



Gather and Celebrate

FLOWER & WOLF

Thanksgiving 2023



Thanksgiving *Brunch Buffet*

Sunday October 8th
10AM - 2PM

\$84 per Adult | \$43 per Child

Exclusive of GST & Gratuities

FRESH FRUIT

Pineapple | Honeydew | Cataloupe | Watermelon | Strawberry | Raspberry
Blackberry | Blueberry | Banana | Apple | Orange | Pear | Grape

EAU CLAIRE BAKERY BASKET

Freshly Baked Croissant (NF) | Assorted Muffins (NF) | Danish
Scones (NF) | Whipped Creamery Butter | Chantilly Cream
Raspberry Jam | Strawberry Jam | Sourdough Bread
Multigrain Bread | Rye Bread | Gluten Free Bread

EAU CLAIRE SMOOTHIES

Strawberry and Banana (GF/NF)
Green Goddess - Spinach, Green Apple, Avocado & Banana (GF/DF/NF)
Pineapple and Cucumber (Gf/NF)

PANCAKE + WAFFLE

Mixed Berries | Caramel Sauce | Whipped Cream
Pure Canadian Maple Syrup



SEAFOOD

White Wine Lemon Poached Mussels (GF/DF/NF)
Shrimp Cocktail (GF/DF/NF)
Marinated Grilled Calamari (GF/DF/NF)

CHEF ATTENDED CARVING STATION

Cider Brined Turkey
Orange Cranberry Marmalade, White Wine and Rosemary Gravy
Herb Crusted AAA Alberta Prime Rib (GF/DF/NF)
Caramelized Shallot Jus, Horseradish
Apricot Glazed Ham and Smoked Mustard (GF/DF/NF)

OMELETTE STATION

Made to Order Omelettes with Fresh Eggs and Egg Whites
Cheddar Cheese | Black Forest Ham | Mushroom | Bell Pepper
Spinach | Asparagus | Scallion and Tomato

SOUP

Cinnamon Roasted Butternut Squash Soup (GF/NF)

ASSORTED DUMPLING STATION

Pork Dumplings (NF) | Chicken and Vegetables (NF)
Vegetable Dumpling (NF)
Sweet Chili Sauce | Gluten Free Soy Sauce

HOUSE CURED DILL SALMON STATION

Whipped Cream Cheese | Pickled Red Onion | Caper | Lemon
Grilled Sour Dough Bread | Gluten Free Bread (NF)

SALAD

Garden Salad with House Vinaigrette (GF/DF/NF)
Fall Harvest Salad with Roasted Butternut Squash and Apple (GF/DF)
Winter Kale Salad with Cider Vinaigrette (GF/DF/NF)
Greek Salad (GF/DF)



COMFORT

Garlic Butter Roasted Steelhead Trout (GF/DF/NF)
Slow Cooked Rosemary Garlic Lamb Shoulder with Citrus
Brussel Sprouts (GF/NF/LF)
Pumpkin and Cranberry Risotto (NF)
Seasonal Market Vegetables (GF/DF/NF)
Buttermilk Mashed Potato (GF/NF)
Sage and Apple Stuffing
Canadian Smoked Bacon (Gf/DF/NF)
Maple Pork Sausage (NF)
Scrambled Eggs (GF/NF)
Classic Eggs Benedict (NF)

KIDS BUFFET

Veggie Sticks with Ranch Dip (NF) | Macaroni & Cheese (NF)
Cheese and Pepporini Pizza (NF) | Breaded Chicken Fingers | Plum Sauce (NF)
French Fries (NF)

SWEET ENDINGS

Apple Crumble Bar | Butter Tarts | Cranberry Frangipane Tarts
Fudge Brownies (GF) | Pumpkin Spice Mousse (GF)

CHOCOLATE FOUNTAIN

Strawberry | Marshmallow | Graham Cracker | Banana Bread
Shortbread Cookie | Pretzel



Three Course *Dinner*

October 6th - October 9th
4:30PM - 10PM

\$59

Exclusive of GST & Gratuities

APPETIZER

Roasted Butternut Squash and Pear Soup (GF/NF)
Maple Crème Fraiche | Crispy Sage

OR

Thanksgiving Apple Salad (GF/NF)
Kale | Roasted Acorn Squash | Shaved Carrots | Dried Cranberries
Pomegranate | Spiced Walnuts and Cider Vinaigrette

MAIN COURSE

Sous Vide Cooked Free Range Turkey Roulade (NF)
Sage Apricot Brioche Stuffing | Buttermilk Whipped Potatoes
Orange Cranberry Chutney | Pan Gravy

DESSERT

Caramel Apple Cheese Cake

FLOWER & WOLF

255 Barclay Parade SW

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flowerandwolfcalgary.com

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian



TURKEY *To Go*

\$549

Feeds up to 10 People

October 7, 8, 9

Pre-order Only, Cut Off by October 3

10 - 12 PM; 3-5PM

Slow Roasted Brined Alberta Turkey (GF/DF)
Galimax Local Greens Salad (GF/DF)
Cinnamon Roasted Butternut Squash Soup (Vegan/GF/NF)
Sage and Apple Stuffing
Buttermilk Garlic Whipped Mashed Potato (GF)
Thyme Roasted Seasonal Vegetables Pan Dripping Gravy (GF)
Orange Cranberry Sauce (Gf/DF)
Dinner Rolls and Butter Balls
Chef Caitlyn's House Made Pumpkin Pie (NF)

Get More of What You Want and Add Ons

Cinnamon Roasted Butternut Squash Soup (Vegan/GF/NF) \$25
Sage and Apple Stuffing \$25
Buttermilk Garlic Whipped Mashed Potato (GF) \$25
Pan Dripping Gravy (GF) \$20
Chef Caitlyn's House Made Pumpkin Pie (NF) \$28
Chef Caitlyn's House Made Apple Pie (NF) \$28

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