

Organic Menu Selections

At the Banff Park Lodge we are committed to providing our customers with the best available products and in light of that, we have developed menu items that are Organic or Bio- Dynamic. These items can be used as an enhancement to an existing menu or as a complete menu. Please contact us for more details.

Price is subject to a 15% gratuity and 5% GST.

We require 14 days notice for all Organic Menu Items.

Organic Breakfasts

Organic Breakfast Buffet \$34.00

(20 Persons Minimum and 120 Persons Maximum)

- Choice of Chilled Fruit Juices
- Fresh Fruit Salad
- Fresh Baked Breakfast Pastries
- Mini Yogurts
- Swiss Meusli
- Oat Bran
- Honey Cornflakes
- Assorted Cheese Tray
- Sliced Tomatoes
- Scrambled Eggs with Chives
- Bacon, Sausages
- Salmon Filet
- Hash Brown Potatoes
- Pancakes and French Toast with Maple Syrup
- Butter and Preserves
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and Milk

Organic Plated Breakfast \$29.00

(12 Persons Minimum and 30 Persons Maximum)

- Chilled Fruit Juice
- Fresh Fruit Salad
- Scrambled Eggs with Chives
- Bacon and Sausages
- Hash Brown Potatoes
- Toast, White and Whole Wheat
- Butter and Preserves
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and Milk

Organic Lunches

Organic Lunch Sandwich Buffet \$39.00

(25 Persons Minimum and 120 Persons Maximum)

- Tomato Bisque **or** Wild Mushroom Mushroom
- Mixed Green Salad
- Assorted Sandwich Tray with Sliced Alberta Beef, Salmon Salad, Cajun Chicken Salad and Vegetarian on French Baguette, Rye and Whole Wheat Breads, Pickles and Condiments
- Fruit Salad
- Ice Cream and Crème Caramel
- Coffee and Tea

Organic Plated Lunch \$39.00
(25 Persons Minimum and 120 Persons Maximum)

Luncheon menus include rolls and butter, a choice of soup **or** salad, entrée, a dessert, coffee and tea.

Soups

- Tomato Bisque; Lightly Roasted Organic Tomatoes, Garlic & Cream, served with Garlic Croutons
- Wild Mushroom; Canadian Wood Mushrooms, Brandy, Sweet Cream and Fresh Chopped Herbs

Salads

- Garden Mixed Salad with House Dressing

Entrées

Chicken Breast with Wild Mushrooms, Fresh Mixed Vegetables and Roast Potatoes

Organic Dinner Menu

Items are priced individually so that they may be used as meal enhancements or as a full menu.
Price is subject to a 15% gratuity and 5% GST.

Soups

Wild Mushroom; Canadian Wood Mushrooms, Brandy, Sweet Cream and Fresh Chopped Herbs	\$11.00
Tomato Bisque; Lightly Roasted Organic Tomatoes, Garlic & Cream, served with Garlic Croutons	\$11.00

Salads

Mixed Baby Lettuce with Sliced Tomatoes, Black Olives and Organic Goat Feta Served with Balsamic Vinegar	\$11.00
Tomato, Onions & Basil; Sliced Tomatoes, Red Onions, Fresh Chopped Basil, Garnished With Baby Greens and served with a Light Vinaigrette.	\$11.00

Entrees served with Chef's Accompaniments

Prime Rib of Beef; Alberta Organic Beef Served Au Jus with Two Fresh Vegetables and Roast Baby Yukon Gold Potatoes	\$40.00
Centre Cut Filet Mignon; Served with Your Choice of Béarnaise or Black Pepper Sauce Accompanied by Two Fresh Vegetables and Roast Baby Yukon Gold Potatoes	\$44.00
British Columbia Salmon Filet; Boneless Filet Broiled and Served with a Lemon and Herb Butter Accompanied by Two Fresh Vegetables and Parsley Potatoes	\$31.00
Stuffed Organic Chicken Breast; Spinach Red Pepper and Goat Cheese, Accompanied by Two Fresh Vegetables and Saffron Rice	\$30.00

Organic Breaks

Price is subject to a 15% gratuity and 5% GST.

Organic Cookie and Fruit \$16.00

- Assorted Homemade Extra Large Cookies (2 per person)
- Sliced Fresh Fruit
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and Milk

Afternoon Energy Break \$17.00

- Nachos and Salsa
- Powerbar
- Assorted Fruit Juice
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and Milk