

NORTHERN GRAND HOTEL **RAMADA**<sup>®</sup>  
BY WYNDHAM



BREAKFAST | BREAKS | LUNCH | RECEPTION | DINNER | BEVERAGES | AUDIO VISUAL  
9830 100 Avenue, Fort St. John, BC V1J 1Y5 • Toll-Free 1-800-663-8312 • Fax 250-787-2648 • [www.northerngrand.com](http://www.northerngrand.com)

# BREAKFAST BUFFETS



## HEART HEALTHY

Oatmeal & Toppings; Cranberries, Raisins, Almonds & Brown Sugar

Chef's selection assorted bagels with Butter & Preserves

Seasonal Fresh Fruit Display

Freshly Brewed Coffee & Assorted Teas

\$18 | guest

## CONTINENTAL

Chef's Selection Freshly Baked Breakfast Muffins & Pastries with Butter

Variety of Individual Yogurt Cups & Granola Toppings

Seasonal Fresh Fruit Display

Freshly Brewed Coffee & Assorted Teas

\$19 | guest

## EARLY RISER

Variety of Individual Yogurt Cups & Granola Topping

Farm Fresh Scrambled Eggs Topped with Scallions

Country-style, Seasoned Breakfast Potatoes

Seasonal Fresh Fruit Display

Freshly Brewed Coffee & Assorted Teas

\$22 | guest

## BREAKFAST ADD-ONS

Pancakes or French-Toast with Seasonal Berry Compote, Butter & Syrup  
\$6 | per guest

Denver Eggs  
Scrambled eggs, Ham, Sautéed Onions, Bell Peppers topped with a Shredded Four-Cheese Blend  
\$5 | guest

Smoked Homestyle Bacon  
\$4 | guest

Maple Sausage Links  
\$4 | guest

Seasonal Fresh Fruit Display  
\$5 | guest

Assorted Muffins & Pastries  
\$5 | guest

Bagels & Cream Cheese  
\$6 | guest

Fresh Chilled Orange, Cranberry, Grapefruit or Tomato Juices  
\$28 | pitcher

Bottled Fruit Juices  
\$4 | bottle

# BREAKFAST BUFFETS

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## THE EXECUTIVE

Variety of Individual Yogurt Cups

Fresh Baked Breakfast Breads & Muffins  
with Butter & Preserves

Farm Fresh Scrambled Eggs, Crisp Bacon Strips  
& Sausage Links

Country-style, Seasoned  
Breakfast Potatoes

Seasonal Fresh Fruit Display

Freshly Brewed Coffee & Assorted Teas

\$25 | guest

## THE OILMEN'S START

Variety of Individual Yogurt Cups

Fresh Baked Breakfast Breads & Muffins  
with Butter & Preserves

Eggs Benedict

Farm Fresh Scrambled Eggs, Crisp Bacon Strips  
& Sausage Links

Country-style, Seasoned  
Breakfast Potatoes

Seasonal Fresh Fruit Display

Freshly Brewed Coffee & Assorted Teas

\$28 | guest

# COFFEE BREAK SOLUTIONS



## BEVERAGE SUGGESTIONS

Freshly Brewed Regular Coffee & Assorted Teas  
\$22 | small urn (10 cups)  
\$32 | medium (24 cups)  
\$46 | large urn (36 cups)

Fresh Chilled Orange, Cranberry, Apple,  
Grapefruit or Tomato Juice  
\$28 | pitcher

Assorted Soft Drinks  
\$3 | can

Bottled Iced Teas, Lemonade & Fruit Juices  
\$4 | bottle

Sparkling Water  
Perrier/San Pellegrino  
\$5 | bottle

Starbucks™ Bottled Frappuccino  
\$6 | bottle

# COFFEE BREAK SOLUTIONS



## AFTERNOON TREATS

Freshly Baked House-Made Cookies \$5 | guest

Fresh Baked Muffins & Pastries \$5 | guest

Fresh Glazed Apple Fritters \$5 | guest

Assorted Bars & Squares \$5 | guest

Trail Mix, Mixed Nuts or Bar Mix \$4 | guest

Chef's Selection Cake (12 pieces) \$60 | cake

Fresh Whole Fruit \$3 | item

Individual Bags of Chips or Pretzels \$3 | per bag

Individual Candy Bars \$3 | guest

# LUNCH SELECTIONS



## **SANDWICH ARTIST** \$30 |

Assorted Artisan Deli Meats & Cheeses, Freshly Baked Buns, Sliced Tomatoes, Cucumbers & Lettuce, Spring Greens with House Dressing, Pickles & Olive Tray, and Vegetable Crudite with Creamy Ranch Dip

