



CORPORATE EVENTS

PLATED DINNERS

HOST A STAMPEDE PARTY

BUFFETS

BUILD YOUR SPREAD

Chicken Wings \$1.80/pc

served with ranch or blue cheese dip
min 50

Sauced BBQ • Jamesons BBQ • Buffalo Jack • Hot • Suicide Chernobyl • Sweet Chili • Sweet Chili Hot • Tangy Carolina Caribbean Jerk • Teriyaki • Teriyaki Hot • Honey Garlic Habanero Mustard • Maple Hot • Tao's Korean Sesame Smoked Lime Tequila • Greek

Dry Seasoned Lemon Pepper • Salt & Pepper Dill Pickle • All Dressed

Crispy Chicken Tenders \$4.50/pc

house breaded and battered, plum & sweet chili sauce
10 min

Vegetable Spring Rolls \$4/pc

with sweet chili sauce

V NF DF min 10

Sliders \$5/pc

Pulled Pork • Nashville Crispy Chicken • Bacon Jam
min 10

Tacos \$5/pc

Chicken • Pulled Pork • Baja Fish
min 10

Bruschetta \$4.50/pc

cherry tomato olive oil balsamic glaze + feta cheese

V NF min 20

Lettuce Wraps \$10/person

Platter of crispy Szechuan chicken, toasted peanut, crispy wontons, green/red pepper, carrot, green onion, cilantro, sesame seed, chili oil, yogurt sauce, iceberg lettuce wraps
min 20

Chips + Salsa \$4/guest

+ Guacamole \$3/guest

GF V VE NF DF

Vegetable Spread + Ranch Dip \$5/guest

V NF DF min 20

Spinach & Artichoke Dip \$6/guest

Spinach, artichoke, cream & mozzarella cheese, crispy parmesan focaccia

V NF DF min 20

Spicy Feta Dip \$6/guest

Feta, yogurt, cream cheese, roasted red pepper, served with pita bread, tortilla chips, vegetables

min 20

Ricotta cheese, honey, pistachio dip

+ crostini \$7/guest

min 20

Cheese and Charcuterie \$13/guest

Assorted meats, spicy pickles, fig jam, dijon mustard and cheeses, toasted crostini, crackers

min 20

DESSERT

Dessert Board \$3⁵⁰/pc

Choose your Assorted Dessert Squares:

Deep Dutch Brownie • Lemon Burst Macaron • Butter Tart
min 10

PIZZA BUFFET

—\$23 HANDMADE PIZZAS 12"—

DIPS +\$2/per • Garlic Aioli • Chipotle Aioli • Dill • Ranch
Gluten Free Dough +\$4/per

Cheese

tomato sauce, mozzarella

The Greek

tomato sauce, mozzarella, Greek feta, kalamata olives, red + green pepper, red onion, oregano

Margarita Pizza

tomato sauce, fresh mozzarella, basil

All pizzas 12" and made with handcrafted dough are finished with grana padana & olive oil.

min. order 5 pizzas.

Hot Honey Pepperoni

tomato sauce, mozzarella, pepperoni, jalapeno, hot honey

Canadian Classic

tomato sauce, pepperoni, back bacon, spicy ground sausage, mozzarella



MEET ME AT JAMOS

VE VEGAN

V VEGETARIAN

NF NUT FREE

GF GLUTEN FREE AVAILABLE

DF DAIRY FREE

Any Dietary Restrictions or Allergies? Please advise us during your ordering process. We try our best to accommodate where we can, but please note: that while we take steps to minimize risk, cross-contamination with allergen cannot be 100% guaranteed.

Looking for a menu that is a little more custom? Our Chef loves to create amazing food to your taste!...**Let's Chat!**



BUILD YOUR BUFFET DINNER



Select the buffet that suites your group, let us know how many people are going to be enjoying the party & let us do the rest! ***All buffet options come with: Buns & Butter***
min 20 guests

BUFFET A

(1) Protein
(1) Salad
(1) Starch or Pasta
(1) Vegetable
Assorted Dessert Board

\$52

BUFFET B

(2) Protein
(1) Salad
(1) Vegetable
(1) Starch
(1) Pasta
Assorted Dessert Board

\$60

BUFFET C

(2) Protein
(2) Salad
(2) Vegetable
(2) Starch
(1) Pasta
Vegetable & Dip Platter
Assorted Dessert Board

\$67

PICK YOUR PROTEIN

based on 8oz serving per person, min of 20 guests

Slow Roast Turkey

turkey gravy, cranberry sauce

Chicken Souvlaki Skewers

Greek marinade, tzatziki

Cajun Salmon

garlic butter, Cajun spice, pineapple salsa

Slow Roasted Ham House Maple Glaze

house maple glaze

LIVE CHEF +\$60

AAA Alberta Roast Beef

beef gravy & au jus

LIVE CHEF +\$60

AAA Alberta Prime Rib +\$12/person

beef au jus

LIVE CHEF +\$60

SALADS

Caesar

romaine, croutons, parmesan, house caesar dressing

Jamesons Classic

strawberry, quinoa, mixed greens, goat cheese, avocado, candied pecan, lemon poppy seed dressing

