



CATERING MENU

Medicine Hat Exhibition & Stampede 2024

DINNER MENU SELECTIONS

35.00 per person

37.00 at venues other than Medicine Hat Exhibition & Stampede banquet rooms.

Choice of One Carved Meat

Alberta roast beef | honey glazed ham | glazed pork loin

Choice of Potato with Gravy

mashed | oven roasted | garlic mashed add .25

Choice of Three Salads

garden | Caesar | mandarin orange almond with romaine | marinated mixed vegetable
cole slaw | asian cole slaw
strawberry spinach
Thai peanut & noodle | rainbow rotini
potato | Greek | cucumber and red onion
kale almond grape

Choice of Two Vegetables

carrots | peas | corn
green beans amandine | green beans
steamed broccoli | cauliflower
PEI mixed vegetable
Chef's choice roasted vegetables

Choice of Two Cold Trays

Seasonal fresh fruit | fresh vegetables
assorted pickles and olives

Rolls and Butter

Assorted Dessert Squares and Cake Squares
Coffee and Tea and Specialty Teas

SUBSTITUTIONS

prime rib roast add 10.00

New York strip loin add 10.00

roast turkey with stuffing add 4.00

chicken stuffed with Brie and cranberry add 4.00

ADDITIONS

maple glazed ham 7.00

glazed or herb crusted pork loin 7.00

roast turkey with stuffing 7.00

chicken breast (choice of wild mushroom sauce, marinara, baked, or deep fried) 7.00

Seven Persons sausage 6.00

pineapple meat balls 5.50

herb & garlic prawn skewers 8.00

cabbage rolls 6.00

ginger beef 6.00

special fried rice 3.00

baked potato with condiments 4.00

SEAFOOD ADDITIONS

prawns with basmati rice 10.00

glazed salmon 9.50

prawn cocktail 9.00

salmon Wellington 9.50

decorated cold salmon 9.00

crab legs: market value

SWEET ADDITIONS

selection of pies 5.50

apple | chocolate cream | lemon

cheesecake with fruit and chocolate toppings 6.00

crème brûlée 6.00

house made apple strudel 4.50

chocolate éclairs 3.50

Black Forest cake 6.00

German chocolate cake 7.50

We are committed to helping you make your event exactly what you want it to be. We are happy to discuss customized menus, and even your own special recipes. At Shooting Star Events we are proud of our friendly service. Let our team know what you need and we will gladly cater to your needs.

TRAYS AND HORS D'OEUVRES

Signature Cheese Tray

6.50 per person
a selection of domestic cheeses served with a variety of crackers

Gourmet Cheese Tray

7.50 per person
a selection of fine cheeses served with a variety of crackers

Vegetable Tray

5.00 per person
assorted fresh vegetables with dip

Fruit Tray

5.00 per person
seasonal fresh cut fruit and berries served with yogurt dip

Charcuterie Tray

15.50 per person
a selection of fine deli meats including pastrami, turkey, roast beef, ham, salami, and pepperoni, with a selection of nuts, olives, cheese, and crackers

Cold Canapés

22.00 per dozen

- smoked salmon, cream cheese, red onion & capers
- gourmet deli meat on flatbread with mustard
- blue cheese & caramelized onions canapé
- fruit skewers
- crab salad in wonton cup
- cherry tomato bamboo pick with feta & basil drizzled with balsamic vinaigrette
- cucumber cups with dill cream cheese
- individual salad cups

Tortilla Pinwheels

15.00 per dozen

- glazed pork loin with Asian cole slaw
- teriyaki julienne beef with bell peppers
- tuna cucumber roll with honey wasabi mayo
- crab salad roll
- Thai vegetable noodle roll

Many other options are available; please ask!
Please let us know in advance if you have any special dietary needs or concerns. We can accommodate various dietary restrictions and make substitutions.
Some changes may cost more, but we will gladly take care of your needs.

Hot Hors d'Oeuvres

priced per dozen

- breaded fantail prawns 18.00
- sesame Brie with pears & jalapeño relish 17.00
- chicken tenders 15.00
- meat balls 13.00
- Thai chili boneless pork 12.00
- spring rolls 12.00
- mini quiches 13.00
- brie skewers with sweet chili sauce 16.00
- garlic & herb prawn sauté 18.00
- teriyaki ginger chicken or beef satay 19.00
- bacon wrapped steak ends 18.00
- sausage rolls | salmon rolls 15.00
- spanakopita 18.00

LATE LUNCH

15.95 per person
cheese tray | pickle tray | three meat tray |
coffee & tea

15.95 per person
a variety of pizzas
coffee & tea

15.95 per person
barbecue pork stuffed buns or barbecue beef stuffed
buns with cole claw or potato salad
coffee & tea

There will be a linen charge of \$6 per table cloth and \$.50 per napkin if no earlier dinner is served.