## **EXECUTIVE LUNCH** \$32 |

Soup du jour, Assorted House-made Sandwiches & Wraps, Pickle & Olive Tray, Vegetable Crudite, Spring Greens & House Dressing, Chef's Selection Bars & Squares

## **BEEF DIP** \$32 |

Build-your-own Beef Dip; Fresh Roasted Certified Angus Beef, Toasted Ciabatta Buns, Rich Beef Jus, Sliced Cheese, Condiments & Spring Greens House Dressing, Chef's Choice Desserts

## **GRILLED CHICKEN LUNCH** \$32 |

Grilled Chicken Breast, Roasted Potatoes, Chef's Choice Vegetables & Spring Greens, Chef's Choice Desserts

All lunches served with Fresh Coffee & Tea

Add Bars & Squares for Dessert (if not already included) \$2 |

## **MEXICAN LUNCH** \$34 |

Build-your-own, Seasoned Chicken & Beef, Fajita Toppings, refried Beans, Spanish Rice, Spring Greens & House Vinaigrette, Chef's Selection Desserts

## **ASIAN BUFFET** \$34 |

Stir-fried Beef & Broccoli, Veggie Chow Mein or Fried Rice, Spring Rolls w/ plum sauce & Spring Greens & Fresh Fruit

## **ITALIANO** \$34 |

Classic Meat or Veggie Lasagna, Chicken & Cheese Totellini in a Rich Tomato Rose Sauce, Caesar Salad & Fresh Baked Garlic Bread, Chef's Choice Desserts

## **INDIAN LUNCH** \$36 |

Garlic-Buttered Naan, Butter Chicken, Veggie Samosas, Basmati Rice, Seasonal Vegetables, Spring Greens & House Vinaigrette, Chef's Choice Desserts

# HORS D'OEUVRES

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## HOT SELECTIONS

\$190 per selection (50 pieces)

Mini Quiches  
(cheese or bacon)

Vegetable Spring Roll  
with plum sauce

Grilled Chicken Skewers  
with spicy peanut sauce

Fried Pork Gyoza  
with sesame soya

\$225 per selection (50 pieces)

Torpedo Prawns  
with chilli sauce

Crab-stuffed Mushroom Caps

Italian Mini Meatballs

Vegetable Samosas  
with tamarind dip

Crab cakes  
with dill aioli

Certified Angus Beef Silders  
cheese, onions

## COLD SELECTIONS

\$190 per selection (50 pieces)

Olive Tapenade  
on toasted crostini

Tomato Bruschetta  
on toasted crostini

Spicy Tuna Sashimi  
on wonton crisps

\$225 per selection (50 pieces)

Shrimp Cocktail  
with house-made cocktail sauce

Lobster Salad  
on toasted crostini

BC Smoked Salmon  
on rye with dill cream cheese

# RECEPTION PLATTERS



(50 guests)

Fresh Vegetable Crudites	\$200
Fresh Sliced Fruit Display	\$250
Antipasto Platter <i>roasted &amp; grilled vegetables, assorted meats, cheeses, pickles, olives, marinated mushrooms, artichokes, breads, crackers, drizzled with olive oil &amp; balsamic reduction</i>	\$550
Cheese Selection <i>assorted domestic &amp; imported cheeses with crackers</i>	\$350
Cold Cut Selection <i>smoked turkey &amp; ham, salami, capicola &amp; bologna with pickles &amp; olives</i>	\$350
Smoked Salmon & Prawn Cocktail	\$600
Cocktail & Finger Sandwiches	\$200
Peanuts & Pretzels ( <i>per bowl</i> )	\$40
Tortilla Chips with Salsa	\$40

# DINNER



## BASIC BUFFET

- Assorted Dinner Rolls & Butter
- Olive & Pickle Tray

## SALADS (choice of one)

- Mixed Spring Greens  
with house balsamic dressing
- Caesar Salad  
with croutons & fresh parmesan cheese

