

Blue Flame

KITCHEN™

about us

DISCOVER CALGARY'S CULINARY SECRET

Blue Flame Kitchen has empowered Albertans with finer meals since 1929. We take great pride in providing our customers with exquisite cuisine and stellar service. Whether you're hosting a corporate event, holiday party or intimate celebration, we offer a selection of delectable dishes sure to delight the senses and impress your guests.

our culinary menu

MADE WITH FRESH, LOCAL INGREDIENTS

From high-end gourmet cuisine to comfort food, we use locally sourced produce to serve up course after course of the best Alberta has to offer. No fillers. Only the freshest, finest ingredients from our gardens and local suppliers who share our commitment to quality.

meet our chefs

BRINGING TASTES OF THE WORLD TO YOUR TABLE

Our talented Red Seal Chefs bring over 200 years of collective culinary experience. From Michelin-starred restaurants to world-renowned hotels, our chefs have earned their credentials in the most iconic destinations. Passionate about creating unique, authentic dining experiences, their inspiration comes to life in your dishes.



RECEPTION MENU

hors d'oeuvres

CHILLED

per dozen

Semi Sundried Tomato Bruschetta with garlic confit, goat cheese, crostini and olive oil DF · V	39
Melon & Pecorino Bites with arugula, black pepper and mint honey GF · V	39
Seared Albacore Tuna with endive, lemon ricotta and truffle oil GF	42
Bay Scallop Ceviche with pickled jalapeño, pineapple and cilantro GF · DF	40
Avocado & Smoked Salmon Tarts with watercress pistou and pickled shallot DF	40
Vegan Rice Paper Wraps with arugula, cucumber, pepper, avocado, carrot and sweet chili vinegar GF · DF · V · S	40
Chilled Duck with carrot & daikon salad, crispy wonton and hoisin vinaigrette DF · CS	40

HOT

per dozen

Crispy Shrimp with togarashi spice, ginger and nori aioli DF	41
Chimichurri Beef Meatballs with red wine vinegar and chimichurri sauce GF · DF	39
Prawn & Chive Gyoza with spring onion, sesame seed and chili soy DF · S · CS	43
Braised Leek Tarts with toasted brie and sherry gastrique E	43
Porcini Mushroom Arancini with caramelized shallot and parmesan aioli V	41
Thai Crispy Chicken Bites with toasted coconut, basil and cucumber relish GF · DF	40
Vegetarian Spring Rolls with carrot and sweet chili vinegar DF · V · S · CS	39
Spinach & Artichoke Stuffed Mushrooms with sunflower seed and white balsamic drizzle GF · DF · V	38
Bacon Wrapped Scallops with hot honey GF · DF	43
Maple Glazed Pork Belly Bites with curly green onion and cracked black pepper GF · DF	40

GF | gluten friendly DF | dairy free V | vegetarian N | contains nuts S | contains soy E | contains eggs CS | contains sesame



RECEPTION MENU

enhancements

BOARDS & PLATTERS

per guest

Charcuterie Board

with genoa salami, hot sopressata, mortadella, prosciutto, pâté, house mustard, dried apricots, cranberries, figs, cornichons, marinated olives, variety of crackers and sliced baguette | DF

18

Fine Cheeseboard

with aged white cheddar, bleu d'Auvergne, Mon Père brie, herb goat cheese, Swiss Gruyère, house mustard, dried apricots, cranberries, figs, cornichons, marinated olives, variety of crackers and sliced baguette | V

18

Fresh Garden Vegetable Platter

with red pepper hummus and fried pita chips | DF · V · CS

14

Mezza Platter

with hummus, roasted beet dip, honey whipped goat cheese, marinated olives, grape tomatoes, grilled peppers and fried pita chips | V · CS

17



NON CHEF-ATTENDED

stations

DIM SUM STATION

per guest
minimum order 15 people

Spring Roll, Shrimp Purse, Shrimp & Pork Shao Mai, Pork BBQ Bao, Steamed Prawn Har Gow, Chicken Vegetable Dumpling | S · CS

19

with soy sauce, gluten free soy sauce, and chili oil

SUSHI STATION

per guest
minimum order 15 people

Dynamite Roll, California Roll, Spicy Salmon Roll, Spicy Tuna Roll, Yam Roll and Veggie Maki Roll | DF · S · CS

20

with soy sauce, gluten free soy sauce, pickled ginger and wasabi

TACO STATION

per guest
minimum order 15 people
choose 1 protein

Seasoned Ground Beef | GF · DF

20

Salsa Verde Chicken | GF · DF

19

Seasonal Grilled Vegetables | GF · DF · V

17

with warm flour & corn tortillas, shredded lettuce, pico de gallo, shredded cheddar cheese, pickled jalapeños, fresh cilantro, sour cream, guacamole and lime wedges

