

the Kitchen

BUFFET-BISTRO

DAILY BUFFET TIMES

Breakfast	6:30 am - 11:00 am
Lunch	11:30 am - 2:00 pm
Dinner (Sun - Thurs)	5:00 pm - 10:00 pm
Dinner Friday	4:30 pm - 11:00 pm
Dinner Saturday	4:30pm - 11:00pm
Saturday Breakfast	6:30 am - 2:00 pm
Sunday Brunch	11:30 am - 2:30 pm

BUFFET OF THE DAY. EVERYDAY

Breakfast Buffet	\$18.95
Lunch Buffet	\$16.95
Monday - Northern Lights Buffet (No Reservations)	\$25.95*
Tuesday - Surf N Turf (No Reservations)	\$35.95*
Wednesday - Alberta Meat Night (No Reservations)	\$25.95*
Thursday - Around The Globe	\$25.95*
Friday - Grab The Crab (No Reservations)	\$39.95*
Saturday - Enoch Prime Rib (No Reservations)	\$29.95*
Sunday - Ribs N Chop Night	\$29.95*
Sunday - Marriott Brunch (No Reservations)	\$29.95

(soft drink, lemonade, coffee, or tea included with buffet)

CHILDREN

(ages 6 - 12 years old)

Breakfast buffet	\$9.00
Lunch buffet	\$10.00
Dinner	\$14.00
Friday dinner buffet	\$18.00
Brunch	\$14.00
Children 5 and under	Free

If you have any concerns regarding food allergies, please alert your server prior to ordering consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. A 15% service charge will be added to parties of 8 or more.



300 East Lapotac Blvd
 Enoch, AB T7X 3Y3
 Phone: 780-484-2121
 Fax: 780-930-2736

Please note that theme night menus and pricing may change without notice

BISTRO BREAKFAST

All Canadian Buffet

breakfast pastries | cereal | bread | omelets | eggs cooked-to-order
selection of hot offerings | includes juice, coffee or tea **18.95**

All Canadian Breakfast

two eggs any style | hash browns | toast
choose any two sides: bacon, ham steak, sausage or back bacon
includes juice, coffee or tea **18**

Good Start

oatmeal, cold cereal or house made granola | fresh berries or
fruit bowl | choice of two breakfast pastries: danish, muffin,
croissant or toast | includes juice, coffee or tea **15**

ETC.

yogurt and granola parfait [500 cal.] 7

oatmeal | brown sugar | raisin | milk [440 cal.] 6.50

cereal | skim or regular milk 6.50

seasonal sliced fruit | cottage cheese 11

**choose one: bacon, sausage, ham steak or
canadian back bacon** 4

yogurt 4

two eggs any style 6

fruit cup 4

sautéed mushrooms 4

hash browns 3

toast, choice of whole wheat, white or rye bread 4

MODERN CLASSICS

Crunchy French Toast, cornflake crusted whole wheat bread |
strawberries | bananas | lite syrup [495 cal.] **15**

Brioche French Toast, grilled egg dipped raisin brioche |
whipped butter | maple syrup | strawberries **13**

Fast Fare, scrambled eggs | ham | aged cheddar cheese |
hash browns | toast **15**

Eggs Benedict, two poached eggs | toasted English muffin |
back bacon | hollandaise sauce | hash browns **16**

Steak And Eggs, New York steak | two eggs any style |
sautéed mushrooms | grilled tomato **22**

Sicilian Frittata, egg whites | arugula | gem tomatoes |
avocado | feta [350 cal.] **15**

Buttermilk Banana Pancakes, caramelized bananas |
toasted pecans | maple syrup **12**

Belgian Waffle, maple syrup | strawberries **12**

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3-EGG OMELETS

Classic Ham and Aged Cheddar

hash browns | toast **17**

Vegetable Omelet,

asparagus | red pepper | avocado | goat Cheese |
egg whites | hash Browns | toast **17**