## SIDES

- Fresh Steamed Chef's Choice Vegetables  
tossed in pesto butter

choice of:

- Wild Rices Pilaf or
- Potato Side  
red skin roasted or garlic mashed

## HOT SELECTIONS (choice of one)

- Fresh Roasted Top Round Beef  
with au jus, dijon & horseradish
- Grilled Marinated Chicken Breast  
with grainy mustard demi-glace
- Roasted Wild Sockeye Salmon  
with lemon butter sauce &  
tomato essence

## DESSERTS

- Chef's Choice Assorted Pies & Cakes
- Freshly Brewed Coffee & Tea

**\$48 |**

# CLASSIC BUFFET



- Assorted Dinner Rolls & Butter
- Olive & Pickle Tray

## SALADS

- Mixed Spring Greens  
with house balsamic dressing
- Caesar Salad  
with croutons & fresh parmesan cheese

choice of one:

- Greek Salad • Thai Salad • Country Potato Salad

## SIDES

- Fresh Steamed Chef's Choice Vegetables  
tossed in pesto butter
- Cheese Tortellini in a Creamy Tomato Rosé

choice of one:

- Wild Rices Pilaf or
- Potato Side  
red skin roasted or garlic mashed

## HOT SELECTIONS (choice of two)

- Fresh Roasted Top Round Beef  
with au jus, dijon & horseradish
- Teriyaki Chicken Thighs & Breasts
- Grilled Marinated Chicken Breast  
with grainy mustard demi-glace
- Roasted Wild Sockeye Salmon  
with lemon butter sauce
- Cajun Wild Sockeye  
topped with a pineapple salsa
- Leg of Lamb with a rich shallot jus

**\$4 | additional hot selection**

## DESSERTS

- Chef's Choice Assorted Pies & Cakes
- Freshly Brewed Coffee & Tea

**\$58 |**

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# EXECUTIVE BUFFET



- Assorted Dinner Rolls & Butter
- Vegetable Crudite & Olive & Pickle Tray

## SALADS

- Mixed Spring Greens  
with house balsamic dressing
- Caesar Salad  
with croutons & fresh parmesan cheese

choice of:

- Greek Salad • Thai Salad • Country Potato Salad

## SIDES

- Fresh Steamed Chef's Choice Vegetables  
tossed in pesto butter
- Cheese Tortellini in a Creamy Tomato Rosé

choice of one:

- Wild Rice Pilaf or
- Potato Side  
red skin roasted or garlic mashed

## HOT SELECTIONS (choice of two)

- Fresh Roasted Top Round Beef  
with au jus, dijon & horseradish

### \$3 | upgrade Prime Rib

- Teriyaki Chicken Thighs & Breasts
- Chicken Breast in a Pesto Cream Sauce
- Grilled Marinated Chicken Breast  
with grainy mustard demi-glace
- Roasted Wild Sockeye Salmon  
with lemon butter sauce
- Pork Loin with a Creamy Mushroom  
demi-glace
- Leg of Lamb with a rich shallot jus

### \$4 | additional hot selection

## DESSERTS

- Chef's Choice Assorted Pies & Cakes
- Freshly Brewed Coffee & Tea

**\$60 |**

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# BEVERAGE SELECTIONS



Soft Drinks	\$3
Fruit Juice	\$4
Non-Alcoholic Beer	\$6.5
Hi-balls	\$6.5
House Wine	\$6.5
Domestic Bottled Beer	\$6.5
Imported Bottled Beer	\$8
Premium Spirits	\$8

(prices above include tax)

Cranberry Sunset Punch (non-alcoholic)	\$160
Cranberry Sunset Punch (with vodka)	\$250

## Red Wine

Jackson-Triggs Cabernet Sauvignon	\$35
Sumac Ridge Merlot	\$40
Graffigna Malbec	\$40
Woodbridge Cabernet Sauvignon	\$42
Rosemount Shiraz	\$40
Oyster Bay Pinot Noir	\$40

## White Wine

Jackson-Triggs Chardonnay	\$35
Sumac Ridge Sauvignon Blanc	\$35
Hardy's Reising Gewurztraminer	\$35
Woodbridge Pinot Griogio	\$40
Oyster Bay Sauvignon Blanc	\$40

## Bubbles

Stellar's Jay Brut	\$45
Veuve Clicquot	\$90

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