BAR \$14.00

(Minimum 20 People)

CHOICE OF ICE CREAM TO BUILD ON:


- Double Chocolate Ice Cream  
- French Vanilla Ice Cream  
- Sorbet   

TOP YOUR OWN & CREATE IT YOUR WAY:


Chocolate sauce, caramel sauce, marshmallows, Score bits, chocolate chips, cherries, whipped cream, diced strawberries and pineapple, crushed pecans, strawberry sauce

“BUILD YOUR OWN” CHEESECAKE STATION \$14.00

(Minimum 20 People)

Whipped Cheesecake 



CHOOSE YOUR CRUMBS:

Cookie Crumble or Graham Cracker 

CHOOSE YOUR COLD TOPPING:







Cherry sauce, blueberry sauce, strawberry compote, toasted coconut, Score bits, Saskatoon berry compote, seasonal fruit, rainbow sprinkles and mini marshmallows

CHOOSE YOUR HOT TOPPING:

Salted Hot Caramel, Chocolate Sauce  



BRITISH EXPRESS \$14.00

(Minimum 20 People)

- Fresh Apple Pie  
- Assorted Cheddar Cheese 
- Devonshire Cream   
- Butterscotch Sauce

BELGIUM CHOCOLATE FOUNTAIN \$16.00

(Minimum 25 People)

- Belgium chocolate flowing smoothly through a beautiful fountain  

DIP YOUR OWN & CREATE IT YOUR WAY:



Strawberries, cantaloupe melon, honeydew melon, pineapple, marshmallows, lady fingers, brownies, assorted cookies

BEIGNET STATION \$17.00

(Minimum 20 People)

- Raspberry Filled 
- Hazelnut Filled 
- Bannock Bites (Cinnamon Sugar-Dusted Fry Bread)  

TOP YOUR OWN & CREATE IT YOUR WAY:

Candied bacon  , strawberries, Nutella, flambéed bananas, cinnamon sugar, marshmallows, crumbled cookie bits, Score bits, whipped cream, chocolate sauce

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WHITE WINE

- House Wine** \$46.00
Sauvignon Blanc, 750ml
- Indigenous World Winery** \$62.00
Chardonnay, 750ml, Canada
- Santa Margherita** \$65.00
Pinot Grigio, 750ml, Italy
- Cono Sur** \$52.00
Sauvignon Blanc, 750ml, Chile

RED WINE

- House Wine** \$46.00
Pinot Noir, 750ml
- Indigenous World Winery** \$73.00
Merlot, 750ml, Canada
- Bodega Septima** \$65.00
Malbec, 750ml, Argentina
- Cono Sur** \$52.00
Pinot Noir, 750ml, Chile

SPARKLING WINE

- Cupcake** \$52.00
Prosecco, 750ml, Italy

If you have a specific wine request, we will do our best to accommodate. Due to potential availability issues, recommended wine selections and quantities must be finalized at least three weeks prior to your event.

BAR AND WINE PRICING

BAR PRICING

	Host	Cash
Domestic Beer (341ml).....	\$7.62	\$8.00
Imported Beer (330ml).....	\$8.57	\$9.00
Standard Highball (1 oz).....	\$7.62	\$8.00
Premium Highball (1 oz).....	\$8.57	\$9.00
House Wine (5 oz).....	\$9.52	\$10.00

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GREY EAGLE

RESORT & CASINO



ON THE BEAUTIFUL TSUUT'INA NATION

