

2026 Catering Menu's



Welcome to Coulee Catering Company, a division of the Coulee Culinary Group Ltd.

Over the past several years, the catering and hospitality industry has changed dramatically. However, the following truth has remained the same; quality fresh and local ingredients, passionate and skilled chefs along with culinary teams who refuse to compromise will always produce the finest culinary experience! Our team is led by Chef D’Arcy Letourneau, whose 30 years of expertise has placed him in executive positions at some of Canada’s finest resorts and hotels as well as cooking for Prime Ministers and Foreign Dignitaries.

We are committed to working with the finest local farms and suppliers to create meals that taste fresh *because* they are fresh. All breads and pastries are made in our in-house bakery; while meats, cheeses and produce are sourced from local farms. We provide incredible quality and great service at an exceptional value!

We proudly work with the following local farms and suppliers.

Big Marble Farms	Lantic Sugar Taber
Broek Pork Acres	Little Nicaragua Coffee Company
Crystal Springs Cheese & Dairy	Molnar Farms
Gouw Quality Onions	Plainview Colony
Grammies Little Bakery	Tamminga Farms
Gutsy Garlic Farm	Shimbashi Farms
Inspired Greens	Sonora Tortillas
Johnson Fresh Farms	Vauxhall Meats
	We B Jammin Co.

We love creating the perfect meal for every occasion including weddings, celebrations, meetings, or staff events. If you are looking for something else besides what is on our catering menu, please call Chef D’Arcy at (236) 380-5349 and let him create exactly what you want. We are truly honored to serve you and support our incredible community.

4110 A Westview Close
Taber, AB T1G 0C8
825-444-2233
couleecafetaber@gmail.com

*Menu prices valid until September 30th, 2026
*Taxes & Gratuity not included in pricing
*A 3% surcharge will be applied to all credit card payments

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Breakfast

Pastries house baked fresh to order

Muffins, assorted varieties **\$3.75**

Fruit Danishes, assorted varieties **\$3**

Classic Cinnamon rolls w/ cream cheese icing **\$4.50**

Cinnamon Twists **\$4**

Fruit Turnovers, assorted varieties **\$3**

***Email or call for varieties**

***We proudly carry certified gluten & dairy-free baked goods from Grammies Little Bakery in Lethbridge, please call or email us for availability and pricing.**

Grab & Go options

Coulee Croissant, Berkshire bacon, local fried egg, tomato compote, fresh baby spinach, cheddar cheese, fresh house baked croissant **\$10.50**

Breakfast Bagel, house baked Ny style bagel, fried local egg, avocado mousse, Berkshire bacon, fresh sliced tomato, cheddar cheese **\$12**

Toasted Bagel, house baked Ny style bagel, whipped cream cheese \$3.50, add house smoked wild coho salmon **\$4**

***Vegetarian and gluten free options available**

Great Additions

Potato Wedges \$3	Seasonal Fruit, \$5
Fruit Juice \$3	Fresh Fuji Apple or Naval Orange \$2
Brewed fresh roasted coffee from Little Nicaragua \$3.50	

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Lunch

Build Your Own Box Lunch

Croissants, baked fresh by Coulee Cafe

Black Forest Ham & Crystal Springs Cheddar, garlic mayo, local greens, sliced tomato **\$11**

Roasted Turkey Breast, Berkshire bacon, avocado mousse, local greens, sliced tomato, garlic mayo **\$13**

Local Chicken Breast or Egg Salad **\$11**

Chef Created Hot Sandwiches

Grilled Local Chicken Breast & Bacon Club, fresh house baked bun, cheddar cheese, garlic mayo, local greens, sliced tomato **\$14**

House Smoked Brisket on a Bun, 16 hour smoked Vauxhall Meats brisket, house made Memphis BBQ sauce, slaw, fresh house baked bun **\$14**

House Smoked Pulled Pork on a Bun, smoked Berkshire pork from Broek Pork Acres, house made Memphis BBQ sauce, slaw, fresh house baked bun **\$14**

Baked Chicken Parm, marinated local chicken breast, San Marzano tomato sauce, shredded parmesan, mozzarella, garlic mayo, house baked Italian roll **\$14**

***Vegetarian, vegan and gluten free options available**

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Lunch continued

Great Sides

Potato Wedges **\$3**

House Made Soups, email or call for varieties **\$4**

Local Greens Salad, cherry tomatoes, mandarin oranges, toasted pumpkin seeds, Crystal Springs feta, choice of raspberry or balsamic vinaigrettes **\$5**

Assorted Miss Vickies Kettle Chips **\$2.50**

Fresh House Baked Chocolate Chip Cookie **\$2.50**

Bottled Water/ Canned Soda **\$2.50**

Beautiful Bars *price per person, *ten persons minimum*

Taco Bar **\$14** two tacos per person

Marinated local chicken breast

Pulled pork carnitas

Shredded cheddar

Spanish rice

Frijoles Negro

Fresh tortillas from Sonora Tortillas in Lethbridge

Shredded cabbage

Sour cream

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Lunch continued

Baked Potato Bar \$14

Baked local Russet potato from Shimbashi Farms
House made chili made with lean locally ground beef from Vauxhall Meats
Chopped Berkshire bacon from Broek Pork Acres
Shredded cheddar
Whipped butter
Crispy onions from Gouw Onions
Sour cream
Fresh house baked garlic knot

Pasta Bar \$18

Penne Noodles
San Marzano tomato sauce
Alfredo Sauce
Grilled local chicken breast
Grilled peppers and onions
House made Italian meatballs, made with lean locally ground beef from Vauxhall Meats
Shredded Parmesan
House baked garlic knot

