

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.

Catering

CATERING *menu*

INDIVIDUAL BREAKFAST ITEMS

Served until 11am
GF & DF upon request

Ham & Swiss Bacon Melt fried egg, Swiss cheese, smokey maple aioli, house-made ham, bacon, served on a buttered English muffin E	10
Breakfast Sandwich English muffin, egg patty, cheddar cheese Add bacon \$2 · Add sausage \$2 V · E	5
The Breakfast Burrito cheddar cheese, scrambled eggs, Yukon gold potatoes, chipotle aioli, roasted red pepper, bacon and sausage E	8
Cream Cheese Bagel toasted everything bagel with seasonal cream cheese V · CS	5

BAKED GOODS

per half dozen

Half Dozen Gluten Free Cookies soft & chewy house made gluten free cookies in assorted flavours GF · V · E	12
Half Dozen Freshly Baked Cookies soft & chewy house made cookies in assorted flavours V · E	10
Half Dozen Freshly Baked Muffins fluffy, tender muffins in assorted flavours V · E · may contain soy	21
Half Dozen Freshly Baked Croissants buttery croissants baked to flaky golden perfection V · E · may contain soy	21
Half Dozen Sweet Scones buttery & flaky assorted flavoured sweet scones V · E	12
Half Dozen Gluten Free Sweet Scones soft & light gluten free sweet scones in assorted flavours GF · V · E	15
Half Dozen Savoury Scones buttery & flaky assorted flavoured savoury scones V · E	12
Half Dozen Gluten Free Savoury Scones tender gluten free savoury scones in assorted flavours GF · V · E	15

BAKED GOODS

per guest

Chocolate Coconut Energy Balls bite-sized, gluten free treats packed with nutrition and perfect for a quick snack GF · N · V	3
Mini Nutella Loaf decadent and gluten free nutella mini loaf dipped in chocolate GF · N · V · E	4
Mini Honey Loaf Cake gluten free honey loaf cake perfectly sweetened for an easy snack GF · DF · V · E	4
Vegan Banana Muffin gluten free & vegan banana muffin a treat everyone can enjoy GF · DF · V	3.50
Cinnamon Swirl Coffee Cake buttery cake layered with a rich cinnamon sugar swirl and topped with crumbly streusel V · E	3
Banana Bread Slice classic banana bread with a brown sugar topping V · E	3

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



BREAK ITEMS

per guest

House-Made Chips with Chipotle Aioli lightly salted, house-fried chips served with chipotle aioli GF · DF · V · E	5
Vegetable Cups fresh, crunchy vegetables served with creamy ranch dip GF · V	8
Fresh Fruit Cups each cup is loaded with a selection of seasonal fruits GF · DF · V	6
Yogurt Parfait Cups creamy yogurt, crunchy coconut honey granola and a fruity mixed berry compote V	8

SHAREABLES

per guest
minimum 10 guests

Seasonal Fresh Fruit Platter a selection of seasonal fruits GF · DF · V	6
Seasonal Vegetables with Red Pepper Hummus & Fried Pita Chips with seasonal vegetables, red pepper hummus and fried pita chips DF · V · CS	14
Chef-Selected Charcuterie and Fine Cheeses with marinated olives, pickles, fresh baked baguette and crackers N	17
Prairie Greens with arugula, chickpeas, black beans, grape tomatoes, cucumbers, white cheddar and honey balsamic vinaigrette GF · V	10
Garden Greens with heritage blend salad greens, cucumbers, radishes, shredded carrots, toasted pumpkin seeds and white wine herb vinaigrette GF · DF · V	11
Chili Peanut Noodle Salad with vermicelli rice noodles, sweet chili sauce, red peppers, carrots, cucumbers, green onions, cilantro, peanuts and tamari soy sauce GF · DF · V · CS · S · N	11
Street Corn Pasta Salad with roasted corn, macaroni, jalapeños, red onions, feta cheese, smoked paprika and lime aioli GF · V · E	11
Smashed Potato Salad with mini potatoes, grainy mustard, sliced fennel, cornichons, green onions and tarragon vinaigrette GF · DF · V	12

ASSORTED SANDWICH PLATTER

per guest
minimum 10 guests

May include a variety of the following choices based on availability.

All sandwiches will be served on a dinner roll. GF available on request.

