



the fresh fork

SEASONAL CATERING. QUALITY SERVICE.

RECEPTION

Warmed Appetizers

Minimum order of 3 dozen per selection

Spicy Thai Meatballs

\$17 per dozen GF

Juicy beef meatballs served in a spicy creamy thai sauce. BBQ option is available upon request

Beef Teriyaki Skewers

\$25 per dozen (GF option available)

Made in house thinly sliced sirloin skewered and marinated in sherry, ginger, garlic, onion, brown sugar and soy sauce

Seared Bacon Wrapped Scallops

\$40 per dozen GF

Smoky bacon wrapped grand scallops, cracked pepper and sea salt served with a green goddess dip

Butter Chicken Skewers

\$20 per dozen GF

Chicken skewers marinated in aromatic spices and stewed in a creamy spiced curry sauce.

Sautéed Gulf Prawns

\$27 per dozen GF

Jumbo prawns in a rich tomato and chive cream sauce

Vegetable Samosas

\$24 per dozen VG

Light crispy pastry wrapped around a root vegetable filling served with a major grey mango chutney

Classic Quiche Minis

\$19 per dozen

Flaky assorted tartelettes filled with vegetables, ham and cheese

Pub Style Chicken Wings

\$19 per dozen

Choice of Smokey BBQ, lemon pepper, hot, sea salt and cracked pepper

Garden Spring Rolls

\$19 per dozen VG

Sweet Chili Sauce

Coconut Breaded Prawns

\$23 per dozen

Jumbo prawn, crispy coconut coating, zesty chili aioli

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

Add refreshing chilled beverages to your order?

All our beverages are listed on pg.26

RECEPTION

Chilled Appetizers

Minimum order of 3 dozen per selection

Parisian Lobster Salad Cups

\$38 per dozen GF

Succulent atlantic lobster with brandy cream in a cucumber cup

Stuffed Crimini Mushroom Caps

\$26.25 per dozen GF/VG

Petite crimini, fire roasted pepper, herbed cream cheese

Smoked Salmon and Dill Tartar Cone

\$25.25 per dozen (GF option available)

Nanuk smoked salmon, micro greens, lemon, crispy caper, dill tartar

Caprese Skewers

\$24.25 per dozen GF/VG

Roma grape tomato's and mini bocconcini cheese with basil and balsamic reduction

Caramelized Apple and Gorgonzola

\$23 per dozen VG

Savory tart with walnut and honeyed Greek yogurt

Whiskey Cured Sirloin on Herb Crisps

\$25.25 per dozen

Seared beef sirloin with capers, onion, parsley and spices

Prosciutto Asparagus

\$25.25 per dozen GF

Asparagus spear, prosciutto, balsamic reduction

Chilled Prawn Tails

\$24.25 per dozen GF

Chilean jumbo shrimp, house cocktail fresca, horseradish, meyer lemon

Gazpacho Shot

\$21 per dozen VG/GF (Vegan option available)

San Marzano base, battuto, basil, worcestershire



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RECEPTION

Chef Inspired Platters

Suggested serving 10-12 people per platter

Seasonal Fresh Sliced Fruit VG

\$50.5 full platter, \$31.5 half tray

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

Bistro Cheese Tray VG

\$58.75 full platter, \$36.75 half tray

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

Seasonal Crudités VG

\$48.5 full platter, \$30 half tray

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

Bruschetta Tray VG

\$50.5 full platter, \$32.25 half tray

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

Charcuterie

\$68.25 full platter, \$42.75 half tray

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

Nanuk 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 mini bagels

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Chef Inspired Platters

Suggested serving 10-12 people per platter

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

Finger Sandwich Tray

\$65 full platter, \$40.75 half tray

White, whole grain and whole wheat mini sandwiches filled with dijon caper tuna, honey ham and provolone cheese, creamy egg salad, peppered roast beef with a polish horseradish mustard and roast turkey with a cranberry aioli.

Tortilla Taster VG VGN

\$35 full platter \$22, half tray

Crunchy tri-colored tortilla's served with guacamole, pico di gallo, sour cream and a southwestern black bean and corn salsa

Smoked Seafood

\$15.5 per person GF

Smoked BBQ salmon, herring rolls, candied salmon and mackerel assortment with pickled vegetable and creamy dill dip

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Chef Attended Reception Station

Minimum order of 25 people

Herb Crusted Prime Rib

\$19.25 per person GF

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

Slow Roasted Alberta Lamb Leg

\$18.5 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

Slider Central

\$17.85 per person

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

- Alberta bison medallion slider, potato rosemary bun with sundried tomato aioli
- Lime BBQ pulled pork, poppy seed bagnet with blueberry compote
- Spicy diablo mini hot dog sliders with a grainy Dijon aioli

Butterflied B.B.Q Chicken

\$17 per person GF

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

Jumbo Gulf Prawn and Bay Scallop Sauté

\$19 per person GF

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

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 15 business days to order

Chefs Attending per Event

- 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.

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Themed Reception Package

Minimum order of 25 people

Johnson Cobbe (6-8 pieces per person)

\$15.75 per person

- Pub style chicken wings—cracked pepper and sea salt
- Coconut breaded prawns
- Seasonal crudité's—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 VG

Stan Grad (10-12 pieces per person)

\$23.25 per person

- Garden spring rolls with ginger sweet chili sauce VG
- Beef teriyaki skewers GF
- Spicy thai meatballs GF
- Stuffed cremini mushroom caps with roasted red pepper and cream cheese GF VG
- Bacon wrapped scallops GF
- Cheddar cheese tray and baguette rounds

Senator Burns (14-16 pieces per person)

\$32 per person

- Alberta striploin steak skewers with parsley horseradish remoulade GF
- Teriyaki striploin skewers GF
- Marinated butter chicken skewer GF
- Assorted mini quiche
- Grilled asparagus spears wrapped in prosciutto GF
- Bocconcini, cherry tomatoes and fresh basil skewer with balsamic reduction GF
- Bistro cheese tray GF VG
- Charcuterie tray GF

The Taco Stop

\$14 per person

Tacos of your choice with an array of gourmet fillings including: spicy chicken, refried beans, bacon, spiced beef, grilled seasonal vegetables with sour cream, salsa and monterey jack cheese on the side. This includes both hard and soft shell tacos

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