

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.

holiday celebrations

MAKE THE SEASON MERRY

The holiday season is a time to gather, celebrate, and enjoy exceptional food with friends, family, and colleagues. Our Red Seal Chefs have created a festive menu featuring holiday-inspired hors d'oeuvres, elegant plated dinners, and seasonal buffet selections. Paired with a warm, welcoming atmosphere and festive décor, these offerings are sure to delight your guests and create lasting memories.

RECEPTION MENU

hors d'oeuvres

CHILLED

per dozen

Semi Sundried Tomato Bruschetta with garlic confit, goat cheese, crostini and olive oil 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 guest

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

22

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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	
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 | GF

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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HOLIDAY *buffet*

HOLIDAY BUFFET

95 per guest

Fresh-Baked Bread Basket

with salted butter | V

Winter Green Salad

with heritage greens, shaved fennel, frisée, pomegranate, goat cheese and honey dijon vinaigrette | GF · V

Holiday Citrus Salad

with arugula, radicchio, toasted pumpkin seeds, citrus segments and Champagne vinaigrette | GF · DF · V

Sourdough Stuffing

with sage

Yukon Gold Mashed Potatos

with brown butter | GF · V

Roasted Brussel Sprouts & Carrots

with herbs and a brown sugar glaze | GF · DF · V

Maple Glazed Ham

GF · DF

Oven-Roasted Turkey Breast

topped with fresh herbs | GF · DF

Turkey Leg Confit

cured in a salt and brown sugar rub | GF · DF

Orange & Spice Cranberry Sauce

GF · DF · V

Old Fashioned Gravy

GF · DF

Grainy Mustard

GF · DF · V

Roasted Cauliflower & Chickpea Curry

with roasted peppers and fresh herbs | GF · DF · V

Prime Rib

VEGETARIAN OPTION

upon request

ENHANCEMENT

28 per guest

DESSERTS

Sticky Toffee Pudding

with a warm whisky toffee sauce | E

White Chocolate Raspberry Trifle

with layers of vanilla sponge, raspberry coulis and whipped white chocolate ganache | DF · E

Chocolate Mousse Parfait

vegan chocolate mousse with a light chocolate sponge and vegan cream | GF · DF · V · S

OPTIONAL UPGRADE

5 per guest
minimum order 6

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PLATED *dinner*

3 course 85/guest

4 course 95/guest

SOUPS

Butternut Squash Soup

with coconut milk and toasted spiced pumpkin seeds | GF · DF · V

Parsnip & Carrot Soup

with cream and crispy carrots | GF · V

SALADS

Winter Green Salad

with heritage greens, shaved fennel, frisée, pomegranate, goat cheese and honey dijon vinaigrette | GF · V

Holiday Citrus Salad

with arugula, radicchio, toasted pumpkin seeds, citrus segments and Champagne vinaigrette | GF · DF · V

ENTRÉES

Oven-Roasted Turkey Breast and Confit Turkey Leg

with glazed Brussels sprouts, carrots, sage stuffing, brown butter mashed potatoes and old-fashioned gravy

Braised Short Rib

with rosemary scented potato purée, caramelized onions, red wine reduction and sweet glazed carrots

VEGETARIAN OPTION

Risotto

with wild mushrooms and seared leeks | GF · V

DESSERTS

Warm Gingerbread Cake

with spiced caramel sauce | E

White Chocolate Raspberry Trifle

with layers of vanilla sponge, raspberry coulis and whipped white chocolate ganache | DF · E

OPTIONAL UPGRADE

5 per guest
minimum order 6

Chocolate Mousse Parfait

vegan chocolate mousse with a light chocolate sponge and vegan cream | GF · DF · V · S

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

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HOST *bar*

HOUSE WINE

Sauvignon Blanc
White Wine | 9/5 oz | 49/bottle

Cabernet Sauvignon
Red Wine | 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

CIDER

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
6 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.

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Pricing subject to service charge of 20%, and GST. Prices are subject to change.



CARD *bar*

HOUSE WINE

Sauvignon Blanc
White Wine | 11/5 oz | 55/bottle

Cabernet Sauvignon
Red Wine | 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

Skyy Vodka
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Bombay Sapphire Gin
13.75 | 1 oz

Chivas Regal 12 Yr
14.25 | 1 oz

BEER

Village Blacksmith
12 | 473 ml

Vezpa Italian Pilsner
14 | 473 ml

Stella Artois
12 | 330 ml

Corona
12 | 330 ml

Partake Non-Alcoholic Beer
7 | 355 ml

CIDER

Village Cider
13 | 473 ml

COCKTAIL

Romero Old Fashioned
14 | 3 oz

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Clink Raspberry Limoncello
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