***Add local greens salad \$3**

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5

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Lunch continued

Build Your Own Southern BBQ

Sliced 16-hour house smoked beef brisket from Vauxhall Meats, house made Memphis BBQ Sauce 4oz portion **\$9**

Smoked Pulled Berkshire pork from Broek Pork Acres, house made Memphis BBQ sauce, 4oz portion **\$6**

Smoked Turkey Breast, Chef D'Arcy's Bama BBQ sauce 4oz portion **\$6**

All the "fix ins" ranch baked beans, slaw, cornbread muffins, brown sugar butter **\$6**

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Lunch continued

Hand Crafted Soups and Salads

Soups

Broccoli Cheddar Soup, fresh baked roll **\$6**

Cream Of Tomato Basil Soup, fresh baked roll **\$6**

Baked French Onion Soup, fresh baked roll **\$6**

Chicken Tortilla Soup, fresh baked roll **\$6**

*Email or call for other soup varieties

Salads, 1/2 size **\$8**, full size **\$11**, add grilled local chicken breast **\$7**

Harvest Salad, local greens, seasonal berries, toasted pumpkin seeds, candied pecans, diced red onion from Gouw Onions, maple Dijon DRESSING

Singapore salad, local greens, shredded carrot, edamame beans, cucumber, mandarin orange, toasted ramen noodles, sweet sesame dressing

Gauche Salad, local greens, cherry tomatoes, diced red onion from Gouw Onions, crispy garbanzo beans, locally made Sonora Tortilla crisps, Crystal springs feta, avocado Agave dressing

Berry Fresh Spinach Salad, organic baby spinach, fresh mint leaves, toasted walnuts, organic blueberries, fresh strawberries, Crystal springs feta, honey poppyseed dressing

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Dinner

Chef Carved Meats

16 Hour House Smoked Beef Brisket from Vauxhall Meats, house made Memphis BBQ sauce 6oz portion **\$14**

Local Angus New York Striploin, brandy peppercorn sauce, 6oz portion **\$20**

Boneless Broek Pork Acres Berkshire Pork Kassler, grilled peach demi-glace, 6oz portion **\$17**

Local Roasted Turkey Breast, brined for 48 hours, cranberry gas Trique, 6oz portion **\$14**

Buffet Meats price per person

Baked Local Breast of Chicken Parmesan, fresh herb and olive oil marinated chicken breast, San Marzano sauce, grana Padano parmesan **\$13**

Beef Bourguignon, Braised Vauxhall Meats Chuck roast, wild mushrooms, sweet Gouw onions, Berkshire bacon crumble, cabernet gravy **\$14**

House Smoked Broek Pork Acres pulled pork, house made Memphis BBQ sauce **\$12**

Baked Chicken Cordon Bleu, local chicken breast, Black Forest Ham, Crystal Springs Swiss Cheese, shallot cream reduction. **\$14**

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Dinner continued

Buffet Sides price per person

Mashed Shimbashi Farms Yellow Potatoes w/ rosemary pan gravy **\$5**

Roasted Shimbashi Farms Red Potatoes w/ roasted garlic, thyme olive oil **\$4**

Wild Mushroom Barley Risotto, roasted garlic from Gutsy Garlic Farm, grana Padano parmesan **\$7**

Roasted Seasonal Root Vegetables **\$4**

Grilled Johnson Fresh Farms Corn on the Cob (when in season) **\$3**

Honey Roasted Organic Rainbow Carrots **\$4**

Grilled Tamminga Farms Asparagus **\$5** (when in season)

Fresh House Baked Garlic Knots **\$1**

Fresh house baked Dinner Rolls, whipped butter **\$1**

*Vegetarian/ vegan options available upon request

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Dinner continued

Plated Dinners

Breast of Local Chicken, hunter sauce, mashed Shimbashi Farms yellow potatoes, roasted seasonal root vegetables **\$20**

Blackened Wild Coho Salmon, red lentil pilaf, sweet corn puree, fried caper remoulade **\$26**

Cast Iron Seared Vauxhall Meats CC Sirloin Steak, Crystal Springs smoked cheddar infused mashed potatoes, grilled vegetables, port demi-glace **\$30**

Appetizers priced per person

Baked Spinach Artichoke Dip, toasted bread points **\$6**

Tortilla Chips, fresh house made Pico de Gallo **\$5**

Grilled Chicken Souvlaki Skewers (2 per person), house made pita bread, tzatziki sauce **\$9**

Roasted Garlic Hummus, crispy house made pita chips **\$5**

House made Bavarian Pretzels, Crystal Springs cheddar cheese sauce **\$8**

House made Italian Meatballs, San Marzano tomato sauce, garlic knots **\$9**

Local Cheese Plate, selection of local cheese from Crystal Springs Cheese Company, artisan crackers, dried fruit, seasonal fruit **\$12**

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Dinner continued

The Perfect Finish sweets and other treats

Mini House Baked Carrot Cake **\$4**

Mini Black Forest Cake **\$4**

Flourless Dark Chocolate Brownie with dairy free chocolate buttercream **\$4.50**

Fresh House Baked Apple Strudel **\$4**

Mini German Chocolate Cake **\$4**

Crème Brulé, call for varieties **\$6.50**

Cheesecake Jars, call for varieties **\$6.50**

Custom Handmade Donuts, *full size \$4*, half size **\$2.50**

House Made Belgian Chocolate Cream Puffs **\$5**

Warm Cinnamon Bread Pudding, salted caramel sauce **\$4**