SLIDER STATION

per guest
minimum order 15 people

Grilled Beef Patties | GF · DF

20

Cajun Chicken Breast | GF · DF

19

Seasonal Grilled Vegetables & Sesame Roasted Tofu | V · S · CS

17

with sliced cheddar, sliced tomatoes, sliced pickles, shredded lettuce, fresh red onions, pickled jalapeños, herb mayonnaise, brioche slider buns, ciabatta and gluten free buns | E

MEDITERRANEAN BOWL STATION

per guest
minimum order 15 people

Build Your Own Bowl

18

with grilled seasonal vegetables, lemon basmati rice, zucchini pickles, marinated olives, grape tomatoes, cucumbers, roasted yams, arugula, shredded lettuce, crispy chickpeas, roasted sunflower seeds, sumac yogurt, hummus, roasted beet dip, honey whipped goat cheese and tahini | V · CS

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CHEF-ATTENDED

stations

LEMON DILL SAUTÉED PRAWNS

per guest
gluten free on request

with garlic confit butter, fresh dill, shallots, white wine and citrus, served with toasted baguette

21

CREAMY CACIO E PEPE

per guest
minimum 25 guests

served from a Gran Moravia wheel with fresh parsley and cracked black pepper | V

25

STIR-FRY NOODLES

per guest

chow mein noodles, red peppers, Chinese celery, carrots, water chestnuts, bok choy, bean sprouts, mushrooms, ginger, garlic, shallots, scallions, soy sauce, oyster sauce, and hoisin sauce | N · S · CS

21

+chicken breast | 5

+tiger prawns | 6

+firm tofu | 2

with sesame sauce and peanut chili crisp

CEVICHE BAR

per guest

orange and red onion marinated scallops, cherry tomato and parsley shrimp, lime juice and parsley marinated red snapper, jalapeño and lime poached octopus, popcorn, crackers and lemon cilantro dressing | GF · DF

26

RACLETTE BAR

per guest

freshly melted raclette cheese served with prosciutto, air dried beef, baby potatoes, cornichons, sweet-pickled pearl onions, and sliced baguette

26

OYSTER BAR

per dozen

seasonal oysters with freshly grated horseradish, citrus, a variety of hot sauces and shallot mignonette

37

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CHEF-ATTENDED

stations

CARVING BOARD

per guest

Rosemary Dijon Crusted Alberta Beef Striploin with caramelized onions, horseradish, herb aioli and dinner rolls DF	25
Slow Roasted Leg of Lamb with fresh zucchini pickles, tarragon mustard and ciabatta buns	25
BFK Kassler Pork Loin with Bavarian style sweet and spicy mustards and pretzel buns DF	22
Roasted Turkey Breast with orange cranberry chutney, brown butter mashed potatoes and turkey gravy GF	21

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RECEPTION MENU

desserts

DESSERTS

per dozen

Raspberry Panna Cotta	39
vanilla panna cotta topped with bright raspberry coulis GF · V	
Fruit Tartelettes	39
sweet shortcrust filled with vanilla custard and topped with seasonal fruit V · E	
Lemon Meringue Tartelettes	38
sweet shortcrust filled with lemon curd and toasted meringue V · E	
Coconut Slice	39
toasted coconut cake with a coconut cream topping GF · DF · V · S · E	
Assorted Macarons	40
assorted flavours of almond macarons filled with ganache GF · V · N · E	
Chocolate Mousse Parfait	39
vegan chocolate mousse with a light chocolate sponge and vegan cream GF · DF · V · S · E	
Salted Caramel Cream Puffs	38
light cream puff shell with a crunchy topping filled with salted caramel cream V · E	

DESSERTS

per guest

Mini Pavlova Bar	6
Meringue Kisses & Meringue Nests served with seasonal compotes, vanilla euro whip, chocolate euro whip, lemon curd, granola, chocolate shavings and fresh fruit GF · V · S · E	



LATE NIGHT

snacks

LATE NIGHT SNACKS

per guest

Pulled Chicken Quesadillas with peppers, onions, cheddar cheese, sour cream, guacamole and fresh salsa	18
Pierogi Bar pan fried potato pierogies with shredded white cheddar, sliced green onions, bacon bits and sour cream	15
Popcorn Chicken with fried basil, onions, and sweet & spicy sauce DF	14
Popcorn choice of chili lime or butter & sea salt DF	5
House-Made Warm Salted Pretzels with Bavarian sweet mustard V	6
Tortilla Chips with guacamole, pico de gallo and chipotle sour cream GF · V	14
House Made Potato Chips with chipotle aioli GF · DF · V · E	5
Poutine Bar with fresh cheese curds, pickled jalapeños, caramelized onions and savoury chicken gravy	15

