



Catering Menu

Catering Policies

Rental Agreement

Executive Chef, Michael Zacharki CCC

Bringing 40 Years of Catering experience, specializing in:

- Lobster and Crab Boils
- Stampede Breakfasts and Barbecues
- Scrumptious Hors D'oeuvres, Banquets, etc.



Let Michael design a menu for your next event!

BECAUSE LIFE IS A SPECIAL OCCASION

"We first used the fantastic Classic Catering crew last year for our Lyle Lovett Tour. The food was first class and the presentation and service were of the highest quality. We definitely plan on including the Ranchman's team for any upcoming events."

Kent Cadman, Site/Production Manager, Calgary Blues and Roots Festival





Stampede Specials - June 1, 2009 to Aug 1, 2009

* The Basic Breakfast *

Buttermilk Pancakes with sides of syrup & butter

Grilled Sausages

Freshly Brewed Coffee with Cream & Sugar

Orange & Apple Juice

\$6.25 per person *

* Based on 300 + Guests

* The Basic B-B-Q Luncheon*

Beef in a Bun, Marinated in our own BBQ Sauce

Ranch Style Baked Beans

Potato Salad

Creamy Cole Slaw

Soft Drink

\$8.95 per person *

* Based on 300 + Guests



Stampede Specials - June 1, 2009 to Aug 1, 2009

From Our Mobile B-B-Q

Smokies and Hot Dogs
 Ranch Style Baked Beans
 Creamy Potato Salad
 Soft Drink

\$6.95 per person *

* Based on 300 + Guests

Grilled Juicy Hamburger
 with Loads of sides you can think of
 Ranch Style Baked Beans
 Potato Salad
 Soft Drink

\$8.25 per person *

* Based on 300 + Guests

The Extras - Why Stop There?

Grilled Ham	\$1.25 per person
Seasonal Fruit	\$1.75 per person
Scrambled Eggs	\$1.75 per person
Canadian Back Bacon	\$2.75 per person
Assorted Tarts and Squares	\$1.50 per person
Corn on the Cob	\$1.75 per person
Tossed Green Salad	\$1.50 per person

**** Ask for our Bar Service ****

Prices Include Paper Plates, Plastic Cutlery and Napkins

Prices based on 300 Plus Guests

Prices Do Not Include Rentals & Staffing

6% GST and 18% Gratuity to be added to Final Bill



Beverages

<i>50 Cup Silex of Coffee or Decaf Coffee or tea</i>	<i>\$47.50</i>
<i>100 Cup Urn of Coffee or Decaf Coffee or Tea</i>	<i>\$98.00</i>
<i>Bottled Water</i>	<i>\$2.50 per bottle</i>
<i>Soft Drinks</i>	<i>\$1.75 per can</i>
<i>Fruit Juices</i>	<i>\$2.25 per bottle</i>

Breakfast Suggestions
All Buffet Style

The Intercontinental

Chilled Fruit Slices
Sliced Loaf Cake
Freshly Baked Fruit Danishes
Croissants with Butter & Preserves
Freshly Brewed Coffee or Tea
\$10.95 per person
Add Fresh Seasonal Fruit \$3.50 per person



Executive Breakfast

Chilled Fruit Juices

Fruit Salad

Sausage

Sirloin Steak

Scrambled Eggs

Scones with Preserves

Buttermilk Pancakes with Butter & Maple Syrup

Freshly Brewed Coffee or Tea

\$18.95 per person



From Our Smoker

Standard BBQ

*BBQ Beef on a Bun
Ranch Style Baked Beans
Home Style Potato Salad
Creamy Cole Slaw
\$12.95 per person*

Deluxe BBQ

*8oz. New York Steak
Loaded Baked Potato
Caesar Salad
Corn on the Cob
Ranch Style Baked Beans
Variety of Dessert Squares
\$19.95 per person*



