



Millarville

Racing and Agricultural Society

Threepoint Kitchen & Catering

Threepoint Kitchen & Catering is excited to be offering our services to the Foothills communities, and beyond. You can feel confident that your choice in hiring us is not only going to provide good service at a fair price, but is also helping to support the non-profit Millarville Racing & Agricultural Society.

The Millarville Racing & Agricultural Society is the organizer and host to the Millarville Farmers' Market. This association with the Farmers Market allows us direct access to local food producers, growers, and artisans. Your choice in using Threepoint Kitchen & Catering is directly linked to the continued success of the Millarville Racing & Agricultural Society's offering of community events, and spreading the knowledge of agriculture in Southern Alberta; also you can feel confident that you are helping to support the local food production industry, and foster a strong local economy and community spirit.

Threepoint Kitchen & Catering is proud to be servicing the Foothills & our neighbouring communities. We look forward to partnering with you to make your next event a success!

Please find attached our most current catering menu, with pricing listed. We are also able to enhance your event with items such as party tent rentals, bar services, and other vendor recommendations for entertainment needs, floral work, or rental items. The Millarville Racetrack also offers its facilities for rentals.

The perfect package is waiting for you in the Foothills, only 35 minutes south west of Calgary.

Please note that 18 % gratuity and 5% GST will be additional to the cost of the menus.

For further information on menu selections, or any questions please contact our Catering & Kitchen Manager, Stephanie Quackenbush by phone at (403) 612 – 6557 or email threepointkitchen@millarvillacerack.com

For further information on the perfect location to hold your event please contact our Events Manager, Krystal Meade at (403) 931-3411 or email eventsmanager@millarvillacerack.com

Freshly prepared. Locally sourced. Good for the soul food.

Threepoint Kitchen & Catering, part of the Millarville Racing & Agricultural Society
Box 68 Millarville, Alberta T0L 1K0
(t) 403.931.3411 / 403.612.6557 (f) 403.931.3485

Buffet Dinner Menu

“AAA” Alberta Roast Beef

*Slow roasted perfectly aged Alberta Beef,
cooked & carved to your guest’s preference.*

“AAA” Alberta Prime Rib

*Choice AAA Alberta prime rib and aged to perfection,
healthy portions are carved to your guest’s preference.*

Chicken with White Wine Cream Sauce

*Tender chicken breasts cooked in a white wine cream sauce,
with fresh mushrooms.*

Roasted Turkey

*Oven roasted turkey served with traditional savoury bread stuffing,
gravy and homemade cranberry sauce.*

Included with Above Entrée Selection

Oven Roasted Baby Reds or Creamy Whipped Potato

Two Seasonal Vegetables

Bakery Fresh Dinner Rolls & Whipped Butter

Complimenting Condiments

Choice of Two of the Following Salads

Garden Salad

House Caesar with homemade croutons

Coleslaw

Greek with Orzo Pasta

BBQ Menu

BBQ menus are offered only with a 6 ft mobile BBQ. Transportation & Propane charges vary depending on location and size of event, please inquire for cost details.

“AAA” Alberta Roast Beef

Slowly roasted and basted with Threepoint Kitchen’s secret BBQ sauce. Served with a baked potato, a seasonal vegetables, choice of one salad and condiments.

“AAA” Alberta New York Steak (8oz.)

Served with a baked potato, seasonal vegetables, and your choice of one salad.

Chicken & Ribs

Tender juicy boneless chicken breasts grilled to perfection and lightly basted with our BBQ sauce. Our ribs are fall off the bone, finger lickin’ good, marinated in our special Rib sauce.

Served with a baked potato and a choice of one salad.

Pulled Brisket

Our famous slow roasted brisket and tossed in our secret sauce served on a fresh Kaiser roll with crispy onions and horseradish may.

Your choice of two salads comes with this irresistible sandwich.

Beef Burger

Handmade ground chuck patties sourced from a local vendor, served on a fresh Kaiser bun and topped with our very own burger sauce, a slice of tomato, pickle and lettuce.

Your choice of 2 salads are served with this juicy burger.

Salad Selections

Tossed Garden Salad

Caesar Salad

Pasta Salad

Creamy Potato Salad

Coleslaw

Sweets & Treats

Vanilla and Chocolate Ice Cream

Fresh Fruit Cocktail

Fruit Pies with Ice Cream

Warm Fruit Crisp with Ice Cream

Birthday Cakes or Assorted Cake

Assorted Cookie Tray

Late Lunch & Platters

Minimum 35 servings per platter.

Assorted Fruit Platter

The freshest fruit in season is what you'll find on this delicious platter.

Basic Meat Platter

A variety of three sliced meats.

Assorted Cheese Platter

A fantastic selection of cheeses that will be sure to please any crowd.

Meat & Cheese Platter

A variety of four cheeses and four sliced meat.

Fruit & Cheese Platter

A selection of the season's freshest fruits accompanied with four varieties of cheeses.

Pickle Tray

A variety of pickles, olives and pickled onions.

Assorted Cracker Platter

Four varieties of crackers to accompany the meat & cheese platters or just stand alone for nibblers.

Late Lunch

Assorted cold cuts, bakery fresh dinner rolls, cheese and pickle tray, coffee, tea and condiments.

The late lunch is offered based on your guaranteed numbers. The exception being when more people come in later, then the late lunch is based on the increased number.