LATE NIGHT SNACKS

per dozen

Mini Corn Dogs with mustard and ketchup	48
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per guest

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BUILD YOUR OWN *buffet*

CHOICE OF

2 salads | 2 sides | 2 mains | 1 dessert
2 salads | 3 sides | 3 mains | 2 desserts

70/guest
90/guest

SALADS

Prairie Greens

with arugula, chickpeas, black beans, grape tomatoes, cucumbers, white cheddar and honey balsamic vinaigrette | GF · DF

Garden Greens

with heritage blend salad greens, cucumbers, radishes, shredded carrots, toasted pumpkin seeds and white wine herb vinaigrette | GF · DF

Chili Peanut Noodle Salad

with vermicelli rice noodles, red peppers, carrots, cucumbers, green onions, cilantro, peanuts, gluten free soy sauce and sweet chili sauce | GF · DF · V · N

Street Corn Pasta Salad

with macaroni, roasted corn, jalapenos, red onions, feta cheese, smoked paprika and lime aioli | V

Smashed Potato Salad

with mini potatoes, sliced fennel, cornichons, green onions and grainy mustard & tarragon vinaigrette | GF · DF · V

Caesar Salad

with romaine hearts, bacon bits, garlic croutons and parmesan vinaigrette | E

Roasted Beet Salad

with arugula, goat cheese, fresh oranges and toasted sunflower seeds | GF

Roasted Pear & Fennel Salad

with brown sugar & cinnamon roasted pears, shaved fennel and maple-mustard vinaigrette | GF · DF

SIDES

Maple Ginger Roasted Carrots

with pearl onions and thyme | GF · DF · V

Grilled Broccolini

with sesame seeds and orange segments | GF · DF · V · CS

Roasted Button Mushrooms

with sweet balsamic reduction, herbs and garlic | GF · DF · V

Moroccan Spiced Butternut Squash

with olive oil and roasted pumpkin seeds | GF · DF · V · CS

Stir-Fry Vegetables

with ginger, carrots, celery, water chestnuts, sesame oil and gluten free soy sauce | GF · DF · V · S · CS

Roasted Nugget Potatoes

with lemon, garlic and fresh herbs | GF · DF · V

Whipped Yukon Gold Potatoes

with sour cream and garden chives | GF · V

Penne Bolognese

baked with tomato beef sauce and grated Gran Moravia

Apricot Couscous

with toasted almonds, lemon and Peruvian peppers | DF · V · N

Coconut Jasmine Rice

with lemon, garlic and fresh herbs | GF · DF · V

Fried Rice

with tofu, eggs, peas, green onions and gluten free soy sauce | GF · DF · V · S · E · CS

Gomae Green Beans

with toasted sesame sauce | GF · DF · CS

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MAINS

Grilled Flank Steak

with chimichurri sauce, fresh herbs and citrus | GF · DF

Roasted Chicken Thighs

with garlic confit, herb marinade and rosemary lemon sauce | GF · DF

Maple Roasted Pork Tenderloin

with mustard, fresh herbs and pearl onions | GF · DF

Roast Salmon Fillet

with miso glaze, fresh ginger and scallions | GF · DF

Lamb Masala Curry

with warm spices, coconut milk and fresh cilantro | GF · DF

Grilled Eggplant Pave

with caramelized onions, garlic and herb confit and roasted red pepper sauce | GF · DF

Sesame Roasted Tofu

with garlic, ginger, gluten free soy sauce and Nira chives | GF · DF · V · CS

DESSERTS

Toasted Coconut Cake

with coconut cream | GF · DF · V · S · E

Berry Swirl Cheesecake Bites

with lemon cream | V · E

Fudge Brownies

with tuxedo frosting | V · E

Chocolate Mousse Parfaits

puff pastry, espresso cream, salted caramel and white chocolate curls | GF · DF · V

Caramelized Banana Tartelettes

with salted caramel sauce and vanilla cream | V · E

Lemon Meringue Tartelettes

sweet shortcrust filled with lemon curd and topped with toasted meringue | V · E

Mini Pavlova Bar

Meringue Kisses & Meringue Nests

served with seasonal compotes, vanilla euro whip, chocolate euro whip, lemon curd, granola, chocolate shavings and fresh fruit | GF · V · S · E