Caprese with arugula, basil pistou, balsamic reduction, bocconcini V · E	16
Montreal Smoked Meat with dill pickles, Swiss cheese and mustard aioli E	
Chicken Salad with celery, red onions, green onions, mixed greens, white cheddar and herb aioli E	
Grilled Vegetable with olive oil, mixed greens, tomato, bocconcini V · E	
Tuna Salad with celery, green onions, capers, mixed greens and herb aioli DF · E	
House-Made Smoked Ham with mixed greens, tomatoes, cheddar cheese and mustard aioli E	

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BOWLS
& SALADS

Protein Add-Ons
Flank Steak | 8
Ahi Tuna | 8
Cajun Chicken Breast | 5
Bacon | 4

Flank Steak Bowl with flank steak, cucumbers, carrots, green onion, sesame seeds and hibachi steak sauce, served on Calrose rice GF · DF · CS · S	20
Ahi Tuna Poke Bowl with grilled ahi tuna, carrots, pickled red cabbage, cucumbers, green onions, iceberg lettuce, avocado, sesame seeds, radish, sriracha aioli and tamari soy sauce, served on Calrose rice DF · CS · S	20
Fiesta Taco Salad with BFK chili, pickled jalapenos, tortilla chips, shredded lettuce, white cheddar cheese, grape tomatoes, cilantro, and lime sour cream served on lettuce GF	18.50
Fennel Quinoa Salad with roasted cashews, radishes, celery, bell peppers, quinoa, cranberries and orange mint vinaigrette, served on heritage greens GF · DF · N · V	14
Roasted Sweet Potato & Brussels Sprouts Salad with candied pecans, roasted brussels sprouts, roasted sweet potatoes, goat cheese, dried cranberries, sriracha roasted pumpkin seeds and maple Dijon vinaigrette, served on heritage greens GF · N · V	14

SANDWICHES
& SOUPS

Flank Steak Beef Dip with grilled flank steak, cheddar cheese and crispy fried onions and horseradish aioli, served on a buttered white baguette with au jus on the side E	20
Buffalo Chicken Burger with grilled buffalo chicken breast, Swiss cheese, red onions, tomato, iceberg lettuce and herb aioli, served on a buttered toasted tuxedo bun E	16.50
BLT with crispy bacon strips, lettuce, tomatoes, and fresh herb aioli served on buttered multigrain bread E	14
Turkey Cranberry Brie with roasted turkey breast, brie cheese, arugula, cranberry sauce, and fresh herb aioli, served on a buttered Filone bun E	16.50
Loaded Potato Soup with potatoes, leeks, thyme, butter, white wine, garnished with bacon, cheddar and green onions GF	7
BFK Beef Chili house-made chili loaded with sour cream, tortilla chips, cheddar cheese, and green onions GF	10.50



**HOT
BEVERAGES**

per guest
minimum 10 guests

Coffee & Tea Service regular coffee, hot water, assorted tea, cream, sugar, disposable cups, lids, stir sticks dairy alternatives available upon request	6
Decaffeinated Coffee	6
Coffee Refresh half carafe of coffee refill and hot water only must have already purchased coffee service	3.50

**COLD
BEVERAGES**

per guest

Grapefruit Bubly Sparkling Water	2.25
Blackberry Bubly Sparkling Water	2.25
Lime Bubly Sparkling Water	2.25
Blood Orange San Pellegrino	3
Lemon San Pellegrino	3
Bottled Water	1.75
Sparkling Water	3
Coke	3.75
Diet Coke	3.75
Pepsi	3.75
Diet Pepsi	3.75
Pure Leaf Iced Tea	5
Apple Juice	2.5
Orange Juice	2.5
Grapefruit Juice	2.5

**ADDITIONAL
REQUIREMENTS**

per pod

Butter Pods	0.25
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Brunch

BRUNCH *menu*

CONTINENTAL BREAKFAST BUFFET

20/guest

Seasonal Fruit Platter | GF · DF · V

Fresh Baked Mini Croissants & Petite Scones

buttery croissants, soft and sweet bite size scones with whipped butter, and fruit preserves | V · E

Chilled Orange, Grapefruit, and Apple Juices

Coffee and Tea

BRUNCH BUFFET

30/guest

Fruit Salad

with seasonal berries, melon, and citrus | GF · DF · V

Fresh Baked Mini Croissants & Petite Scones

buttery croissants, soft and sweet bite size scones with whipped butter, and fruit preserves | V · E