Executive BBQ

Grilled Chicken Burger

BBQ Beef Burgers

Smokie

Veggie Burger

Creamy Cole Slaw

Home Style Potato Salad

Tossed Salad with a Variety of Dressings

Selection of Desserts

\$18.95 per person

Picnic BBQ

Smokie

BBQ Burger

Ranch Style Baked Beans

Home Style Potato Salad

\$12.00 per person



Hot Hors D'Oeuvres

*Cajun Style Prawns
Spicy Sweet and Sour Meatballs
Bay Scallops wrapped in Prosciutto
Mini Crab Cakes with Wasabi Aioli
Grilled Lemon Chicken Satay
Shaved Alberta Sirloin Beef in a Mini Bun
with Horseradish Mayonnaise
\$26.00 per dozen*

Cold Canapés

*Cornmeal Crusted Pork Tenderloin on Rondelles
with Honey Mustard & Apple Wedges
Belgian Endive Spears with Curried Chicken Salad
Tomato Bruschetta on Sour Dough Rondelles
Smoked Salmon Mousse in Zucchini Boats
Melon wrapped in Prosciutto
\$26.00 per dozen*



Salads

Pasta Salad

Creamy Potato Salad

Creamy Cole Slaw

Caesar Salad with Crouton Collars

Tossed Green Salad with House Dressing

*** Add Chicken, Shrimp or Crabmeat for \$3.00*

Minimum 25 People

\$2.00 per person



Party Trays

(All Trays Serve 20 People)

*Stuffed Poached Decorated Salmon with Dill Sauce
Approximately 10lbs.*

\$90.00

*Seafood Platter with Dip
Prawns, Scallops, Crab Claws and Smoked Salmon*

\$110.00

Assorted Domestic Cheeses and Seasonal Fruit Tray

\$85.00

Fresh Raw Vegetable Platter with Dip

\$60.00

Creamy Spinach Bowl Dip

\$50.00

Assorted Fancy Sandwich Tray

\$80.00

*Assorted Summer Sausage Platter
With Pickles, Olives and Cocktail Crackers*

\$75.00

Sweet Tray

Assorted Squares and Tarts

\$40.00



Large Function Packages
(Minimum 50 to 1000 People)

*Whole Boiled Atlantic Lobster
with Hot Garlic & Lemon Butter
1lb. – 2lb.*

Baked Potato with Sour Cream and Chives

Steamed Buttered Kernel Corn with Diced Red Peppers

Fresh Green Salad with Herb Dressing

Fresh Buns with Butter

Assorted Fruit Pies

Bibs, Crackers, Paper Plates and Plastic Cutlery

Set Up and Tear Down

You may also add:

Whole Boiled Crab

Prime Rib of Beef

Chicken Dishes

Salmon Filet

Market Price Per Person



Entrees

Seafood

Sesame Crusted Salmon Filet with Orange Miso Sauce

\$21.00

*6oz. Cuban Lobster Tail Thermidor
with Hot Lemon Butter*

\$48.00

Surf and Turf

6oz. New York Steak and 6oz. Cuban Lobster Tail

\$52.00

Chicken

Chicken Breast with Mustard Tarragon Brandy Cream

\$20.50

Grilled Tequila Lime Chicken Breast

\$21.50

Chicken Cordon Bleu with Sherry Sauce

\$19.50



Entrees Continued

Beef

Prime Rib of Beef with Yorkshire Pudding au Jus
\$19.95

Filet Mignon Rossino
\$24.95

Meat Balls Konigsbert Style in Caper Sauce
\$17.50

Pork

Pork Tenderloin wrapped in Sage and Prosciutto
\$22.50

Pork Medallions with Mustard Caper Sauce
\$20.50

Lamb

Curried Lamb Ragout
\$19.95

Lamb Chops with Garlic Potatoes and Roquefort Cheese
\$24.95



Live Action Cooking

(Appetizers made before your eyes)

