

SET COCKTAIL RECEPTION

The Bite

Minimum of 30 guests. 16 pieces per person. Available in all venues with the exception of our tents.

Chef attended station

CHOICE OF

Whole roasted applewood smoked

Alberta pork loin | 52 PER PERSON

Sour cherry chutney, grainy Dijon aioli
Carved onto an *Alberta Bakery* ciabatta bun

OR

Slow roasted striploin of

AAA Alberta beef | 56 PER PERSON

Seasoned with rosemary and sea salt
Carved onto an *Alberta Bakery* onion and herb bun
Gourmet mustard, truffle aioli and horseradish

OR

Roasted tenderloin of

AAA Alberta beef | 60 PER PERSON

Seasoned with rosemary and sea salt
Carved onto an *Alberta Bakery* onion and herb bun
Gourmet mustard, truffle aioli and horseradish

Included with your cocktail reception

Warm bruschetta and goat cheese crostini

Served with caramelised onion jam

Vietnamese shrimp salad rolls

Satay sauce and sriracha

Mushroom risotto balls

With porcini mushrooms and Asiago cheese

Venezuelan beef empanadas

Chimichurri sauce

Vegetable gyoza dumpling

With ginger soya glaze

Mini shepherd's pie

Alberta ground beef and Yukon mashed potatoes baked in a tart shell

Brie mousse and red pepper relish

Herbed shortbread cookie

Mini crab cakes

Cracked black pepper aioli

Mediterranean antipasto skewer

Artichoke, Kalamata olive, gem tomato, cucumber

Alberta Bakery bannock

Saskatoon berry chutney

Assorted French pastries and mini cupcakes

Locally roasted coffee and tea selection

SET COCKTAIL RECEPTION

The Cruiser

Minimum of 40 guests. 22 pieces per person. Available in all venues with the exception of our tents.

Chef Attended Station

CHOICE OF

Whole roasted applewood smoked

Alberta pork loin | 56 PER PERSON

Sour cherry chutney, grainy Dijon aioli
Carved onto an *Alberta Bakery* ciabatta bun

OR

Slow roasted striploin of

AAA Alberta beef | 60 PER PERSON

Seasoned with rosemary and sea salt
Carved onto an *Alberta Bakery* onion or herb bun
Gourmet mustard, truffle aioli and horseradish

OR

Roasted tenderloin of

AAA Alberta beef | 65 PER PERSON

Seasoned with rosemary and sea salt
Carved onto an *Alberta Bakery* artisan bun
Gourmet mustard, truffle aioli and horseradish

Included with your cocktail reception

Sautéed jumbo prawns (Chef attended station)

Shallots, garlic, fresh herbs, lemon butter, flambéed with vodka

Jamaican chicken salad

Jerk spice aioli, served on a pita chip

Basil infused Italian style beef meatballs

Roasted tomato marinara

Spinach and caramelized onion tartlet

Baked in tart shell with Fontina cheese

Pretzel PLT

Crispy prosciutto, arugula, Roma tomato pesto aioli

Crispy tempura shrimp

Seasoned with salt and pepper

Caprese skewers

Cherry tomatoes and mini bocconcini cheese with basil, balsamic reduction

Mini vegetarian samosas

Cilantro and mint chutney

Spinach and feta spanakopita

Served with tzatziki sauce

Rustic baked triple crème brie wheel

Caramelized onion and dry fruit compote

Charcuterie and cheese

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâté, pickles, crackers and crisps, grainy Dijon mustard and confiture

Assorted vegetable crudité with buttermilk dressing

Seasonal fresh fruit platter

Mini *Alberta Bakery* cookies

Mini dark chocolate pot de crème, macarons, assorted mini beignets and cake pops, European squares

Locally roasted coffee and tea selection

HORS D'OEUVRES

Your Catered Event Planner will assist you with selecting the appropriate quantities. Minimum order of 3 dozen per menu item is required.

Served buffet style except where indicated. Select items can be passed; a labour fee will apply. Ask your Event Planner for details.

