

# ALMA MAKES IT FRESH: FRESH INGREDIENTS

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## ALMA FRESH SHEET

January – May Lunch or Dinner. Minimum 10 people

### Beef Bourguignon \$24

AAA Canadian Beef Stewed with Mushrooms, Celery, Carrot,  
Pearl Onions & Bacon  
Market Fresh Greens with Carrot, Cucumber, and Tomato served with  
a Balsamic Raspberry and Italian Dressings  
Rolls and Butter  
Assorted Sweets, Tortes, and Squares  
Coffee and Tea

### Mac 'N' Cheese Buffet \$23

Mornay Mac 'N' Cheese featuring Swiss Cheese Mornay Sauce and  
Wild Mushrooms  
Parisian Slaw with Red Apple Toasted Pecan, and Hand Shredded  
Cabbage tossed with a Cider Vinaigrette and topped with  
Roquefort Cheese  
Rolls and Butter  
French Pastry Platter: Assorted Éclairs, Fruit Flans, Mousse Slices, and  
Chocolate Dipped Strawberries  
Coffee and Tea

### Traditional Pork Tourtiers Buffet \$24

Pork Tourtier: A Classic French Canadian Pork Pie with an Onion and  
Apple Jam  
Peashoot Salad with Leafy Greens, Red Onion, Carrot, and  
Tomato Dressed with a Light Lemon Mint  
Vinaigrette featuring Highwood Crossing Cold Pressed  
Local Canola Oil  
Rolls and Butter  
Cheesecake and Chocolate Sauce  
Coffee and Tea

### Soup Du Jour and Roast Pear and Blue Cheese Salad \$22

(Served Buffet or Individual)  
Chefs Inspired Soup of the Day  
Roast Pear and Blue Cheese Salad with a light Shallot Vinaigrette  
Rolls and Butter  
Tiramisu  
Coffee and Tea

### Add Soup to any Buffet \$4

### Add Warm Artichoke & Spinach Pate \$11 / person

Served with Crudités & Baguette & Lavosh

### Add Chips and Dip \$7/ bowl

Fried Daily & Served with Sweet Chili Cream, Roasted Black Garlic  
and Lemon Dill Cream Dips

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# HOTEL ALMA

