



THE
Glen
AT CROSSMOUNT

CREATIONS BY:
CHEF DE PARTIE
CATERING & CAKES

10 GLEN ROAD CROSSMOUNT, SK 306.374.9896

Breakfast Menu (priced per person)

Baker's Basket | \$4.75

Includes an assortment of muffins and pastries with butter and preserves

Meeting Continental | \$8.00

Fresh baked muffins and pastries and fresh cut fruit platter with a yogurt dip

Fresh & Light | \$8

A healthy combination of a fresh fruit platter, house-made yogurt and granola with assorted toppings

Canadian Breakfast | \$10.50

Fluffy scrambled eggs, bacon or sausage and warm bannock w/ Saskatoon berry preserves

Scots Breakfast | \$12.87

Hot Oatmeal w/ assorted toppings, scrambled eggs, bacon or sausage and fresh fruit platter

Pioneer Brunch | \$18.75

Pancakes w/ maple syrup, scrambled eggs, bacon & sausage, oven roast potatoes & fresh fruit

Enhance your Breakfast:

Scrambled Eggs	\$4
Express Breakfast Sandwich (English muffin, ham, egg, cheese)	\$4.75
Eggs Benedict (2 per person)	\$8
Western Style Egg & Cheese Salsa Wrap	\$4.75
Pancakes w/ Maple Syrup	\$4.75
Apple French Toast w/ Cinnamon Syrup & Whipped Cream	\$6
Belgian Waffles w/ Berries & Whipped Cream	\$6
Oven Roast Hash Brown Potatoes	\$3
Sliced Smoked Ham (2 slices per person)	\$4.75
Thick Cut Bacon (4 slices per person)	\$6
Breakfast Sausage (3 pc per person)	\$4.75
Breakfast Brats (1.5 pc per person)	\$6
Individual Fruit Yogurts	\$1.75

Breakfast Pastries & Coffee Breaks

	Each	Dozen
Banana Bread	\$1.75	\$18.75
Fresh Baked Cookies	\$1.75	\$18.75
Assorted Muffins & Butter	\$2.50	\$25.75
Gluten Free Chewy Fruit Energy Bar	\$2.50	\$25.75
Apple Scones w/ Butter	\$2.50	\$25.75
Fresh Baked Bannock & Jam	\$2.50	\$25.75
All Butter Croissant	\$3.50	\$37
Giant Gourmet Cinnamon Bun	\$4.75	\$56
Real Cream Cheese Spread	\$0.75	\$7
Fresh Cut Fruit Tray	\$4.75pp	

Express Lunches (priced per person)

The Spartan | \$12.75

Assorted deli style sandwiches with chef inspired toppings, fresh cut vegetables & dip, pickles, olives and your choice of fresh cut fruit platter or sliced cake tray

The Baldwin | \$14

Assorted wraps served alongside fresh cut vegetables & dip, pickles, olives and your choice of fresh cut fruit platter or sliced cake tray

The Gala | \$16.25

Our Chef's daily soup creation with assorted deli style sandwiches & wraps, fresh cut vegetables & dip, pickles, olives and your choice of fresh cut fruit platter or sliced cake tray

The Glen Burger | \$16.25

Your choice of chicken breast or beef burger served with cheese, condiments & vegetable garnish, fresh cut vegetables & dip, pickles, olives and your choice of fresh cut fruit platter or sliced cake tray

The McIntosh | \$17.50

Hot and savory Shepherd's pie served alongside market greens salad & apple cider vinaigrette, fresh cut vegetables & dip, pickles, olives and your choice of fresh cut fruit platter or sliced cake tray

The Braeburn | \$17.50

Cider BBQ pulled pork on a bun w/ caramelized onions & cheddar cheese, Crossmount coleslaw, fresh cut vegetables & dip, pickles, olives and your choice of fresh cut fruit platter or sliced cake tray

The Fuji | \$17.50

Sesame ginger beef & vegetables w/ steamed brown rice served with asian noodle salad, fresh cut vegetables & dip, pickles, olives and your choice of fresh cut fruit platter or sliced cake tray

Themed Lunches (priced per person)

Saskatchewan-Ukrainian Lunch | \$18

Perogies w/ Sautéed Onions & Sour Cream, Farmer's Sausage w/ Local Grainy Mustard, Market Greens w/ Wild Blueberry Vinaigrette, Warm Saskatoon Berry Apple Crisp w/ Farmer's Cream