Raw Shucked Oyster Bar with a Variety of Dipping Sauces

Jumbo Prawns on crushed ice with Spicy Cocktail Sauce

*Alaskan King Crab Legs on ice
with Peppered Mayonnaise Dipping Sauce*

*Baby Back Ribs from our smoker with
our signature BBQ Sauce*

Stir Fried Prawns with Cajun or Vodka Sauce

Hot Chocolate Fountain with Assorted Fresh Fruit Skewers

*\$10.00 Per Person
Minimum 30 People*



Starch and Vegetable Entrees

Potatoes

Baked Potato
Garlic Mashed Potatoes
Potato and Parmesan Cakes
Potato and Broccoli Croquettes
Stuffed Potato with Sour Cream and Chives

Rice

Rice Pilaf
Rice with Mushrooms
Spiced Basmati Rice

Pasta

Fettuccini Alfredo
Linguini in Butter Sauce

Vegetables

Fresh Vegetable Medley
Roasted Garlic Cauliflower Mash
Caramelized Butternut Squash
Tomato and Zucchini Au Gratin
Eggplant and Tomato Casserole
Spinach Gratin

\$2.00 Per Person



Package Dinners

Buffet Style

(Suggested for large functions)

Slow Roasting Beef Round with Gravy

(carved at buffet table)

Roast Turkey with Gravy

Mashed Potatoes

Mixed Vegetables

Fresh Buns and Butter

Tossed Green Salad with House Dressing

Creamy Cole Slaw

Assorted Fruit Pies or Squares

All Paper Plates, Plastic Cutlery and Napkins Included

\$19.95 Per Person

Plus 6% GST and 18% Gratuities

OR

Baked Virginia Ham with Mustard Mayonnaise

Roasted Turkey with Gravy

Mashed Potatoes

Mixed Vegetables

Fresh Buns and Butter

Tossed Green Salad with House Dressing

Creamy Cole Slaw

Assorted Fruit Pies or Squares

All Paper Plates, Plastic Cutlery and Napkins Included

\$18.95 Per Person

Plus 6% GST and 18% Gratuities



Desserts

All Cakes Minimum 16 People, Price Per Person

<i>Classic Cheese cake</i>	<i>\$3.00</i>
<i>Black Forest Torte</i>	<i>\$3.75</i>
<i>Iced Cappuccino Vanilla Cake</i>	<i>\$3.50</i>
<i>Carrot Cake</i>	<i>\$3.25</i>
<i>Assorted Cookies (2 Each)</i>	<i>\$1.00</i>
<i>Baklava Wedge</i>	<i>\$2.00</i>
<i>Deep Apple Pie</i>	<i>\$4.00</i>
<i>Assorted Petit Fours</i>	<i>\$4.00</i>
<i>Deep Dish Butter Tarts</i>	<i>\$3.25ea.</i>

Add Ice Cream or Whipped Cream \$1.00



Banquet Wine Selections

We are pleased to provide a selection of fine wines to enhance your special function. Any wine may be ordered with ample notice.

White Wine

<i>Jackson Triggs Select Chardonnay—Canada (1)</i>	\$19.95
<i>Piesporter Michelsberg—Germany (4)</i>	\$22.95
<i>Piat D'Or—France (1)</i>	\$22.95
<i>Santa Rita Sauvignon Blanc—Chile (1)</i>	\$22.95
<i>Lindeman Chardonnay Bin 65—Australia (1)</i>	\$23.95
<i>Penfold Rawson's Retreat Semillon Chardonnay—Australia</i>	\$24.95
<i>Rosemount Jigsaw White - Australia (1)</i>	\$25.95
<i>Rosemount Chardonnay—Australis (1)</i>	\$34.95

Red Wine

<i>Jackson Triggs Select Merlot—Canada (1)</i>	\$19.95
<i>Lindeman Cawarra Shiraz/ Cabernet—Australia (1)</i>	\$20.95
<i>Santa Rita 120 Merlot—Chile (1)</i>	\$22.95
<i>Piat D'Or—France (2)</i>	\$22.95
<i>Penfold Rawson's Retreat Cabernet Sauvignon—Australia</i>	\$24.95
<i>Rosemount Jigsaw Red—Australia (1)</i>	\$25.95
<i>Georges Dubœuf Beaujolais Villages (1)</i>	\$27.95
<i>Rosemount Shiraz—Australia (1)</i>	\$34.95

