



Plated Dinner Menu

4216 12 Street NE | (403) 230-0670 | www.thebaroncalgary.ca

THE BARON
FOOD • DRINK • VENUE



Plated Dinner Options

Prices are per guest and are quoted for 50 or more guests
Includes bread and butter

Bronze | 39.95

3 courses:
1 starter
1 entrée
1 dessert

Silver | \$43.95

3 courses:
1 starter
choose between 2 entrées
1 dessert

Gold | 45.95

4 courses:
2 starters (1 soup & 1 salad)
choose between 2 entrées
1 dessert

Starters

The Baron House salad (GF) (Vegan)

mixed artisanal greens, cucumber, carrot, cherry tomato, broccoli, white wine vinaigrette

House Caesar Salad

romaine lettuce, prosciutto crisp, parmesan, herb croutons, caesar dressing

**add grilled chicken \$3.00*

Beetroot & Goat Cheese Salad (GF)

baby beets, goat cheese mousse, candied nuts, polenta croutons

Caperese Salad

basil marinated roma tomatoes, bocconcini, basil pesto, strawberry balsamic, frisée lettuce

Mexican Prawn Salad (GF)

grilled prawns, guacamole, cherry tomato confit and petite salad, honey lime dressing

Asian Quinoa Salad (GF)

snap peas, carrots, cherry tomatoes, butter leaf, pickled ginger lemon vinaigrette

Lobster Bisque (GF)

white wine simmered lobster royal, mirepoix, tarragon cream

Clam Chowder Soup

shellfish broth, baby clams, potatoes

Oxtail Bouillon Soup

oxtail bouillon, root vegetables cubes, chopped chives, toasted baguette

Vine Ripe Tomato & Basil Bisque (Vegan)

slow simmered tomato, basil, croutons

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Cream of Leek and Potato Soup (GF)

potato, creamy base, crispy leek leaves, paprika sour cream garnish

Cream of Chicken & Asparagus Soup (GF)

slow cooked chicken, asparagus, cream, herbs

Main Courses

Butternut Squash Ravioli (Vegetarian)

squash stuffed ravioli, creamy basil pesto, herb & garlic bread

Stuffed Cannelloni (Vegetarian)

cannelloni stuffed with spinach and cheese, roasted cherry tomatoes, creamy red pepper sauce

Chipotle mango Spiced Chicken (GF) (DF)

spiced chicken breast, seasonal vegetables, garlic baby potato, sweet corn relish and chipotle cream

Slow Roasted Top Sirloin (GF) (DF)

top sirloin, mustard mash, seasonal vegetables, demi glaze

Braised Beef Shoulder (GF) (DF)

beef shoulder, herb mash, seasonal vegetables, port wine reduced glaze

Portobello Duxelle Stuffed Chicken (GF)

portobello mushroom stuffed chicken breast, steamed rice, seasonal vegetables, creamy mushroom sauce

Roasted Haddock (GF) (DF)

rosemary marinated haddock loins, green pea salsa, apricot couscous, seasonal vegetables

Premium Main Courses

Premium main courses cost an additional \$2 per person

Grilled Rib Eye (GF)

aaa alberta 7 oz. beef rib eye, creamy potatoes, sautéed vegetables, brown sauce

Sirloin & Shrimp (GF)

grilled angus fillet, blackened shrimp, Tuscan baby potatoes, seasonal vegetables, port wine reduction

Herb Crusted Salmon

basil crush potatoes, jumbo asparagus and citrus tarragon veloute

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Desserts

Coffee Crème Brûlée (GF)

rich crème brûlée, almond biscotti, berries,

Devil's Food Cake

chocolate cake, banana soup, vanilla ice-cream, brandy caramel sauce

Mango Cheesecake

mango purée, whipped cream, berries

Chocolate Swirl Cheese Cake

chocolate cheesecake, raspberry compote

Homemade Deep Dutch Brownie

moist dark fudge brownie, berry compote, caramel crunch