SANGAM
CATERING

2026 WESTERN BUFFETS & EVENT MENUS

Continental Catering

Western menus for every gathering.

Roast dinners, fresh salads, seasonal sides and sweet bites for weddings, corporate events and family celebrations.

780-264-1947 | info@sangamcatering.ca | @sangamcatering

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Buffet Packages

CHOOSE YOUR BUFFET, THEN SELECT YOUR DISHES

Starting prices in CAD per person. All buffets include fresh rolls and butter.

Classic Buffet

From $40 / person

- 2 Main Selections
- 1 Side Selection
- 1 Vegetable Selection
- 2 Salad Selections
- 1 Dessert Selection
- Fresh Rolls & Butter

Signature Buffet

From $50 / person

- 2 Main Selections
- 2 Side Selections
- 1 Vegetable Selection
- 2 Salad Selections
- 2 Dessert Selections
- Fresh Rolls & Butter

Celebration Buffet

From $65 / person

- 3 Main Selections
- 2 Side Selections
- 2 Vegetable Selections
- 3 Salad Selections
- 3 Dessert Selections
- Fresh Rolls & Butter

Make it your own

Choose from chicken, beef, fish, vegetarian and plant-based mains. Ask us to help plan a balanced selection for your guests.

Starting prices are before GST. Premium mains cost extra. Delivery, staffing, rentals and live stations are quoted separately. Final pricing depends on selections and guest count.

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Mains

CHICKEN, BEEF, FISH & VEGETARIAN FAVOURITES

Chicken

Lemon & Herb Roast Chicken
Roasted chicken with lemon, garlic and herbs.

Chicken with Mushroom Cream
Chicken breast finished with a creamy mushroom sauce.

BBQ Chicken Thighs
Boneless chicken thighs with a smoky barbecue glaze.

Chicken Parmesan
Breaded chicken with tomato sauce and melted cheese.

Beef

Slow-Roasted Beef
Sliced roast beef with savoury pan jus.

Fish & Seafood

Lemon & Herb Baked White Fish
Baked white fish with lemon, herbs and a light butter sauce.

Vegetarian & Plant-Based Mains

Mushroom & Spinach Lasagna
Layers of pasta, mushrooms, spinach and creamy cheese sauce.

Roasted Vegetable Penne
Penne with roasted vegetables and tomato-basil sauce.

Chickpea-Stuffed Peppers
Roasted peppers filled with chickpeas, rice and herbs.

Vegetable Shepherd's Pie
Lentils and mixed vegetables in savoury gravy, topped with golden mashed potatoes.

Premium Main Upgrades

Maple Dijon Baked Salmon — +$6 / person
Oven-baked salmon with a maple and Dijon glaze.

Braised Beef Short Ribs — +$8 / person
Slow-braised beef with a rich, savoury jus.

Herb-Crusted Prime Rib — +$10 / person
Herb-crusted prime rib, sliced for service.

Each premium main replaces one main selection and adds the listed amount per person.

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Sides, Salads & Sweet Bites

COMPLETE YOUR BUFFET WITH YOUR FAVOURITES

Sides

Garlic Mashed Potatoes

Herb-Roasted Baby Potatoes

Potato Gratin

Lemon & Herb Rice Pilaf

Wild Rice & Vegetable Pilaf

Cheddar Macaroni & Cheese

Vegetables

Roasted Seasonal Vegetables

Maple-Glazed Carrots

Garlic Green Beans

Lemon-Roasted Broccoli

Balsamic Brussels Sprouts

Salads

Mixed Greens with Balsamic Dressing

Classic Caesar Salad

Greek Village Salad

Roasted Beet & Goat Cheese Salad

Quinoa & Chickpea Salad

Cucumber & Dill Salad

Crunchy Apple Slaw

Sweet Bites

Cheesecake Squares

Chocolate Brownie Bites

Lemon Tartlets

Mini Chocolate Mousse Cups

Warm Apple Crumble

Assorted Cookies & Squares

Seasonal Fruit Platter

Breads & Beverages

Fresh rolls and butter are included in every buffet. Garlic bread or herb focaccia may be added to your quotation.

Coffee, tea, soft drinks, juice and bottled water may be added to your event quotation.

Live pasta, carving and late-night food stations can be planned separately.

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