Blush Wine

<i>E & J Gallo White Zinfandel—USA (2)</i>	\$19.50
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Sparkling Wine

<i>E & J Gallo Totts Brut</i>	\$19.95
<i>Seaview Brut—Australia (1)</i>	\$22.95
<i>Freixent Cordon Negro—Spain (1)</i>	\$23.95
<i>Martini & Rossi Asti—Italy (10)</i>	\$24.95
<i>Mumm Cordon Negro—France (2)</i>	\$67.95

<i>Non Alcoholic Sparkling Juice</i>	\$12.95
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*All prices are subject to change
Gratuity and GST not included*



Catering Policies

- *Our enclosed menus are suggestions. Our Catering Team will be pleased to arrange a menu to suit your needs and to meet your budget.*
- *Prices are subject to change without notice. 6% GST and a 18% Gratuity will be added to your final bill.*
- *Our prices include disposable plates and cutlery. Our prices do not include serving staff, linen or equipment rental charges. Please contact us for a quote.*
- *Confirmation of guaranteed number of guests is required four business days prior to the event. If Ranchman's Classic Catering Inc. is not notified within the established four business days, the original expected figure will automatically become the guarantee.*
- *For the protection of our clients, Ranchman's Classic Catering Inc. will be the sole supplier of food and beverage items—the exception being wedding cakes.*
- *A signed copy of our Catering Contract returned to our office will ensure that all agreed upon requirements are as stated.*
- *To confirm a booking, a non-refundable deposit is required. Billing privileges may be requested by the organizer of the event through Ranchman's Classic Catering Inc. All events are required to pay an initial, non-refundable deposit of 50% of the estimated charges at the time of booking, and the remaining balance four business days prior to the event.*
- *It is the policy of Ranchman's Classic Catering Inc. to always serve alcoholic beverages in a reasonable manner. If alcohol is at your event it is the law that identification be provided by anyone under the age of 25. Alcoholic beverages shall not be served to persons under 18 years of age or intoxicated persons.*
- *Please advise if any of your guests have any dietary or allergy concerns prior to the event. Dessert may have traces of nuts.*

*We thank you for considering Ranchman's Classic Catering Inc. for your special event.
We look forward to serving you,*

*Michael Zacharki
Catering Manager/ Executive Chef*



Rentals Company Policies

Delivery Policy

Delivery service is available for \$25 and pick up service is \$25 within the City of Calgary limits (some exceptions apply). Special containers are provided for dinnerware, silver, glassware etc. to ensure that you receive items undamaged and table ready. Our delivery personnel are instructed to neatly stack all items in a mutually convenient place on delivery. Orders will be delivered to ground level only. Additional charges will be applied if articles are to be carted up or down stairs, elevators or more than minimal distances. This policy applies to all rental equipment including tents.

Pick Up Policy

All dinnerware, silverware etc. must be completely rinsed food free and repacked in the same containers, as delivered. Tables and chairs must be folded and ready for pick up. As specified above, items not meeting these conditions are subject to additional fees.

Out of Town Deliveries/ Pick Ups

Mileage calculated pending location and crew required. Please inquire for rates.

After Hours Deliveries/ Pick Ups

Additional charges apply when delivery or pick up is required outside normal business hours. Please inquire.

Equipment Responsibility

Equipment remains the responsibility of the renter (customer) from the time of delivery to the time of its return. Please be sure equipment is secured and protected when not in use. Damaged items will be charged at replacement cost price to the customer if the optional damage protection (8% charge) is declined or exceeded (please enquire). Lost items are NOT covered under the damage protection and charged at replacement cost price. For this reason, the customer may have to return damaged items to be eligible for any protection coverage.