Pasta la Viva | \$18

Baked Spaghetti & Meatballs Marinara, Creamy Alfredo Chicken & Broccoli Penne Pasta, Classic Caesar Salad w/ Focaccia, Tiramisu Trifle

Rockin' Moroccan Lunch | \$18

Chickpea & Lentil Vegetable Curry, Steamed Basmati Coconut Rice, Spinach & Mandarin Salad w/ Pomegranate Dressing, Warm Pita Bread & Fresh Fruit

Baja Fiesta | \$18

Baked Cheese & Rice Chiles Rellenos, BYO Chicken OR Beef OR Fish Soft Tacos w/ Toppings & Salsa Fresca, Black Bean & Mango Salad, Mexican Chocolate Brownies

Home-style Lunch Buffets

Each Home-style Lunch buffet includes the following:

One (1) Entrée Choice and:

Chef's Choice of 1 Potato/Rice/Side
Chef's Choice of 1 Hot Vegetable
Market Greens Salad w/ Apple Cider Dressing
Fresh Cut Vegetables & Dip
Pickles & Olives
Choice of Fresh Cut Fruit Platter or Sliced Cake Tray

Entrée Choices (per person):

Apple Cider Glazed Ham	\$21.00
Lemon Herb Roasted Chicken (bone-in)	\$21.00
Roast Pork Loin & Grainy Mustard Pan Sauce	\$21.00
Chicken Breast w/ Saskatoon Berry Demi-Glace	\$23.50
Roast Beef & Gravy	\$25.75
Roast Turkey w/ Apple Bread Stuffing, Cranberries & Gravy	\$28.00

Enhance your Lunch (per person):

Fresh Baked Bread Basket w/ butter	\$3.25
Chef's Daily Soup Creation w/ crackers	\$4.75
Market Greens Salad w/ Apple Cider Vinaigrette	\$3
Baby Spinach w/ Cranberries, Almonds & Blueberry Vinaigrette	\$3
Crossmount Coleslaw	\$3
Classic Caesar Salad	\$3.50
Greek Quinoa Salad	\$3.50
Olives & Pickled Vegetables	\$2.25
Fresh Cut Vegetables & Peppercorn Ranch Dip	\$3.50
Pita Chips & Hummus	\$3.50
Domestic Cheese & Select Crackers	\$6
Fresh Cut Seasonal Fruit Platter	\$4.75
Assorted Fresh Baked Cookies	\$1.75 each / \$18.75 dozen
Sliced Cake & Brownie Tray	\$3.50
Warm Saskatoon Berry Apple Crisp w/ Farmer's Cream	\$4.75
Warm Caramel Apple Bread Pudding w/ Farmer's Cream	\$4.75

Wedding & Celebration Banquets (priced per person)

Each Wedding & Celebration Banquet Dinner includes the following:

Warm Bread & Bun Basket w/ Butter
Olives & Pickled Vegetables
Fresh Cut Vegetables & Peppercorn Ranch Dip
Market Greens w/ Wild Blueberry Vinaigrette
Choice of Two (2) Salads
Chef's Choice of 1 Seasonal Hot Vegetable
Choice of One (1) Potato/Rice/Starch
Choice of One (1) Hot Entrée
Petite Cakes & Pastries (Choose 6 items – 4pc per person)
Fresh Cut Seasonal Fruit Platter

Salad Choices

Classic Caesar	Creamy Cucumber Dill	Watermelon Feta
Seven Bean	Roasted Beet & Mandarin	Asian Noodle
Marinated Vegetable	Baby Spinach & Cranberry	Balsamic Roasted Veg
Greek Quinoa	German Potato	Penne Pasta
Tomato Caprese	Classic Greek & Feta	Crossmount Coleslaw
Southwest Black Bean	Broccoli & Bacon	

