

2022 / 2023



Event Package

\* prices may vary due to market and availability \*

#### OPTION #1

### CREATE YOUR OWN BUFFET

**\$32** per person

(minimum 20 ppl)

#### Dinner Rolls

#### SALAD

Choose one of the following

- Pasta Salad
- Mixed Green Salad with dressings
- Spinach Salad with poppy seed dressing
- Pumpkin soup

#### ENTREES

(Carved by a cook)

Choose one of the following

- Roast Beef with spicy horseradish
- Roasted Turkey with Cranberry Sauce and stuffing
- Oven Roasted Ham with a mustard glaze

#### SIDES

Choose two of the following

- Herb Roasted Potatoes
- Garlic Mashed Potatoes
- Roasted Honey Glazed Carrots
- Classic Mac 'n' Cheese
- Roasted Seasonal Vegetable Medley

#### DESSERT

Add dessert for \$4

- Assorted dessert squares
- Homemade apple crumble served with ice cream

#### OPTION #2

### CARVED PRIME RIB

**\$45** per person

(multiples of 20 ppl or subject to price change)

#### Dinner Rolls

#### SALAD

Choose one of the following

- Pasta Salad
- Mixed Green Salad with dressings
- Spinach Salad with poppy seed dressing

#### ENTREES

- Chef Carved Roasted Prime Rib

#### SIDES

Choose two of the following

- Herb Roasted Potatoes
- Garlic Mashed Potatoes
- Roasted Honey Glazed Carrots
- Classic Mac 'n' Cheese
- Roasted Seasonal Vegetable Medley

#### DESSERT

Add dessert for \$4

- Assorted dessert squares
- Homemade apple crumble served with ice cream

#### OPTION #3

### PUB PACKAGE

**\$28** per person

(minimum 20 ppl)

- Chilli Chicken
- Chicken Wings – Choice of Sauce
- Boneless Pork Ribs
- Deep Fried Pickles
- Mini Chicken Quesadillas
- Vegetable Platter
- Chips & Salsa
- Assorted Dipping Sauces

#### OPTION #4

### CHARCUTERIE PACKAGE

**Price dependant on seasonal availability**  
(minimum 20 ppl)

- A selection of fresh and local seasonal meat choices served cold-cut style
- A selection of local seasonal cheeses
- Served with a selection of pickled items, mustard and horseradish, homemade
- Olive Tapenade and Tomato Jam and house made croustinis.

#### OPTION #5

### ROASTED AND CARVED BEEF ON A BUN

**\$25** per person

(minimum 20 ppl)

A Roast Beef carving station with all the fixings: Onion Buns, garlic Aioli, Horserdish and assorted mustards

#### SIDES

- A large selection of crudités
- Home made Chips and Salsa

*We can provide a wide range of drink options for your group such as host bar or pre-purchased tickets, and will work with you to provide the best options for you and your guests*

St. James' menu items are made in house from scratch whenever possible, with locally sourced, fresh and premium ingredients. • All of our beef is CAB from Alberta •

**LET OUR TEAM HELP YOU TO PLAN A MEMORABLE FESTIVE EXPERIENCE FOR YOUR GROUP!**

FOR INFORMATION ON OUR OPTIONS, AVAILABILITY AND BOOKING INFORMATION,

PLEASE CONTACT [JEFFB@STJAMESCORNER.CA](mailto:JEFFB@STJAMESCORNER.CA). (403) 262-1157

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