Chorizo Sausage | green onion | tomato |

fontina cheese hash browns | toast **17**

Smoked Salmon | onions | cream cheese |

hash browns | toast **17**

BEVERAGES

Premium Juice 3

cranberry | orange | grapefruit | lemonade |
apple | v8 | pineapple

Soft Drinks 3

pepsi | diet pepsi | 7up | ginger ale | lipton ice tea |
dad's old Fashioned root beer

Small Premium Water 3

evian | san pellegrino | perrier

Large Premium Water 5

evian | san pellegrino | perrier

Tazo Teas 3

earl grey | awake | calm | tazo chai | refresh | zen |
wild sweet orange | passion | china green tips

Coffee 3

in-house ground

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APPETIZERS

Crispy Chicken Wings 15

your choice of:

barbeque sauce | hot sauce | salt & pepper |
honey garlic | ranch dressing

Steak Bites 16

marinated striploin tips |
szechuan thai sauce | horseradish cream

Chicken Quesadilla 16

flour tortilla | grilled chicken breast |
cheese | caramelized onions | red peppers |
salsa | sour cream

Vegetable Quesadilla 15

flour tortilla | grilled zucchini | peppers |
scallions | caramelized onions | goat cheese |
salsa | sour cream

Poutine 10

fries | cheese curds | home style gravy
with pulled beef 15

Szechuan Chicken Lettuce Wrap 16

crispy chicken strips | lettuce | scallions |
cilantro | carrots | edamame | crispy wonton |
spiced yogurt | szechuan sauce

BBQ Chicken Flat Bread 16

flat bread | barbeque sauce | cheddar
mozzarella blend | chicken | scallions |
bacon bits | ranch dressing

Vegetarian Flat Bread 15

flat bread | garlic marinara | cheddar
mozzarella blend | tomatoes | spinach |
mushrooms | peppers

SOUPS & SALADS

Loaded Potato & Bacon Soup 7

Traditional Beef Barley Soup 8

Home Style Chicken Noodle Soup 8

Caesar Salad 14

romaine lettuce | parmesan cheese |
caesar dressing | croutons | bacon bits

add grilled chicken breast 4

add grilled shrimp skewer 6

Garden Salad 12

California mixed greens | carrots |
gem tomatoes | radish | cucumbers |
choice of dressing

add grilled chicken breast 4

add petit filet of salmon 4

River Cree Chopped Salad 15

garden leaves | avocado | tomato | cambozola
cheese | hard boiled eggs | grilled free range
chicken breast | bacon | ranch dressing

Kale & Quinoa Salad 15

baby kale | quinoa | cranberry | feta crumble |
candied walnuts | red grape tomatoes |
homemade citrus vinaigrette

Asian Tuna Salad 18

cabbage | iceberg | cucumber | avocado | peanuts |
seared tuna | green onions | chili lime vinaigrette

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SANDWICHES & BURGERS

Below are served with choice of french fries, homemade potato chips or garden salad
Upgrade to caesar salad or sweet fries for 2

Quinoa Tzatziki Wrap 15

flour tortilla | chickpea | quinoa | mixed greens |
tomato cucumber salad | tzatziki sauce

Turkey BLT 16

sliced roasted turkey breast | lettuce |
tomato | bacon | mayonnaise
choice of rye, whole wheat, white or rye bread

Cajun Chicken Sandwich 17

cajun marinated chicken | mayonnaise |
tomatoes | lettuce | avocado | Swiss cheese

Marriott Burger 17

brioche bun | beef patty | lettuce | tomato |
bacon | cheddar cheese | onions | pickle

Beef Dip 17

French baguette | roasted shaved beef |
horseradish mayo | caramelized onions |
provolone cheese

ENTRÉES

Traditional Fish & Chips 21

beer battered cod | fries | lemon |
coleslaw | tartar sauce

Hunter Chicken 22

brined chicken breast | sautéed mushrooms |
garlic whipped potatoes | seasonal vegetables |
au jus

Grilled Atlantic Salmon 25

grilled fillet of salmon | barley | snap peas |
orange fennel salad | citrus reduction

Rib Eye Steak 31

grilled rib eye | garlic whipped potatoes |
seasonal vegetables | wild mushrooms |
green peppercorn sauce