Hot Entrée Choices

Honey Mustard Glazed Ham w/ Spiced Apple Butter | \$33
Harissa Roasted Chicken Thighs w/ Tomato Rhubarb Chutney | \$33
Maple Sesame Baked Wild Salmon Fillet w/ Spinach Hempseed Pesto | \$34
Roast Chicken Breast w/ Saskatoon Berry Demi-Glace | \$34
Lentil & Vegetable Terrine w/ Fire Roasted Red Pepper Coulis | \$31
Slow Roasted AAA Sirloin of Beef w/ Smoked Garlic & Thyme Pan Jus | \$36
Apple & Prosciutto Stuffed Pork Loin w/ Crossmount Cider Black Currant Gastrique | \$35
Pumpkinseed Crusted Steelhead Trout w/ Three Sisters Salsa | \$36
Mediterranean Stuffed Chicken Breast w/ Sundried Tomato Cream Sauce | \$36
Sage Roasted Turkey w/ Apple & Onion Bread Stuffing, Cranberries & Pan Sauce | \$37
Sear-Roasted Filet of Beef served Medium w/ Caramelized Onion & Coffee Balsamic Jus | \$46
Cider Braised Prairie Bison Short Ribs w/ Saskatoon Berry & Juniper BBQ Sauce | \$46
Chef Carved Prime Rib of Beef (AAA) w/ a Sangiovese Fir-Tip Reduction, Yorkshire Pudding | \$53

Hot Potato/Rice/Side Choices

Spring Onion Smashed Potatoes	Duchess Potatoes
Olive Oil & Herb Oven Roasted Potatoes	Five Grain Wild Rice Medley
Horseradish Mashed Potatoes	Roasted Vegetable & Lentil Pilaf
Roasted Garlic Mashed Potatoes	Steamed Brown Basmati Rice
Parsnip & Potato Mash	Lemon Scented Quinoa
Roasted Sweet Potatoes & Kale	Coconut Basmati Rice

Double Entrée Buffet:

Add \$10.50 for additional entrée (includes choice of two (2) Hot Potato/Rice/Sides)

Enhance your Wedding & Celebration Buffet: (per person)

Additional Hot Potato/Rice/Side	\$3
Domestic Cheese & Crackers	\$6
Perogies w/ Butter & Onions (4pc per person)	\$6
Cabbage Rolls (2pc per person)	\$6
Plated Specialty Dessert	\$6
Deluxe Dessert Display or Chocolate Fountain	\$10.50
Imported & Specialty Cheese Board	\$10.50
Chef Attended Carving Station (For groups of 100 or less)	\$230 Flat Rate
Chef Attended Dessert Flambé (For groups of 100 or less)	\$293 Flat Rate

Petite Cakes & Pastries

Wedding & Celebration Banquet Dinners include choice of six (6) items – 4 pieces per person

Carrot Cake & Cream Cheese Icing
Lemon Curd Tartlets
Chocolate Eclairs
Dark Chocolate Brownies
Butter Tartlets
Key Lime Tartlets
Strawberry Mousse Tartlets
Chocolate Truffles
Chocolate Dipped Strawberries
French Macarons
Cinnamon Palmier
Apple Crumble Slice
Lemon Squares
GF Chocolate Decadence Cake
Baklava
Red Velvet Cake & Cinnamon Buttercream
Saskatoon Berry Squares
Pecan Tartlets
Coconut Slice
Fresh Fruit Custard Tartlets
Homemade Marshmallows Earl Grey, Hibiscus, Lavender, Chai Tea
Tiramisu Cups
Blueberry Cheesecake Cups
Mini Cupcakes – assorted flavors
Matcha Shortbread

HORS D'OEUVRES & ENTERTAINING TRAYS

Entertaining Trays, Plates & Platters (priced per person)

Artisan Bread Basket w/ Butter	\$2.25
Olive, Pickled Vegetable & Relish Tray	\$3
Fresh Cut Vegetables w/ Peppercorn Ranch Dip	\$3.50
Warm Artichoke, Asparagus & Spinach Dip w/ Pita & Tortilla Chips	\$6.75
Cold Dressed Asparagus w/ Balsamic, Avocado Oil & Parmigiana Reggiano	\$6.75
Baked Pita Chips & Dip Trio – Hummus, Tapenade & Baba Ghanoush	\$6
Fresh Sliced Seasonal Fruit Tray w/ Yogurt Dip	\$6.75
Assorted Petite Cakes & Pastries	\$6.75
Domestic Cheese & Crackers	\$6
Cured & Smoked Meat Tray w/ Local Mustard	\$6
Citri-Hopped Poached Shrimp in Ice Bowl w/ Spicy Cocktail Sauce	\$7
Imported Specialty Cheese Board w/ Fruit Garnish, Crostini & Crackers	\$10.50
The Ultimate Partie Antipasti	\$10.50

