



Warmed Appetizers

Minimum order of 3 dozen per selection

Appetizer Meatballs Made in House

\$17 per dozen **GF**
Smokey tomato BBQ sauce or red Thai curry

Beef Teriyaki Skewers

\$25 per dozen **GF**
Made in house thinly sliced sirloin skewered and marinated in sherry, ginger, garlic, onion, brown sugar and soy sauce

Tandoori Chicken Breast Skewer

\$20 per dozen **GF**
Tikka masala marinated

Butter Chicken Skewer

\$20 per dozen **GF**
Classic chicken marinated in spices and stewed in a spicy curry sauce.

Sautéed Gulf Prawns

\$27 per dozen **GF**
In tomato chive cream

Vegetable Samosa

\$24 per dozen **GF VG**
Major grey mango chutney aioli

Seared Blackened Salmon Skewers

\$23 per dozen **GF**
Marinated with a dry rub and seared at high heat with Cajun butter

Seared Bacon Wrapped Scallop

\$40 per dozen **GF**
Cracked pepper and sea salt

Classic Quiche Minis

\$19 per dozen
Assorted vegetarian and traditional ham prepared quiche

Pub Style Chicken Wings

\$19 per dozen **GF**
Choice of Smokey BBQ, lemon pepper, hot, sea salt and cracked pepper

Garden Spring Rolls

\$19 per dozen **VG**
Sweet Chili Sauce

Alberta Striploin Steak Skewers

\$24 per dozen **GF**
Parsley horseradish remoulade

Seasoned Breaded Prawns

\$23 per dozen
Horseradish tomato remoulade

Spiced fillet of Salmon Haida

\$120 per side (serves up to 25 people) **GF**
Marinated in a sugary dry rub and baked, serves up to 25 persons



Reception

Chilled Appetizers

Minimum order of 3 dozen per selection

Parisian Lobster Salad Cups

\$36 per dozen **GF**
Succulent Atlantic lobster with brandy cream in a cucumber cup

Stuffed Crimini Mushroom Caps

\$25 per dozen **GF VG**
Stuffed with herb roasted red pepper cream cheese

Smoked Salmon and Dill Tartar Cone

\$24 per dozen **GF**
Micro greens, lemon, crisp caper

Caprese Skewers

\$23 per dozen **GF VG**
Roma grape tomato's and mini bocconcini cheese with basil and balsamic reduction

Caramelized Apple and Gorgonzola

\$22 per dozen **VG**
Savory tart with walnut and honeyed Greek yogurt

Whiskey Cured Sirloin on Herb Crisps

\$24 per dozen
Seared beef sirloin with capers, onion, parsley and spices

Grilled Asparagus spears Wrapped in Prosciutto

\$24 per dozen **GF**
Marinated in olive oil and herbs

Brandy Marinated Snow Crab in Savory Waffle Cones

\$24 per dozen
Snow crab claw meat mixed with brandy cream and fresh herbs

Chef's Canapés

\$24 per dozen
Assorted selection of delicate and tasteful samples of seafood, vegetables and meats served on artisan crostini, cones and wafers

Ice Chilled Prawn Tails

\$24 per dozen **GF**
Jumbo white wine poached prawns with a zesty Marie rose cocktail sauce and lemon wedges

Chilled Shellfish Display **GF**

\$14.5 per person based on one of each item listed:
A assortment of, poached bay scallops, jumbo prawns, snow crab claws, Caribbean crayfish, and poached mussels

Oyster Bar **GF**

Market price. Please inquire
If you would like a chef attended shucking station, please add \$30 per hour (minimum 3hr charge)



Platters

Chef Inspired Platters

Suggested serving 10-12 people per platter

Seasonal Fresh Sliced Fruit VG

\$48 full platter, \$30 half tray

Tasteful selection of melons, pineapple, strawberries, berries and grapes

Bistro Cheese Tray VG

\$56 full platter, \$35 half tray

Chef's selection of local and imported cheese served with soft artisan baguette rounds and crisps

Chef's Signature Cheddar Sampler VG

\$76 full platter, \$47.5 half tray

Flavour infused cheddar, including, horseradish, Applewood smoked, 10 year aged white cheddar. Served with baguette rounds and crisps

Chef's Seasonal Crudités VG

\$46 full platter, \$28.75 half tray

A fresh assortment of crisp garden vegetables served with classic roasted onion dip

Bruschetta Tray VG

\$48 full platter, \$30.75 half tray

Freshly made bruschetta topped with chopped basil and served with toasted baguette rounds

Butcher Shop Meat and Marinated Vegetable Tray

\$65 full platter, \$40.75 half tray

Black forest ham, double smoked turkey, roast beef, genoa salami and mortadella, with assorted olives, gherkin pickles, pickled onions, pepperoncini, artichoke hearts, pickled green beans and pickled asparagus

Smoked Salmon Platter

\$98 full platter, \$61.25 half tray

Tantalizing array of sliced smoked salmon with fresh Spanish onion rings, crispy fried capers, horseradish cream, lemon segments and melba toast

Signature Dip Duo and Artisan Breads

\$60 full platter, \$37.5 half tray

Crusted soft artisan bread served with your choice of two dips:

- Classic bruschetta VG VGN
- Tzatziki VG
- Hummus VG VGN
- Spinach cream cheese VG
- Black bean tomato Fresca VG VGN
- Smoked salmon and dill

Pin Wheel Appetizer Tray

\$65 full platter, \$40.75 half tray

Traditional pin wheels rolled with white, whole grain and whole wheat bread, filled with tuna caper and herb filling, Parma ham and provolone cheese, curried egg salad, peppered roast beef with Polish horseradish mustard and cranberry roast turkey.