Security Deposit

A security deposit is required on all orders either in the form of a "valid" credit card (Visa, Mastercard, American Express) imprint or cash deposit (determined by managerial staff) based on the value of order.

Cancellation Policy

Deposit will be refunded in full with the exception of a \$35 administration fee provided we have received cancellation notice at least 2 weeks prior to the installation or pick up date. A 50% charge applies with less than 2 weeks of the installation or pick up date. 45 days notice is required on all tents. Some exceptions apply. Refunds are not issued for rental items returned unused. Orders cancelled with less than 24 hours notice are subject to a 100% cancellation charge



Rentals

	<i>Weekend Rate</i>
<i>Small Wares & China</i>	
<i>Dinner Plates 10"</i>	\$5.20 per doz
<i>Side Plates 6"</i>	\$5.00 per doz
<i>Cutlery</i>	\$2.45 per doz
<i>Wine Glasses 5oz.</i>	\$3.75 per doz
<i>Highball Glasses 9oz.</i>	\$3.75 per doz
<i>Lobster Pick</i>	\$0.75 ea
<i>Lobster Cracker</i>	\$1.40 ea
<i>Lobster Bib</i>	\$0.25 ea
<i>Chocolate Fountain 5 gallon</i>	\$65.00
<i>Table Cloths</i>	\$ 6.00 ea
<i>Cloth Napkins</i>	\$ 0.75 ea
<i>Seating</i>	
<i>Folding Chair</i>	\$1.50 ea
<i>Table</i>	\$15.00 ea
<i>Bar Stools</i>	\$4.00 ea
<i>Portable Bar Set Up</i>	\$150.00
<i>Cooking Equipment</i>	
<i>Chafing Dish with Fuel</i>	\$12.00 ea
<i>Coffee Urn 100 Cup</i>	\$15.00 ea
<i>Lobster Cooker with pot 80 qt.</i>	\$75.00
<i>Deep Fryer with Propane</i>	\$175.00 ea
<i>Portable Grill 3'x8' with Propane</i>	\$125.00
<i>Smoker on Wheels</i>	\$500.00 per day
<i>Charcoal BBQ</i>	\$250.00 per day
<i>Propane Tank</i>	\$25.00 per day
<i>5 ton Truck with cooking equipment, sink, step in fridge</i>	\$500.00 per day
<i>Ice Bucket</i>	\$5.00 ea
<i>Beer Trough</i>	\$20.00 ea
<i>Waitress Stand</i>	\$10.00 ea



Tent and Tent Accessories

<i>Tents</i>		<i>Weekend Rate (2 Days)</i>	<i>Additional Day Rate</i>
10 x 10	100 sq. ft.	\$200	\$50
20 x 20	400 sq. ft.	\$400	\$70
30 x 30	900 sq. ft.	\$600	\$100
40 x 40	1600 sq. ft.	\$900	\$150
40 x 60	2400 sq. ft.	\$1200	\$200
60 x 100	6000 sq. ft.	\$3500	\$550
80 x 120	8400 sq. ft.	\$5400	\$800

- *Includes walls*
- *Above prices include set up & take down on grass only, additional charges to set up on concrete, gravel and asphalt*
- *Customers are required to call the City at 1-800-242-3447 regarding underground lines in order to set up tent*
- *Out of city sep up & take down, please phone for prices*

<i>Accessories</i>	<i>Weekend Rate</i>
<i>Propane Heaters</i>	<i>\$125 ea</i>
<i>Generators</i>	<i>\$150 ea</i>
<i>DJ Sound System</i>	<i>\$150 ea</i>
<i>Concession Stands</i>	<i>\$500</i>
<i>Staging</i>	<i>\$150 ea</i>
<i>Lighting</i>	<i>\$500</i>

Thank you,

*Michael Zacharki
Vice President & General Manager
(403) 253-1100 ext. 238*