Cold Selections

Classic devilled eggs | 30 PER DOZEN
Paprika, radish and fresh chives

Fresh tomato and avocado tart | 35 PER DOZEN
With goat cheese and micro greens

Mediterranean antipasto skewer | 35 PER DOZEN
Artichoke, Kalamata olive, gem tomato, cucumber

Pretzel PLT | 38 PER DOZEN
Crispy prosciutto, arugula, Roma tomato pesto aioli

Smoked salmon tea sandwich | 39 PER DOZEN
Dill aioli

East coast lobster shrimp salad | 41 PER DOZEN
Sprouts and lemon zest aioli
Served in a savoury tart shell

Sundried tomato mousse and Kalamata olives | 35 PER DOZEN
Sesame cone

Prosciutto wrapped pickled asparagus spears | 37 PER DOZEN
Herbed Boursin cheese

Assorted sushi and maki rolls | 49 PER DOZEN
Pickled ginger, wasabi and soya sauce

Assorted selection of vegetarian maki rolls | 40 PER DOZEN
Pickled ginger, wasabi and soya sauce

Shrimp cocktail bites | 42 PER DOZEN
Artisan lettuce chiffonade, chilli lime aioli
Served in a verrine cup

Melon and prosciutto skewers | 37 PER DOZEN
Cantaloupe melons, prosciutto, fresh mint

Roasted garlic hummus and pita | 34 PER DOZEN
Mini pita and roasted red pepper julienne

Hot Selections

Mini vegetarian spring roll | 31 PER DOZEN
Sweet chili sauce

Venezuelan beef empanada | 39 PER DOZEN
Chimichurri sauce

Vegetarian samosas | 38 PER DOZEN
Cilantro and mango chutney

Pulled spiced chicken sliders | 43 PER DOZEN
Chipotle aioli and cotton fried onions served on a mini ciabatta bun

Miniature beef Wellington | 43 PER DOZEN
Beef tenderloin, mushroom duxelle, puff pastry

Basil infused Italian style beef meatballs | 41 PER DOZEN
Roasted tomato marinara

Caramelized onion and spinach tartlets | 37 PER DOZEN
Baked in a tart shell torched with feta

Bacon wrapped scallops | 43 PER DOZEN

Tempura honey garlic chicken skewers | 37 PER DOZEN
Honey garlic dipping sauce

Rustic baked triple crème brie wheel
99 10-INCH WHEEL | 155 18-INCH WHEEL
Caramelized onion and dried fruit compote

Hand pressed Alberta beef sliders | 43 PER DOZEN
Sriracha aioli, dill pickle, diced onions and aged cheddar cheese
Served on a brioche slider bun

Chicken dumplings | 40 PER DOZEN
Sweet chili soya sauce



HORS D'OEUVRES STATIONS

Your Catered Event Planner will assist you with selecting the appropriate quantities. Available for a minimum of 40 guests. Charged per person unless otherwise indicated.

Fifties style float bar | 7 PER PERSON

Assorted bottles of old-fashioned soda

Vanilla ice cream

Add 1oz of liquor for an additional 7.25

Antique popcorn wagon | 100 FLAT FEE | 3 PER BAG

Chef Attended Stations

Available for a minimum of 40 guests.

Charged per person unless otherwise indicated.

Oyster bar | 40 PER DOZEN

Minimum 5 dozen

Selection of fresh shucked East & West Coast oysters

With citrus mignonette, hot sauces and lemon wedges

Slow roasted striploin of AAA Alberta beef | 14 PER PERSON

Seasoned with rosemary and sea salt

Carved onto an *Alberta Bakery* onion or herb bun

Gourmet mustard, truffle aioli and horseradish

Sautéed jumbo prawns | 12 PER PERSON

Shallots, garlic, fresh herbs, lemon butter

Flambéed with vodka

Stir fry station | 12 PER PERSON

Chicken or tofu with garlic ginger soya sauce and udon noodles

Shredded carrots, green onions, bean sprouts, corn, shredded cabbage, cilantro

Served in Chinese takeout containers

Traditional perogies station | 12 PER PERSON

Filled with potato and chives

Topped with pulled short rib, sour cream, green onions, pickled onions, shredded cheddar cheese

Italian rotini pasta station | 11 PER PERSON

Choice of fire roasted heirloom tomato or truffle mushroom sauce

Served with shaved Grana Padano and *Alberta Bakery* focaccia

Southwestern taco station | 12 PER PERSON

Soft tortilla shells and lettuce wraps

Pico de gallo, shredded Cajun chicken, guacamole, chipotle aioli, shredded cheddar, lime sour cream

Black beans, green onions

Atlantic lobster mac and cheese | 11 PER PERSON

Gruyère, aged cheddar cheese sauce

Rosemary panko crust