Santorini

quinoa, hummus, mixed greens, kale, red pepper, cucumber, olive, grape tomato, onion, chick pea, Mediterranean vinaigrette

House Green

mixed greens, grape tomato, carrot, cucumber, raspberry vinaigrette (dressing can be substituted, please ask)

VEGETABLES

Seasonal Brocolini + Peppers

butter, salt & pepper

Spicy Green Beans

butter, chili oil, soya sauce, garlic, toasted pine nut

Charbroiled Asparagus

garlic butter, salt & pepper

Roasted Carrots

maple glaze, olive oil, salt & pepper

STARCH

Garlic Mashed Potatoes

cream & garlic butter

Oven Roasted Potatoes

olive oil, lemon & herbs

Wild Rice Pilaf

peas, corn, celery, carrot, fresh dill, herbs

Roasted Sweet Potato

garlic butter, thyme, basil, salt, pepper, parm

PASTA

Sausage Penne

Italian sausage, mushrooms, creamy rose

Baked Meat Lasagna

ground beef, tomato sauce herbs, ricotta, mozzarella, parmesan

Baked Vegetarian Lasagna

eggplant, zucchini, potato, ricotta, mozzarella, herbs, spinach on top

3 Cheese Mac n Cheese

fontina, mozzarella, asiago, panko

PICK YOUR DESSERT SQUARES

(1) one square per guest, let us know the quantity of each:

Dutch Chocolate Brownie

Lemon Burst Macaron

Butter Tart

ADDITIONAL SQUARES +\$3⁵⁰/PC

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PLATED DINNERS

Each guest can choose the protein + starter salad of their choice, all vegetables + starch choices are selected for the group.

Protein (1)
Choice of Starter Salad (1)
Vegetable (1) + Starch (1)
Assorted Dessert Squares

\$54

UPGRADE YOUR SERVICE

Second Vegetable +\$2/per
Second Starch +\$2/per
Plated Dessert +\$5/per

PICK YOUR PROTEIN

based on 8oz serving per person, min of 20 guests

Slow Roast Turkey

turkey gravy, cranberry sauce

Chicken Souvlaki Skewers

Greek marinade, tzatziki

Cajun Salmon

garlic butter, Cajun spice, pineapple salsa

Slow Roasted Ham House Maple Glaze

house maple glaze min 20 guests

LIVE CHEF +\$60

AAA Alberta Roast Beef

beef gravy & au jus (min 20 guests)

LIVE CHEF +\$60

AAA Alberta Prime Rib +\$12/person

beef au jus (min 20 guests)

LIVE CHEF +\$60

STARTER SALADS

Caesar

romaine, croutons, parmesan, house caesar dressing

House Green

mixed greens, grape tomato, carrot, cucumber, raspberry vinaigrette (dressing can be substituted, please ask)

VEGETABLES

Seasonal Brocolini + Peppers

butter, salt & pepper

Spicy Green Beans

butter, chili oil, soya sauce, garlic, toasted pine nut

Charbroiled Asparagus

garlic butter, salt & pepper

Roasted Carrots

maple glaze, olive oil, salt & pepper

STARCH

Garlic Mashed Potatoes

cream & garlic butter

Oven Roasted Potatoes

olive oil, lemon & herbs

Wild Rice Pilaf

peas, corn, celery, carrot, fresh dill, herbs

Roasted Sweet Potato

garlic butter, thyme, basil, salt, pepper, parm

PICK YOUR DESSERT SQUARES

(1) one square per guest, let us know the quantity of each:

Dutch Chocolate Brownie

Lemon Burst Macaron

Butter Tart

ADDITIONAL SQUARES +\$3.50/PC

SUB BOARD FOR PLATED DESSERT +\$5/guest

Seasonal Cheesecake

Sticky Toffee Pudding

Apple Cobbler & Vanilla Gelato

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Vegan

BUFFET for 5 or more guests Add a VEGAN option to your BUFFET in substitution of a portion of the protein.

Minimum 5 guests required

BUFFET for 5 of less guests if you have less than 5 VEGAN guests, a plated dinner can be ordered.

PLATED DINNER OPTION this will replace protein for plated dinners.

Stuffed Peppers

Rice Pilaf & garlic, vegetable stuffed peppers, mushroom, tomato Sauce

GF V VE NF DF

Wild Mushroom Risotto

Arborio rice, truffle oil, roasted oyster & maitake mushrooms, finished with cashew cream and fresh herbs

GF V VE DF

Vegan Burger

Vegan Patty (split pea, carrot, brown rice, lentil, sweet potato, parsley) vegan caper mayo, micro greens, tomato, cucumber on a lettuce bun

Vegan Patty - Gluten Free, Nut Free & Corn Free

GF V VE NF

MEET ME AT JAMOS



VEGAN



VEGETARIAN



NUT FREE



GLUTEN FREE
AVAILABLE



DAIRY FREE

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The background of the entire page is a faded, light blue-tinted photograph of a multi-story building. On the right side of the building, a large sign is visible with the word 'JAMES' in a serif font. Above the 'JAMES' sign, there is a decorative element that looks like a stylized flower or a crest. The building has many windows and a classic architectural style.

MEET ME AT JAMOS

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