Tortilla Trio Taster VG VGN

\$35 full platter \$22, half tray

Guacamole, Pico D Gallo, black bean and corn salsa with tri color tortilla chips

Smoked Seafood Display

\$15.5 per person GF

Hot and cold smoked salmon, mackerel and red trout with condiments

Peppered Smoked Salmon Mini Bagel Bites

\$13.5 per person

Cracked peppered BC smoked salmon, herb cream cheese, crisp caper, onion tangle and micro greens

Reception

Chef Attended Reception Station

Minimum order of 25 people

Herb and Pepper Crusted Prime Rib

\$18.25 per person **GF**

Carved thin and served in a mini crusty Kaiser, served with spicy horseradish aioli, grainy Dijon, garlic aioli and peppercorn jus

Seasoned Slow Roasted Leg of Alberta Lamb

\$17.5 per person **GF**

Local lamb with a fresh herb rub, slow roasted and served on mini black oat roll, with herbed mustard and wild berry coulis

Rocky Mountain Duo

\$18.75 per person **GF**

Carved Alberta baron of beef over smashed fingerling potato with cabernet jus topped with garlic butter prawn skewer and asparagus tips

Slider Central

\$17 per person

Made to order sliders accompanied with side cones of mesquite seasoned kettle yam strings, with a chipotle dip

- Alberta bison medallion slider sourdough bun with sun-dried tomato aioli and sour pickle relish
- lime BBQ pulled pork, artisan ciabatta with blueberry compote
- Spicy diablo mini hot dog sliders

Butterflied Whole B.B.Q Chicken

\$16.25 per person **GF**

Whole southern style BBQ chicken served with Jack Daniels BBQ dipping sauce and corn rolls

Chefs Attending per Event

- **One chef per 100 guests for 2 hour**
- **Two chef per 200 guests for 2 hours**
- **2-3 chefs per 300 guests for 2 hours**
- **See your catering manager regarding Chef charges for custom menus and length of event**
- **\$30.00 per hour for a minimum of 3 hours for additional Chefs.**

Jumbo Gulf Prawn Sauté

\$16.25 per person

Warmed garlic prawns, fresh lemon squeeze, tossed with charred Anaheim pepper, nestled on a bed of pesto orzo

Jumbo Gulf Prawn and Bay Scallop Sauté

\$18.25 per person **GF**

Sautéed in garlic butter white wine and cremini mushrooms on a bed of herb couscous

Taco Station

\$11.25 per person

Chef assembled tacos of your choice with an array of gourmet filling including: spicy chicken, refried beans, bacon, beef, diced red and green peppers, monterey jack cheese

Suckling Roast Pig

\$625.00 per pig **GF**

Whole roasted pig served with rolls and hoisin dipping sauce.

In reception format this can accommodate up to 150 ppl. Please allow 10 business days to order

Ponderosa Hip of Beef

\$1075.00 per hip **GF**

Ponderosa hip of beef—this unique cut serves up to 150 + people accompanied with condiments, sauces, fresh rolls and buns.

A modest way to try a truly special cut of beef.

Please allow 10 business days to order

Add refreshing chilled beverages to your order?

All our beverages are listed on pg.26 and 27

Reception

Themed Reception Package

Minimum order of 25 people

Tavern Tapas (6-8 pieces per person)

\$15 per person

- Pub style chicken wings— cracked pepper and sea salt
- Seasoned Breaded Prawns **GF**
- Chef's seasonal crudité—a fresh assortment of crisp garden vegetables served with classic roast onion dip **GF VG VGN**
- Tortilla trio taster— guacamole, Pico de Gallo, black bean and corn salsa, accompanied by crisp tri color tortilla chips **VGN VG**
- Cheesecake minis, and assorted tarts

Senator Burns (14-16 pieces per person)

\$30.50 per person

- Alberta striploin steak skewers with parsley horseradish remoulade **GF**
- Alberta striploin skewers **GF**
- Marinated butter chicken skewer **GF**
- Classic mini quiche
- Assorted mini quiche
- Grilled asparagus spears wrapped in prosciutto **GF**
- Stuffed Crimini mushroom caps with roasted red pepper and cream cheese **GF**
- Bistro Cheese Tray **GF VG**
- Butcher shop meat and marinated vegetable tray **GF**

Stan Grad (10-12 pieces per person)

\$22 per person

- Garden spring rolls with ginger Sweet Chili Sauce **VG**
- Beef teriyaki skewers **GF**
- Smokey BBQ meatballs **GF**
- Stuffed Crimini mushroom caps with roasted red pepper and cream cheese **GF VG**
- Bacon wrapped scallops **GF**
- Cheddar cheese tray and baguette rounds

Johnson Cobbe (10-12 pieces per person)

\$26.5 per person

- Alberta striploin skewers **GF**
- Vegetable samosas with major grey mango chutney aioli **GF VG**
- Classic mini quiche
- Savoury bruschetta tarts— tomato basil tart with asiago **VG**
- Coffee time in Tuscany desserts: Tuscan nougat and chocolate, mini horns filled with assorted cream and mousse, and flavoured biscotti **VG**

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