



**MEDICINE HAT LODGE**  
RESORT CASINO SPA CONVENTION

TRADEMARK COLLECTION®  
BY WYNDHAM

# Catering Menu

We are committed to preparing our menus with the focus on environmental & socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

*All pricing is per person unless otherwise noted. Prices are exclusive of 18% service charges & applicable taxes.*





# A La Carte Coffee Breaks

Minimum of 12 people required. Price is per person unless otherwise noted. Trays serve 12.

## Fresh Banana Bread | \$48/dzn



## Assorted Baked Goods | \$28/dzn

Fresh baked croissants, danishes and muffins.



## Fresh Fruit Tray | \$96

Serves 12. Variety of tropical and seasonal fruits.



## Jumbo Cookies Tray | \$18



## Charcuterie Tray | \$120

Serves 12. A selection of roasted, smoked and cured meats served with butter rolls and a variety of condiments.



## Artisan Cheese Tray | \$120

Serves 12. Accompanied by a variety of crackers.



## Vegetable Tray | \$72

Serves 12. Accompanied with dip.



## Sandwich Tray | \$200

Serves 25.

## Assorted Chocolate Bars | \$3



## Individual Potato Chips | \$2



## Energy Bar | \$2.50



## Assortment of Canned Pop | \$3.50

Coffee | 10 cups \$20 | 50 cups \$90 | 100 cups \$175

Tea | \$2.25

Bottled Water | \$3.50



# Themed Coffee Breaks

## AM Fitness Break | \$13

- Fresh fruit arrangement
- Individual assorted yogurt cups and honey roasted granola
- Assorted bottled fruit juice

## “Rev It Up” Break | \$15

- Soft and chewy jumbo cookies
- Energy bars
- Fresh seasonal fruit arrangement
- Assorted canned pop and bottled water

## Mediterranean Afternoon | \$17

- Selection of fresh seasonal vegetables with fresh herb dip
- Roasted red pepper hummus, tomato bruschetta and sundried tomato tapenade
- Fresh made garlic pita crisps
- Assorted bottled fruit juice

## The Carnival | \$15

- Theater style popcorn
- Assorted chocolate bars
- Chips or pretzels
- Mini donuts
- Assorted canned pop

Minimum 30 people required.  
Each theme comes with assorted coffee and teas.



# Breakfast Buffet

## Continental | \$15

- Assortment muffins, fruit danish & croissants
- Individual assorted yogurt cups with honey roasted granola
- Seasonal fresh fruit arrangement

## Sunrise | \$18

- Fresh baked pastries
- Scrambled eggs
- Breakfast sausage
- Country style potatoes
- Seasonal fresh fruit arrangement

**ADD:** Bacon +\$3/person



Minimum of 15 people required.  
Breakfast includes:

- Assorted coffee & tea
- Assorted fruit juices



# Plated Lunch

Minimum of 20 people required.  
Lunches include:

- Fresh baked artisan breads
- Assorted coffee & tea
- Choice of one soup, one entree & one dessert.

For additional entree selections please contact sales. Additional course required.



## Side Selection | Select one:

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Chef's Choice Salad  
*With assorted dressings.*

Crispy French Fries  
*With dip.*



## Entree Selection | \$20/guest Select one:

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Chicken Sandwich  
*Grilled chicken breast, peppercorn aioli, bacon, pickled onion, lettuce.*

Steak Sandwich  
*6oz NY striploin, sauteed wild mushroom, caramelized onion, parmesan cheese, aged balsamic glaze, foccacia.*

Chicken Caesar Wrap  
*Romaine, breaded chicken, mixed cheese, parmesan, double smoked bacon.*

Pesto Marinated Grilled Vegetable Wrap  
*Grilled summer vegetable with crumbled feta.*

## Add Ons:

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- Cup of roasted cauliflower soup with truffle oil - \$3
- Cup of roasted red pepper soup with croutons - \$3
- Cheesecake - \$6
- Lava cake with ice cream - \$6



# Lunch Bars

## Deli Board | \$24

- Soup du jour
- Variety of freshly baked artisan breads and rolls
- Selection of deli meats
- Sliced assorted cheeses
- Tomato, lettuce and pickles
- Variety of condiments
- Assorted pastries and squares
- Add Caesar salad +\$3
- Add egg salad or chicken salad +\$3
- Add fruit platter +\$3

## Build Your Own Fajita | \$27

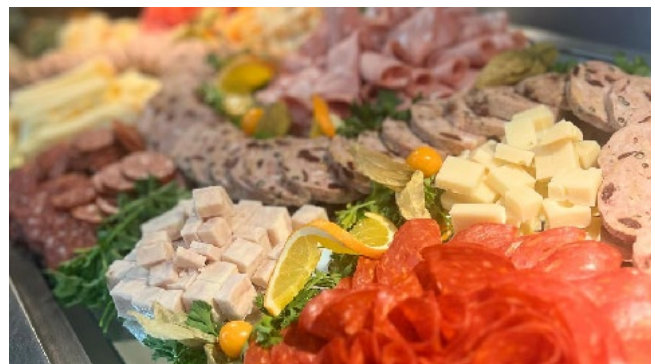
- Aztec tortilla soup
- Warm soft tortillas
- Cumin chili dusted Alberta roast beef or seasoned chicken breast
- Medley of roasted peppers and onions
- Mexican rice
- Salsa fresca, sour cream, guacamole, shredded lettuce, pepper, and shredded cheeses
- A variety of desserts
- Add artisan tangled greens +\$3
- Add fire roasted corn & black bean salad with chipotle creme freche +\$3
- Add second protein +\$4
- Add fruit platter +\$3
- Add flat iron steak +\$4

### Lunch Bar includes:

- Assorted coffee & tea
- Minimum 30 people
- +\$5 / person if less than 30 people.
- Gluten free bread available upon request

## Burger Bar | \$27

- Soup du jour
- A variety of freshly baked buns
- Crispy French fries
- Seasoned beef burger
- Sliced artisan cheese platter
- Tomato, lettuce, onions and dill pickle
- Variety of condiments
- Assorted pastries and squares
- Add grilled or crispy chicken breast +\$4
- Add crispy bacon +\$3
- Add coleslaw +\$3
- Add fruit platter +\$3



# Lunch Bars

## A Tuscan Affair | \$27

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- Freshly baked garlic bread
- Hearty minestrone soup
- Traditional Caesar salad with lemon herb crouton, parmesan and bacon bits
- Chicken in mushroom sauce
- Pasta in meat sauce
- Grilled local vegetables, feta, blasamic glaze
- A variety of Italian inspired desserts
- Add fruit platter +\$4



## Asian Inspiration | \$28

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- Chicken noodle soup
- Asian noodle salad with slivered fresh market vegetables
- Wok-fried Asian vegetables
- Crispy orange chicken
- Fried rice
- Assorted pastries and squares
- Vegetable spring rolls
- Fortune cookies
- Add artisan tangled greens +\$3
- Add potstickers with ponzu chili sauce +\$3
- Add beef +\$4
- Add fruit platter +\$4