New York Steak 30

New York steak | herb butter |
garlic whipped potatoes | seasonal vegetables

Pasta Corner 18

your choice of one pasta:

spaghetti | penne

your choice of one sauce:

tomato sauce | meat sauce | cream sauce

your choice of one protein:

chicken | shrimp | meatballs

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DESSERT

Gluten Free Berry Cheesecake 10

strawberry compote

Warm Chocolate Pudding 10

scoop of vanilla ice cream

Homemade Sticky Toffee Pudding 10

butter scotch sauce | vanilla ice cream

Apple Tart 10

scoop of vanilla ice cream

Classic Crème Brûlée 10

seasonal berries

Selection Of Ice Cream 7

your choice of:

vanilla
chocolate
strawberry

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FLAVOURS OF ENOCH

Traditional Beef Barley Soup 8

Beef Stew | fried bannock 12

River Cree Burger 16

bannock | bison patty | lettuce | tomato | onion |
cheddar cheese | pickle | fries

Bannock Taco 16

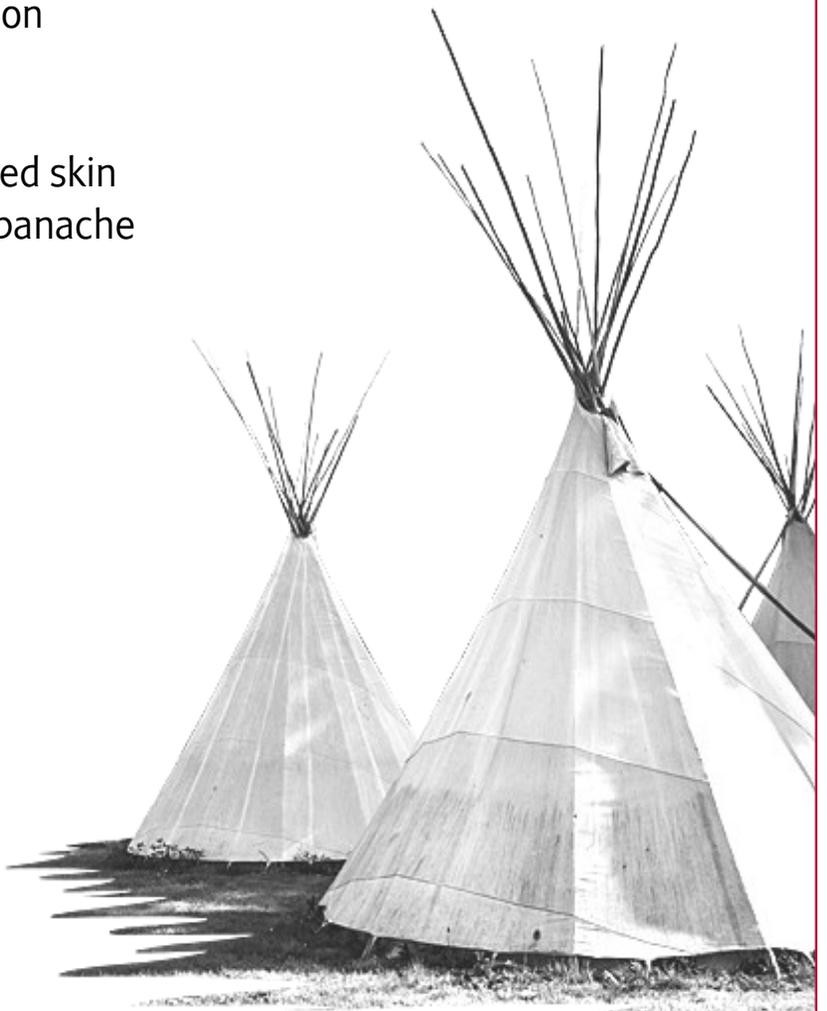
ground beef | bannock taco |
sour cream | salsa | green onion

Slave Lake White Fish 25

pan seared white fish fillet | red skin
parsley potatoes | vegetable panache

Enoch Bread Pudding 8

vanilla bean sauce



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