PLATED *dinner*

APPETIZERS

per guest

Foie Gras Torchon 26
with toasted brioche, micro salad and peach & truffle jam

Honey Poached Prawns 22
with arugula, shaved fennel, and vanilla bean vinaigrette | GF · DF

Roasted Beet Falafel 21
with crispy chickpeas, pea tendrils, cucumber curls and tahini emulsion | GF · DF · V · CS

Seared Ahi Tuna 23
with wakame & pineapple slaw, puffed wild rice and scallion oil | GF · DF

SOUPS

per guest

Roasted Carrot & Coconut 15
with curry leaf oil | GF · DF · V

Charred Tomato Basil 15
with Gran Moravia crisps | GF · V

Potato Leek 16
with Gruyère croutons | GF · V

Butternut Squash & Apple 15
with spiced pumpkin seeds | GF · DF · V

SALADS

per guest

Green Apple & Fig 16
with fresh greens, goat cheese and toasted hazelnut vinaigrette | GF · V · N

Roasted Mushroom 16
with crispy shallots, tarragon leaves, porcini vinaigrette and frisée | GF · DF · V

Kale & Pear 15
with candied pecans, blackberries and apple cider vinaigrette | GF · DF · V · N

Watermelon & Cucumber 15
with mint leaves, toasted fennel seeds and chili-feta vinaigrette | GF · V

ENTRÉES

per guest

Seared King Oyster Mushroom 42
with truffle risotto, corn gremolata, toasted pepitas and fried sage | GF · DF · V

Roasted Beef Tenderloin 62
with charred leeks, pommes purée and green peppercorn sauce | GF

Cast Iron Roasted Chicken Supreme 48
with cheddar mash, thyme braised leeks and apple jus | GF

Sake Sablefish 46
with asparagus, bonito, potato coins, beech mushrooms, and black garlic broth | GF · DF

Double Pork Chops 46
with nugget potatoes, braised greens, parsnips and maple-Dijon jus | GF · DF

Levantine Spiced Lamb Sirloin 57
with toasted quinoa, charred zucchini, crispy parsnip, and pomegranate jus | GF · DF

DESSERT

per guest

Black Forest Cake 15
chocolate cake, Chantilly cream, Kirsch cherries and chocolate shavings | V · E

Classic Tiramisu 15
mascarpone cream, lady finger, espresso syrup and cocoa powder | V · E

Raspberry White Chocolate Cream Slice 16
puff pastry, whipped white chocolate ganache, vanilla custard, raspberry jam and white chocolate curls | V · E

Lemon Blueberry Tart 15
lemon curd, blueberry ganache and sweet pâte sablée shell | V · E

Salted Caramel Pot de Crème 16
caramelized coconut custard and salted caramel | GF · DF · V · E

Triple Chocolate Mousse Cake 18
chocolate mousse, chocolate sponge, brown butter crumb and chocolate ganache | GF · DF · V · S

Event Organizer to choose same appetizer/soup/salad/entrée/dessert for each guest.

Choice Menu is available, up to a maximum of three protein options. Additional charges apply when offering a choice menu. Please inquire.

GF | gluten friendly DF | dairy free V | vegetarian N | contains nuts S | contains soy E | contains eggs CS | contains sesame



HOST *bar*

HOUSE WINE

Las Cumbres Sauvignon Blanc
White Wine | Chile | 9/5 oz | 49/bottle

Las Cumbres Cabernet Sauvignon
Red Wine | Chile | 9/5 oz | 49/bottle

STANDARD WINE

Villa Marchesi Prosecco
Sparkling | Italy | 8/4 oz | 50/bottle

Happy Dogs Blanco
White Wine | Spain | 10/5 oz | 50/bottle

Paladin Pinot Grigio
White Wine | Italy | 10.50/5 oz | 52.50/bottle

Happy Dogs Tempranillo
Red Wine | Spain | 10/5 oz | 50 bottle

Domaine Bousquet Organic Cabernet Sauvignon
Red Wine | Argentina | 10/5 oz | 50/bottle