Scrambled Eggs

with butter, cream, and chives | GF · V · E

Spanish Potatoes

with caramelized onions, red peppers, and Manchego cheese | GF · V

Breakfast Sausages & Crispy Bacon

Chilled Orange, Grapefruit, and Apple Juices

Coffee and Tea

BUFFET ADD-ONS

per guest

Corned Beef Hash

with smoked chopped beef brisket, red peppers, caramelized onions, crispy hashbrowns and fresh herbs

11

Grilled Chicken Breast

with Cajun spices

5

Grilled Ahi Tuna Steak

with olive oil

8

Poached Salmon Roulade

with lemon

9

Stuffed French Toast

egg dipped brioche stuffed with cheddar cheese and bacon, topped with blueberry-lemon compote, tart apples and powdered sugar | E

14

Silver Dollar Pancakes

with butter, maple syrup and powdered sugar

8

Bacon

6

Breakfast Sausage

6.50

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



BRUNCH *menu*

MINI QUICHE

per dozen

Spinach Quiche

with feta and herbs | E

37

Smoked Ham Quiche

with Gruyère | E

39

BOARDS & PLATTERS

per guest

minimum 10 guests

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

Charcuterie Board

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

18

Mezza Platter

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

17

Smoked Salmon Platter

with pickled red onions, dill whipped cream cheese, capers, lemon and rye bread

16

Fresh Garden Vegetable Platter

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

14

BAKED GOODS

Half Dozen Freshly Baked Muffins

fluffy, tender muffins in seasonal flavours | V · S · E

21

Half Dozen Freshly Baked Croissants

buttery croissants baked to flaky golden perfection | V · S · E

21

Half Dozen Freshly Baked Sweet Scones

buttery & flaky seasonal flavoured scones | V · E

12

Half Dozen Freshly Baked Gluten Free Sweet Scones

gluten friendly scones in seasonal flavours | GF · V · E

15

Half Dozen Freshly Baked Cookies

soft & chewy house made cookies in assorted flavours | V · E

10

Half Dozen Freshly Baked Gluten Free Cookies

soft & chewy house made gluten free cookies in assorted flavours | GF · V · E

12

Dozen Date Squares

chewy bite-sized oat bars filled with rich sweet dates | V · E

36

Dozen Berry Crumble Bars

buttery shortcrust layered with tangy berry filling, cream cheese and topped with oat streusel | V · E

36

Dozen Frosted Brownies

fudgy bite-sized brownies topped with a sweet fudge frosting | V · E

36

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BRUNCH *menu*

INDIVIDUAL ITEMS

per guest
minimum 10 guests

Overnight Oats	5
with oat milk, honey and dried cranberries DF · V	
Yogurt Cups	6
with Greek yogurt, berry compote, honey, and granola V	
Chocolate Mousse Parfait	4
vegan chocolate mousse with a light chocolate sponge and vegan cream GF · DF · V · S	

SMOOTHIE BAR

per guest
minimum 10 per flavour

Blue Spirulina	10
with blue spirulina, pineapple, yogurt, protein powder and coconut milk GF · V	
Kale	10
with kale, avocado, banana, green grape, spinach powder and almond milk GF · DF · N · V	
Mango	10
with mango, turmeric, ginger, apple, pineapple, carrot and oat milk GF · DF · V	

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A stylized graphic of flames in shades of purple and blue, located on the left side of the page.

Lunch

LUNCH *menu*

TASTE OF JAPAN

per guest

Miso Soup with tofu, wakame, and dashi broth
Steamed Rice with toasted sesame seeds
Gomae Green Beans with stir-fried green beans and toasted sesame sauce
Chicken Tonkatsu with crispy fried chicken thighs with katsu sauce and scallions
Green Tea Cake with a whipped white chocolate cream

46

add on: Sushi Station
dynamite roll, California roll, spicy salmon roll, spicy tuna roll, yam roll
and veggie maki roll | + 20 per guest

COOK OUT BBQ

per guest

Grilled Baby Back Ribs slow braised and finished on the grill
Pulled Pork marinated & braised overnight with apple cider BBQ sauce
Grilled Sausages a variety of sausages, including bratwurst, smokies, chicken sausage
Dressed Slaw with cabbage, apples, onions, carrots, white wine and herb dressing
House Condiments an assortment of BBQ sauces & mustard
Mini Churro Bar with chocolate sauce, strawberry compote, whipped cream, caramel sauce and spiced chocolate ganache
served with dill pickles and sesame buns

