

DINNER MENU

FANTASYLAND
HOTEL 



DINNER PLATED

Minimum charge 15 guests

2 main course selections add 5/person, 3+ main course selections add 10/person

Soup

- Caramelized onion and mushroom bisque
- Roasted parsnip and apple bisque
- Cream of leek, potato, spring asparagus, focaccia crouton and crème fraîche
- Fire roasted tomato, gin bisque and basil oil
- Broccoli and applewood smoked cheddar

Salad

- Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons and shredded asiago
- Prosciutto, arugula and melon salad with balsamic fig vinaigrette
- Romaine and radicchio salad, roasted pear, gorgonzola cheese and orange honey vinaigrette
- Artisan spring green salad, cucumber, sweetie drops, shaved charred fennel, lemon and sumac white balsamic vinaigrette

Main

Stuffed Mediterranean pepper -artichokes, olives, kasha pilaf, roasted vegetable coulis, herb roasted potato and seasonal vegetable medley

3 Courses **50** | 4 Courses **60**

Mozzarella ravioli, wilted kale with smoked tomato sauce

3 Courses **52** | 4 Courses **62**

8oz. Chicken supreme, roasted garlic mashed potato, seasonal vegetables and Creole sauce

3 Courses **54** | 4 Courses **64**

10oz. Alberta pork chop, warm potato salad, seasonal vegetables and apple cider jus

3 Courses **56** | 4 Courses **66**

Pastrami seasoned roasted salmon, creamy polenta, seasonal vegetables and caper beurre blanc

3 Courses **60** | 4 Courses **70**

AAA Alberta prime rib, roasted garlic and sour cream mashed potato, seasonal vegetables and merlot jus (minimum 20 guests)

3 Courses **62** | 4 Courses **72**

Add Yorkshire pudding **2**

Lemongrass steamed 6oz. black cod, toasted coconut jasmine rice, charred spring onion, seasonal vegetables and Thai green curry

3 Courses **70** | 4 Courses **80**

7oz. AAA Tenderloin, crushed potatoes, seasonal vegetables and balsamic demi reduction

3 Courses **80** | 4 Courses **90**



Dessert

New York cheesecake

Hazelnut crunch, dark chocolate mousse and candied praline

Crème brûlée

Kiev cake

Piña colada mousse cake

Nutella pot de crème



DINNER BUFFET

66 per person

Minimum charge 20 guests

Cold Items (choose 3)

Salads

- Artisan style spring mix and seasonal ribbon vegetables with assorted dressings
- Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons and shredded asiago
- Greek style tri-colour quinoa salad
- Apple, fennel and balsamic coleslaw
- Sesame hoisin tofu noodle salad
- Roma tomato caprese salad, bocconcini cheese, fresh basil and balsamic fig vinaigrette
- Russian potato salad, green peas, carrots and dijonnaise dressing
- Penne pasta salad, broccoli, bell peppers and blue cheese dressing
- Romaine and radicchio salad, roasted pear, gorgonzola cheese and orange honey vinaigrette
- Mixed Bean salad, corn kernels, parsley, feta cheese and sundried tomato and oregano dressing
- Charcuterie board: assorted Canadian cheese, cured and smoked meats, fruit preserves, Castelvetrano and Kalamata olives, pepperoncini peppers, grilled bell peppers and red onion fruit preserves, grapes, crackers, water biscuits, artisan sliced baguette, grainy Dijon mustard
- Seasonal vegetable platter with peppercorn ranch dip

Main (choose 2)

- Peach and bacon BBQ pork St. Louis ribs
- Roasted pork loin and apple cider jus
- AAA Alberta baron of beef rolls with merlot jus
- Asian 5 spiced and sweet soy braised Alberta beef short rib
- Porchetta spiced roasted chicken breast with brown chicken jus
- Rotisserie chicken pieces with ale and juniper berries gravy
- Roasted free chicken breast with Marsala mushroom crème
- Fresh Atlantic salmon with bouillabaisse
- Green Thai coconut curry Atlantic salmon
- Arugula pesto basa fillets
- Chimichurri basa Fillets
- Harissa marinated roasted cauliflower, vegetables couscous, sultana raisin & caramelized onion relish VG

Add additional item 8

Vegetable Side (choose 1)

- Seasonal roasted vegetables
- Green beans almondine
- Roasted root vegetables with kale

Starch (choose 1)

- Sea salt and rosemary roasted baby potato
- Home-style roasted garlic and chive mashed potato
- Potato and cheddar perogies with assorted condiments (green onion, bacon bits and sour cream)
- Rice pilaf

Add additional item 5

Starch Enhancement

- Gnocchi pasta, garlic Boursin and browned sage butter
- Smoked mozzarella ravioli, sundried tomato and pesto sauce

Each 6

Dessert

- New York cheesecake
- Hazelnut crunch, dark chocolate mousse and candied praline
- Crème brûlée
- Kiev cake
- Piña colada mousse cake
- Nutella pot de crème



DINNER BUFFET ENHANCEMENTS

Chef Attended Carving Station (minimum charge 30 people)

ALL PRICES ARE PER PERSON

AAA Alberta prime rib, merlot jus, horseradish and grainy Dijon mustard 24

Certified Angus Alberta baron of beef, merlot jus, horseradish and grainy Dijon mustard 16

Upgrade to a Fantasy dessert buffet 12

New York cheesecake, hazelnut crunch, dark chocolate mousse, candied praline, Crème brûlée, Kiev cake, piña colada mousse cake, Nutella pot de crème

Seasonal Fruit Platter 9

Seasonal fresh fruit with coconut honey yogurt dip



FANTASYLAND HOTEL



groups@flh.ca | 780-444-5500 | flh.ca
17700 87 Avenue Edmonton, Alberta Canada T5T 4V4