



2019 Western Canadian Ringette Championships Banquet Dinner | Buffet Menu



Crisp romaine lettuce with parmesan cheese, croutons, sundried tomatoes and creamy garlic dressing | Vegetarian

Artisan lettuce blend with Erdmann's Garden crisp beets, carrots, radishes and Four Whistle Farm cucumber with herb vinaigrette and three cheese dressing | Vegetarian

Roma tomatoes, Four Whistle Farm cucumber and bell peppers, red onion, kalamata olives and Rock Ridge Dairy feta cheese on a bed of crisp romaine in lemon oregano dressing | Vegetarian, Gluten Free

Green peas and edamame beans with corn, red onion, Four Whistle Farm tomatoes, barley and fresh herbs in citrus dressing |
Vegan, Dairy Free

Prairie Harvest penne pasta with kalamata olives, sundried tomatoes, green onions, celery and parmesan cheese in sundried tomato vinaigrette | Vegetarian

Baby red and yellow potatoes with red and green onions and celery in sour cream dill dressing | Vegetarian, Gluten Free

Umami flavoured baron of Alberta beef with horseradish, mustards and red wine Jus

Farandole of broccoli, cauliflower, Erdmann's Garden carrots and zucchini with shallots, garlic and extra virgin olive oil | Vegetarian,
Gluten Free

Butter whipped Yukon gold potatoes | Vegetarian, Gluten Free

Double baked mac and cheese | Vegetarian

Orange and maple glazed salmon medallions with toasted sesame and green onions | Gluten Free

Coq au vin style red wine braised chicken thighs with cremini mushrooms and pearl onion