



HOLIDAY CATERING MENU

MEDICINE HAT EXHIBITION & STAMPEDE 2023

DINNER MENU SELECTIONS

traditional turkey dinner
or
traditional roast beef dinner with rolls or
Yorkshire pudding
or
classic smoked glazed ham dinner

choice of potato with gravy

mashed | oven roasted | garlic mashed add .25

choice of three salads

tossed green Christmas | classic caesar | ginger
mandarin orange | marinated fresh mixed
vegetable | rainbow rotini |
cucumber & red onion |
citrus spinach pomegranate

choice of two vegetables

baby carrots | baby peas | fall medley
corn | green beans
Chef's choice roasted vegetables

choice of two cold trays

seasonal fresh fruit | fresh vegetables with
dip | assorted pickles & olives

rolls and butter
assorted dessert squares
premium Columbian coffee
black and herbal teas

33.00 per person

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.

SUBSTITUTIONS

prime rib roast (add 9.00)
New York strip loin (add 8.00)

ADDITIONS

maple glazed ham 7.00
glazed pork loin 6.50
chicken Parmesan 7.00
Brie & cranberry stuffed chicken breast 7.00
Italian sausages 6.00
Hawaiian meatballs 5.50
cabbage rolls 6.00

SEAFOOD ADDITIONS

prawn cocktail 8.00
glazed salmon 9.00
crab and shrimp salad 8.00

Other seafood requests will be priced according to market price and availability.

SWEET ADDITIONS

pumpkin, apple, or chocolate cream pies 5.00
cheesecake with seasonal fruit
and chocolate toppings 6.00
house-made apple strudel 4.00
chocolate éclairs 3.50
shortbread cookies 3.00
house-made cookies 3.00
crème brûlée 6.00

\$3 will be added to all menus at venues other than those at the Medicine Hat Exhibition & Stampede

Prices are for groups of 40 and over.



TRAYS AND HORS D'OEUVRES

signature cheese tray

6.00 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

4.50 per person

assorted fresh vegetables with dip

fruit tray

5.00 per person

seasonal fresh cut fruit and berries with yogurt dip

cold canapés

21.00 per dozen

- smoked salmon, cream cheese, red onion & capers
- shrimp salad cups
- crab salad in wonton cups
- cherry tomato with feta & basil
- cucumber cups with dill cream cheese
- ham and cheddar on mini pretzel buns
- gourmet deli meat on flatbread with mustard

hot hors d'oeuvres

priced per dozen

- fan tail prawns 22.00
- Brie with pears and jalapeño relish 18.00
- chicken tenders 14.00
- teriyaki pineapple meat balls 12.00
- Thai chili boneless ribs 12.00
- spring rolls 10.00
- mini quiches 13.00
- teriyaki ginger chicken, pork, or beef skewers 19.00
- bacon wrapped steak ends 17.00
- sausage rolls 14.00
- spanakopita 18.00
- stuffed mushroom parmesan 12.00

14.50 per dozen

- teriyaki julienne beef with bell peppers
- tuna cucumber roll with honey wasabi mayo
- crab salad roll
- Thai vegetable noodle roll



LATE LUNCH

14.95 per person

option a: cheese tray | pickle tray | three meat tray or short link sausages | buns & butter

option b: assorted pizzas

option c: barbecue pork stuffed buns or barbecue beef stuffed buns with coleslaw or potato salad

all served with coffee & tea

BAR OPTIONS

regular drinks (hi-balls) 7.00

beer and wine 7.00

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

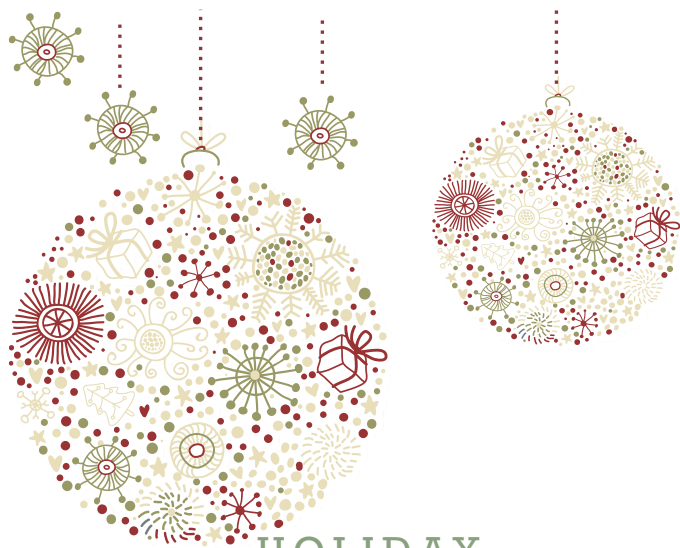
All bartenders have AGLC ProServe Liquor Staff Training.

BEVERAGES

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.

- 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.
- All prices are subject to GST.
- Prices are subject to change.
- A 15% gratuity will be added to all food and beverage services.
- Revised April 2023





HOLIDAY SILVER BELLS DINNER

Alberta roast beef
or
glazed pork loin
or
classic maple glazed ham

additional choice of one

Hawaiian meatballs | honey garlic pork ribs | barbecue
teriyaki quarter chicken | turkey a la king
Seven Persons sausage
seafood Newburg

choice of potato with gravy

mashed | oven roasted | garlic mashed (add .25)
rice pilaf

choice of two vegetables

baby carrots | baby peas | fall medley
fresh roasted vegetables
green beans

choice of three salads

tossed green Christmas | classic Caesar |
mandarin orange almond romaine |
cucumber & red onion | marinated fresh mixed
vegetable | Asian kale grape |
citrus spinach pomegranate

choice of two cold trays

seasonal fresh fruit | fresh vegetables with
dip | assorted pickles & olives

rolls and butter
assorted dessert squares
pumpkin, chocolate, and lemon meringue tarts
premium Columbian coffee
black and herbal teas

36.95 per person



HOLIDAY GOLDEN BELLS DINNER

Alberta roast beef with rolls or Yorkshire pudding
or
maple glazed ham
or
roasted turkey with stuffing
or
glazed pork loin

choice of one

chicken breast stuffed with brie and cranberries
herb baked chicken breast with wild mushroom
sauce
honey garlic pork ribs

choice of potato with gravy

mashed | oven roasted | herb garlic mashed

choice of three salads

tossed green Christmas | classic caesar | mandarin
orange almond romaine |
cucumber & red onion | marinated fresh mixed
vegetable | Asian kale grape |
citrus spinach pomegranate

choice of two vegetables

baby carrots | baby peas | fall medley
corn | green beans
steamed broccoli and cauliflower

choice of two cold trays

seasonal fresh fruit | fresh vegetables with
dip | assorted pickles & olives

rolls and butter

dessert selection

chocolate eclairs mini tarts
cheesecake with assorted toppings
assorted dessert squares

premium Columbian coffee
black and herbal teas
41.95 per person