45

O' CANADA BUFFET

per guest

Maple Roasted Pork Tenderloin with caramelized onions and BFK grainy mustard
Tater Tot Poutine with cheese curds and gravy
Prairie Greens Salad with arugula, chickpeas, black beans, grape tomatoes, cucumbers, white cheddar and honey balsamic vinaigrette
Nanaimo Bar Parfait with chocolate graham coconut cake, whipped custard and dark chocolate whipped ganache
served with assorted cocktail buns and butter

39

BURGER BBQ BUFFET

per guest

Build Your Own Burger & Hot Dog with beef burgers, beef hot dogs, and veggie burger
Classic Toppings with iceberg lettuce, sliced tomatoes, sliced cheddar cheese, pickles, and sliced onions
House Condiments with ketchup, relish, mustard, and mayonnaise
Assorted Buns with sesame buns, brioche hot dog buns and gluten-free hamburger buns
Freshly Baked Cookies an assortment of house-made cookies

30

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LUNCH *menu*

BAKED GOODS

Half Dozen Freshly Baked Cookies soft & chewy house made cookies in assorted flavours V · E	10
Half Dozen Freshly Baked Gluten Free Cookies soft & chewy house made gluten free cookies in assorted flavours GF · V · E	12
Dozen Date Squares chewy bite size oat bar filled with rich sweet dates V · E	36
Dozen Berry Crumble Bars a buttery shortcrust layered with tangy berry filling, cream cheese and topped with oat streusel V · E	36
Dozen Frosted Brownies a fudgy bite-sized brownie topped with a sweet fudge frosting V · E	36

ADD-ONS

per guest

Hot French Fries V	6
Tator Tots V	6
House Made Potato Chips with chipotle aioli V · E	5
Vegetable Cups V	8
Fruit Cups V	6
Yogurt Parfait with Greek yogurt, berry compote, honey and granola V	6
Nanaimio Bar Parfait chocolate graham coconut cake, whipped custard and dark chocolate whipped ganache V · E	8
Chocolate Mousse Parfait vegan chocolate mousse with a light chocolate sponge and vegan cream GF · DF · V · S	4

ADD-ONS

per dozen

Salad Cups with gem lettuce, grape tomatoes, radish, white wine herb vinaigrette	36
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LUNCH *menu*

SANDWICH PLATTER

16/guest

Caprese

with arugula, basil pistou, balsamic reduction, bocconcini | V · E

Montreal Smoked Meat

with dill pickles, Swiss cheese and mustard aioli | E

Chicken Salad

with celery, red onions, green onions, mixed greens, white cheddar and herb aioli | E

Grilled Vegetable

with olive oil, mixed greens, tomato, bocconcini | V · E

Tuna Salad

with celery, green onions, capers, mixed greens and herb aioli | DF · E

House-Made Smoked Ham

with mixed greens, tomatoes, cheddar cheese and mustard aioli | E

SHARABLE SALADS

per guest

Prairie Greens

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

10

Garden Greens

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

11

Chili Peanut Noodle Salad

with vermicelli rice noodles, sweet chili sauce, red peppers, carrots, cucumber, green onion, cilantro, peanuts and tamari soy | GF · DF · V · CS · S · N

11

Street Corn Pasta Salad

with roasted corn, macaroni, jalapeño, red onion, feta cheese, smoked paprika and lime aioli | GF · V

11

Smashed Potato Salad

with mini potatoes, grainy mustard, sliced fennel, cornichon, green onion and tarragon vinaigrette | GF · DF · V

12

Caesar Salad

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

10

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BUILD YOUR OWN *buffet*

CHOICE OF

1 salad | 1 side | 1 main | 1 dessert
2 salads | 2 sides | 2 mains | 1 dessert

45/guest
70/guest

SALADS

Prairie Greens

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

Garden Greens

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

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 · V

Roasted Pear & Fennel Salad

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

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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BUILD YOUR OWN *buffet*

CHOICE OF

1 salad | 1 side | 1 main | 1 dessert
2 salads | 2 sides | 2 mains | 1 dessert

45/guest
70/guest

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 Parfait

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

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

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Reception

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

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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

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



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	

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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



Dinner

BUILD YOUR OWN *buffet*

OPTIONS

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 · V

Garden Greens

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

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 · N · V

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 · V

Roasted Pear & Fennel Salad

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

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 · N · V

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 Parfait

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

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



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.

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Beverage

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 HIGBALL

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 HIGBALL & 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 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.