BAR SNACKS

7.50 per person
pretzels | potato chips | peanuts | taco chips with salsa

BAR

regular drinks (hi-balls) 7.00
beer and wine 7.00

Premium spirits and wines are available. Please inquire about prices.

All bartenders have AGLC ProServe Liquor Staff Training.

BEVERAGES

coffee and tea 2.50
fruit punch 2.50
juice 2.50
bottled water 2.50
canned pop (Coke products) 2.50

LUNCHEON SELECTIONS

available 11 a.m. - 2 p.m.

Assorted Sandwiches

19.95

made with your choice of croissants, buns, wraps, or a selection of breads | choice of two salads

Build Your Own Sandwich Buffet

21.95

let your guests build their own creations with a deli meat selection | egg salad | tuna salad | fresh breads, rolls and butter | tomatoes | lettuce | pickles | mayonnaise | onion | mustard | cheese | choice of two salads

Open Faced Sandwich Luncheon

21.95

a variety of open-faced sandwiches | choice of soup or salad | potato salad | fresh vegetables with dip

Beef on a Bun or Pulled Pork or Pastrami

24.50

sliced hot roast beef in gravy or barbeque sauce served with a Kaiser bun | choice of two salads | or one salad and baked beans

Barbeque Pork Loin on a Bun

24.50

sliced hot roast pork loin in gravy, barbeque, or Asian barbeque sauce served with a Kaiser bun | choice of two salads | or one salad and baked beans

Pasta Buffet

24.50

caesar salad | pasta | marinara sauce | white sauce | meatballs | grilled vegetables | rolls

Breast of Chicken

25.95

herb baked | parmesan | wild mushroom | six ounce chicken breast | bread basket | choice of two salads | choice of potato or rice pilaf | chef's choice of hot vegetable

Beef Bourguignon or Chicken a la King

24.95

house made savoury beef with red wine gravy or chicken in a delicate cream sauce | egg noodles, rice, or potatoes | bread basket | choice of two salads | dessert squares

Asian Stir Fry

22.95

mini egg roll | ginger beef | sweet & sour pork | deep fried shrimp | special fried rice | dessert squares

Shepherd's Pie

21.95

beef or poultry in a savoury gravy, layered with vegetables, topped with mashed potatoes and baked in the oven | bread basket | choice of two salads

Pot Pies

21.95

poultry or beef in a savoury gravy with a variety of vegetables and topped with puff pastry | bread basket | choice of two salads

Classic Chili

20.95

house cooked beef, chicken, or vegetarian chili | selection of rolls | choice of two salads

Sausage and Perogies

23.50

Seven Persons farmer's sausage | selection of perogies | sour cream | condiments | choice of two salads

All lunch selections include chef dessert of the day, coffee and tea.

Signature Salad Selections

6.00

garden | Caesar | mandarin orange almond with romaine | marinated mixed vegetable | cole slaw | asian cole slaw | cucumber, red onion and dill | strawberry spinach | Thai peanut & noodle | rainbow rotini | potato | Greek | kale almond grape
chicken bacon Santa Fe + 1

Soup of the Day

6.00

chicken noodle | beef barley | potato
bacon | vegetable | chef's choice

Do you have a favourite comfort food that you don't see on our menu? Ask us! Our chef, Carl Augustino, will do his best to create it for you. All prices are per person unless otherwise stated.

BREAKFAST

Continental Breakfast Option 1

9.00

a collection of our assorted muffins | assorted pastries
coffee | tea

Continental Breakfast Option 2

13.50

muffins | assorted pastries | cinnamon buns | preserves
and butter | fresh fruit in season | yogurt
coffee | tea | assorted juices

Full Breakfast Buffet

Option 1

19.95

scrambled eggs
choice of two: bacon | ham | sausage or sausage patty
pancakes or French toast
hash browns | whole fresh fruit or fruit tray
coffee | tea | assorted juices

Option 2

19.95

frittata (bacon, ham, cheese, egg)
pancakes or French toast
hash browns | whole fruit or fresh fruit tray or yogurt
cups
coffee | tea | assorted juices

Option 3

20.95

carved ham | scrambled eggs | choice of French toast,
pancakes or waffles | whole fruit or fresh fruit
tray | yogurt cups | assorted Danish pastries | muffins
coffee | tea | assorted juices

ADDITIONS

individual yogurt 3.50

fruit tray 5.00

cold cereals with milk 3.50

bottled juices 3.00

scrambled eggs 4.00

French toast 4.50

quiche 4.50

- To guarantee service, please provide as much notice as possible so that we can do our best to accommodate your needs.
- Please advise us regarding food allergies.
- Children 12 years and younger will be charged half the regular prices.
- Children 2 and younger will not be charged.
- All prices are subject to GST.
- Prices are subject to change.
- A 15% gratuity will be added to all food and beverage services.
- Revised January 2024