Roasted & marinated vegetables, olives & piquant pickles, premium hard Italian cheese, genoa salami, prosciutto melon bites and more served with warm focaccia

Charcuterie Board	\$14
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Specially cured and smoked meats w/ local mustards, domestic and imported cheeses with dried fruits, nuts & fig jam bordered by roasted & pickled vegetables w/ house made crostini, pita crisps and warm focaccia all set atop a rustic wooden board

Baked Brie en Croute (serves 20-25)	\$53
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An entire wheel of aged, triple crème French brie wrapped in a beautifully decorated a golden buttery puff pastry shell served w/ bourbon roasted peaches and fresh baguette

Individual Appetizers & Canapés (priced per dozen – minimum 3 dozen of any one variety)

Dolmades W/ Lemon Dill Sauce	\$18.75
Asiago Puff Pastry Straws	\$18.75
Bacon & Maple Butter Tarts	\$23.25
Caprésé Salad Picks	\$25.75
Prosciutto Melon Bite Picks	\$25.75
Petit BLT Baguette Slider	\$25.75
Roasted Chicken & Roma Tomato Bruschetta	\$28
Blue Cheese Mousse on Strawberry Halves W/ Walnut	\$28
Smoked Northern Pike Mousse on Crostini W/ Pickled Red Onion & Pea Tendril	\$28
Spicy Salmon Poke in Cucumber Cup	\$28
Smoked Salmon w/ Sea buckthorn Berry Crème & Arugula on Rye Toasts	\$35
Smoked Beef Tenderloin on Potato Crisps w/ Horseradish Aioli & Radish Pickle	\$37.25

HOT HORS D'OEUVRES (priced per dozen – minimum 3 dozen of any one variety)

Bacon Wrapped Baby Potatoes w/ Buttermilk Dip	\$23.25
Herbed Cheese & Sausage Puff Pastry Pinwheels	\$23.25
Vegetable Spring Rolls w/ Sweet Chili Plum Sauce	\$25.75
Petite Quiche – Vegetable & Chèvre or Prosciutto & Gorgonzola	\$28
Apple, Brie & Bacon Tartlets	\$28
Vegetable Samosas w/ Ginger Apple Chutney	\$28
Chicken, Brie & Saskatoon Berry Phyllo Bundles	\$28
Spanakopita w/ Tzatziki	\$28
Pork Spring Rolls w/ Sweet Chili Plum Sauce	\$28
Mushroom & Black Truffle Pot Pies	\$32.75
Smoked Northern Pike Cake w/ Heirloom Tomato Relish	\$32.75
Chili Lime Chicken Sticks	\$32.75
Thai Coconut Curry Chicken Sticks	\$32.75
Bacon Wrapped Sea Scallops	\$32.75
Spicy Lentil Sliders on a Black Sesame Seeded Bun w/ Turmeric Coconut Aioli	\$35.10
Prime Rib Sliders on Brioche Buns w/ Cheddar, Bacon & Smoky Tomato Aioli	\$37.25
Lamb Lollipops w/ Saskatoon Berry & Fresh Mint Chutney	\$37
Chef's Choice Hot Appetizers (5pc per person)	\$11

A mouthwatering selection which may include an assortment of the following: mini quiche, dry garlic ribs, spring rolls, cheese & sausage pinwheels, chicken wings, spanakopita, cheese puffs, farmer's sausage bites, phyllo parcels, etc. Appropriate sauces & dips will accompany this selection.

Late Lunch (priced per person)

Served after 8pm only

Bunwich Bar | \$9.25

Assorted bakery rolls, cold cuts, sliced cheeses, vegetable garnish, pickles & assorted condiments

Prime Rib Slider Bar | \$9.25

Mini brioche buns, cheddar cheese, vegetable garnish, pickles & assorted condiments

Pulled Pork Bunwich Bar | \$9.25

Bakery buns, caramelized onions, cheddar cheese, pickles & coleslaw

Deep Fried Perogie Bar | \$9.25

Crispy fried mini perogies w/ bacon bits, cheddar cheese, kielbasa, green onions & sour cream

Taco in a Bag Bar | \$9.25

Individual bags of taco chips with spiced beef OR fajita chicken, diced vegetable garnish, shredded cheese, salsa & sour cream

*Late Lunch pricing in combination with a Wedding & Celebration Banquet Dinner Menu only