

Taste of Italy

- ≈ Chicken Parmesan
- ≈ Grilled Salmon w/Maple Syrup & Chipotle
- ≈ Penne Alfredo
- ≈ Green Beans Almandine
- ≈ Caesar Salad
- ≈ Bread Basket w/Lemon-Basil Butter
- ≈ Panna Cotta

\$30/Person

Land & Sea Sampler

- ≈ Pesto Encrusted Salmon
- ≈ Creamy Dill Chicken
- ≈ Rosemary Red Skinned Roast Potatoes
- ≈ Baked Cornmeal & Green Onion Polenta
- ≈ Ginger Snow Peas & Carrot Stir Fry
- ≈ Greek Salad
- ≈ Bread Basket w/Lemon-Basil Butter
- ≈ Triple Berry Trifle

\$32/Person

A little bit about our head chef Georgie. She grew up on a farm in the Lac La Biche area with recipes passed down over generations using a true farm to table approach to cooking. Georgie studied culinary arts at NAIT and graduated top of her class. She has a passion for cooking and is highly regarded as a proper chef – meaning it just comes naturally. She has owned her own catering business for over 20 years before opening FIX and has catered all types of events from a 10 person get together to a 500-person table served ceremony. We are very excited to be able to offer these great menus for you to enjoy!!



Catering Menu

With over 20 years' experience catering for various events FIX. is proud to present our delicious selections for your staff Xmas party, meetings and special occasions. Our facility can be booked for private functions up to 50 people. ***Minimum 1-week notice required to book***

What's Your FIX?

317B Main St,
Slave Lake, AB
P. 780-843-0465

www.fixcoffee.net

Prices are subject to change without notice

Updated Nov 1, 2019

780-843-0465

All Prices are based 25 or more guests served buffet style. GST & Gratuity not included

Appetizer Menu

These great appetizers can be added to any of our amazing dinner menus or served alone.

- ≈ Spinach Dip Platter *\$48/platter*
- ≈ Bruschetta *\$5/person*
- ≈ Shrimp Cocktail *\$8/person*
- ≈ Hummus, Tzatziki & Toasted Pita *\$5/person*
- ≈ Fresh Guacamole, Salsa & Nachos *\$5/person*
- ≈ Chicken Wings *\$16/dozen*
- ≈ Hot Buffalo Chicken Dip *\$60/platter*
- ≈ Vegetarian Spring Rolls *\$16/dozen*

Caribbean Menu

- ≈ Jerk Pork Loin Grilled w/ Fresh Pineapple
- ≈ BBQ'D Chicken
- ≈ Dirty Rice w/ Black Beans & Spinach
- ≈ Oven Roasted Red Skinned Potatoes
- ≈ Ginger & Toasted Coconut Baby Carrots
- ≈ Mango & Papaya Salad w/ Cilantro & Lime
- ≈ Bread Basket w/ Lemon-Basil Butter
- ≈ Tropical Fruit Salad

\$32/Person

Celebrations Menu

- ≈ Prime RIB au Jus
- ≈ Rosemary Red Skinned Roast Potatoes
- ≈ Wild Rice & Mushroom Pilaf
- ≈ Honey & Dill Carrots
- ≈ Spinach Salad
- ≈ Bread Basket w/ Lemon-Basil Butter
- ≈ Warm Bread Pudding w/ Rum Sauce

\$32/Person

Chef's Delight Menu

- ≈ Chicken Breast in Mushroom White Wine Sauce
- ≈ Rosemary Red Skinned Roast Potatoes
- ≈ Curried Rice w/ Apricots & Almonds
- ≈ Steamed Asparagus w/ Ginger Garlic Butter
- ≈ Fruited Spinach Salad
- ≈ Bread Basket w/ Lemon-Basil Butter
- ≈ Wild berry Cobbler

\$26/Person

Traditional Menu

- ≈ Roast Turkey w/ Apple & Prune Stuffing
- ≈ Meat Balls & Mushroom Gravy
- ≈ Roasted Garlic Smashed Potatoes
- ≈ Ukrainian Style Perogies
- ≈ Honey & Dill Carrots
- ≈ Caesar Salad
- ≈ Bread Basket w/ Lemon-Basil Butter
- ≈ Strawberry Shortcake

\$29/Person

Pork Loin Menu

- ≈ Roast Pork Loin w/ Apple Stuffing
- ≈ Broccoli & Cheddar Stuffed Potatoes
- ≈ Curried Apricot Rice Pilaf
- ≈ Mixed Veggie Grill
- ≈ Japanese Cabbage Salad
- ≈ Bread Basket w/ Lemon-Basil Butter
- ≈ Warm Bread Pudding w/ Rum Sauce

\$28/Person