Las Cumbres Pinot Noir
Red Wine | Chile | 10/5 oz | 50/bottle

PREMIUM WINE

House Party Prosecco
Sparkling | Italy | 53 | Bottle

Dirty Laundry Hush Rosé
Rosé Wine | Canada | 62 | Bottle

Dirty Laundry Unoaked Chardonnay
White Wine | Canada | 66 | Bottle

Sunshine Bay Sauvignon Blanc
White Wine | Canada | 52 | Bottle

Monte Creek Hands Up Red
Red Wine | Canada | 59 | Bottle

Vina El Rosal Reserva Cabernet Sauvignon
Red Wine | Chile | 56 | Bottle

WELL HIGHBALL

Captain Morgan Dark
11.25 | 1 oz

Captain Morgan White
11.25 | 1 oz

Canadian Club
11.25 | 1 oz

Smirnoff Vodka
11.25 | 1 oz

Tanqueray Gin
11.25 | 1 oz

PREMIUM HIGHBALL & SCOTCH

Flor De Cana Black Label 5 Yr
12.75 | 1 oz

Flor De Cana Extra Dry 4 Yr
12.75 | 1 oz

Crown Royal
12.75 | 1 oz

Skyy Vodka
12.75 | 1 oz

Bombay Sapphire Gin
12.75 | 1 oz

Chivas Regal 12 Yr
13.25 | 1 oz

BEER

Village Blacksmith
11 | 473 ml

Vezpa Italian Pilsner
13 | 473 ml

Stella Artois
11 | 330 ml

Corona
11 | 330 ml

Partake Non-Alcoholic Beer
7 | 355 ml

CIDERS

Village Cider
12 | 473 ml

COCKTAIL

Romero Old Fashioned
13 | 3 oz

NON-ALCOHOLIC

Clink Raspberry Limoncello
11 | 355 ml

Clink Mimosa
11 | 355 ml

Assorted Non-Alcoholic Beverages
2.75 each

Coffee & Assorted Teas
5.50 per person

Bartender sales must reach \$500 per bartender (excluding welcome drink, table wine, service charges, and GST) for the duration of the event. If this is not met, an additional \$50 per hour, per bartender fee will apply.



CARD *bar*

HOUSE WINE

Las Cumbres Sauvignon Blanc
White Wine | Chile | 11/5 oz | 55/bottle

Las Cumbres Cabernet Sauvignon
Red Wine | Chile | 11/5 oz | 55/bottle

STANDARD WINE

Villa Marchesi Prosecco
Sparkling | Italy | 10/4 oz | 62/bottle

Happy Dogs Blanco
White Wine | Spain | 12/5 oz | 60/bottle

Paladin Pinot Grigio
White Wine | Italy | 12/5 oz | 60/bottle

Happy Dogs Tempranillo
Red Wine | Spain | 12/5 oz | 60/bottle

Domaine Bousquet Organic Cabernet Sauvignon
Red Wine | Argentina | 12/5 oz | 60/bottle

Las Cumbres Pinot Noir
Red Wine | Chile | 12/5 oz | 60/bottle

PREMIUM WINE

House Party Prosecco
Sparkling | Italy | 64 | Bottle

Dirty Laundry Hush Rosé
Rosé Wine | Canada | 75 | Bottle

Dirty Laundry Unoaked Chardonnay
White Wine | Canada | 80 | Bottle

Sunshine Bay Sauvignon Blanc
White Wine | Canada | 63 | Bottle

Monte Creek Hands Up Red
Red Wine | Canada | 71 | Bottle

Vina El Rosal Reserva Cabernet Sauvignon
Red Wine | Chile | 68 | Bottle

WELL HIGHBALL

Captain Morgan Dark
11.75 | 1 oz

Captain Morgan White
11.75 | 1 oz

Canadian Club
11.75 | 1 oz

Smirnoff Vodka
11.75 | 1 oz

Tanqueray Gin
11.75 | 1 oz

PREMIUM HIGHBALL & SCOTCH

Flor De Cana Black Label 5 Yr
13.75 | 1 oz

Flor De Cana Extra Dry 4 Yr
13.75 | 1 oz

Crown Royal
13.75 | 1 oz

Sky Vodka
13.75 | 1 oz

Bombay Sapphire Gin
13.75 | 1 oz

Chivas Regal 12 Yr
14.25 | 1 oz

BEER

Village Blacksmith
12 | 473 ml

Veza Italian Pilsner
14 | 473 ml

Stella Artois
12 | 330 ml

Corona
12 | 330 ml

Partake Non-Alcoholic Beer
7 | 355 ml

CIDERS

Village Cider
13 | 473 ml

COCKTAIL

Romero Old Fashioned
14 | 3 oz

NON-ALCOHOLIC

Clink Raspberry Limoncello
12 | 355 ml

Clink Mimosa
12 | 355 ml

Assorted Non-Alcoholic Beverages
2.75 each

Coffee & Assorted Teas
5.50 per person

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