GREAT EVENTS CATERING

PLATED DINNER MENU

FRESH, ARTFUL & INSPIRED CUISINE



ANTIPASTO COURSE

OPTIONAL UPGRADE
SERVED FAMILY OR BUFFET STYLE

ANTIPASTO COURSE

ARTISAN CHARCUTERIE
dry salami, prosciutto, chorizo, pate, locally made black pepper pepperoni, Spruce Meadows aged cheddar, assorted olives, grainy mustard, port wine jelly, mixed pickled and olives, baguette (GF available upon request)

CANADIAN CHEESE BOARD
Spruce Meadows white cheddar, swiss, marble, brie, blue, monterey jack, gouda, dried fruit, grapes, gourmet crackers and raincoast crisps (V/GF available upon request)

PASSED HORS D'OEUVRES

BUTLERED BEFORE DINNER
CHOICE OF 2 HOT OR COLD HORS D'OUEVRES
CHOICE OF 3 HOT OR COLD HORS D'OUEVRES

COLD SELECTION | PASSED HORS D'OEUVRES

CUBAN CHICKEN SANDWICH STICKS
grainy mustard dipping sauce

PROSCIUTTO AND FIGS
with mascarpone cheese on a designer spoon

IN HOUSE SMOKED SALMON POCKETS
tarragon cream and fennel

CHINESE EGGPLANT ROLLS
feta mousse and carrot pesto

BRISKET CRISPS
goat cheese cream and shishito pepper

CAESAR MARINATED SHRIMP SKEWER
with a garlic crema

VEGAN AUBERGINE SUSHI
with avocado mayo

OPEN FACE ITALIAN CRISPS | selection of 3
ROASTED TOMATO | goat cheese, basil chiffonade
PORCHETTA | spiced tomato jelly, squash
CRISPY PROSCIUTTO | brie cheese, grilled asparagus
CHARCUTERIE | genoa, ricotta, gem tomato, artichokes
ITALIAN CHICKEN | spiced hummus, olive tapenade

CRISPY TOASTS | selection of 3
ITALIAN | prosciutto, radish, mascarpone ricotta, pistachio
AVOCADO | grilled vegetables, asiago
CAPONATA | goat cheese, green onions
WILD MUSHROOMS | carmelized ramps, feta mousse
CHICKEN CAPRESE | balsamic droplets

CARAMELIZED ONION TARTLETTES
chive, creme fraiche

LEMONGRASS CHICKEN BITES
pickled cucumber remoulade



PASSED HORS D'OEUVRES

BUTLERED BEFORE DINNER

CHOICE OF 2 HOT OR COLD HORS D'OUEVRES
CHOICE OF 3 HOT OR COLD HORS D'OUEVRES

HOT SELECTION | PASSED HORS D'OEUVRES

CHICKEN ARANCINI
smoked tomato jam

CHICKEN, BEEF OR VEGETARIAN GYOZA
with Japanese dipping sauce

GRILLED HAWAIIAN BEEF SKEWER
spiced garlic aioli

MINI SHEPHERD'S PIE
savoury ground beef and vegetables in a light pastry shell topped with mashed potatoes

THAI CHICKEN SATAY
with coconut satay sauce

ADOBO BEEF SHORT RIB BITES
with poblano corn salsa

COCONUT SHRIMP LOLLIPOPS
two shrimp with a pepperoncini aioli

CRISPY SHRIMP TEMPURA
with a bang bang sauce

INDO-ASIAN LAMB SATAY
Asian masala glaze

WILD MUSHROOM ARANCINI
smoked tomato jam

CHICKEN, BEEF OR VEGETARIAN SAMOSAS
mango balsamic chutney

SWEET POTATO FRITTER
with Sriracha dip

WILD MUSHROOM TART
with chive royale

REUBEN SAMMY
with dijon aioli



PLATED DINNER MENU

PLATED DINNERS INCLUDE:

ARTISAN BREADS, ICE WATER SERVICE, COFFEE & TEA SERVICE, CATERING EQUIPMENT | **MINIMUM 3 COURSES REQUIRED**

DINNERWARE PACKAGE
INCLUDES WHITE CHINA PLATES, STAINLESS STEEL CUTLERY, & FOLDED LINEN NAPKINS

SOUP SELECTION | CHOICE OF ONE

HUNGARIAN MUSHROOM
caramelized mushroom and dill

CURRIED CAULIFLOWER
roasted cauliflower rice and fresh herbs

SHRIMP BISQUE
caviar waffle stick and microgreens

BRAISED LEEK AND POTATO
potato donut and crunchy leaves

CARAMELIZED CARROT AND ONION
saffron crème fraiche and candied carrot

SALAD SELECTION | CHOICE OF ONE

LEAFY GREENS
artisan greens, cucumber carpacio, hot house petit tomatoes, watermelon radish, organic honey tahini vinaigrette

CAESAR ROMAINE GREENS
baby romaine leaves, herbed bread crisp, crispy capers, garlic aioli, spiced parmesan

CAPRESE FAN
hot house roma tomato, fresh mozzarella slices, pine nuts, crunchy basil, carrot top pesto.

FARMER'S FIELD GREENS
golden beets, celery root, cucumber, carrots, radish, orange segments, crème fraiche, orange champagne dressing

FENNEL WATERCRESS CITRUS
shaved fennel, local watercress greens, citrus, slivered almonds, fennel fonds, white balsamico

ZUCCHINI RIBBON
green zucchini, yellow zucchini, baby gem tomato, artisan leaves, saffron chantilly

PALATE CLEANSER | OPTIONAL UPGRADE

HONEY LEMON AND THYME SORBET
with lemon water

GREEN APPLE SAUVIGNON BLANC
with lime zest



ENTRÉE SELECTION

FOR MORE THAN ONE ENTRÉE SELECTION (MAXIMUM 2 MEAT OPTIONS), EXACT NUMBERS ARE REQUIRED IN ADVANCE WITH PLACE CARDS INDICATING MEAL SELECTIONS

POULTRY

ROASTED GARLIC CHICKEN BREAST
chanterelle mushroom pan jus

GRILLED MEYER LEMON CHICKEN BREAST
caramelized shallot glaze

SPRING ONION AND SPINACH CHICKEN ROULADE
wild onion and paprika cream sauce

TOMATO STUFFED CHICKEN PICATTA
charred citrus caper sauce

SMOKED FENNEL AND CHERRY DUCK BREAST
cherry red wine plum reduction

BACON WRAPPED TURKEY BREAST
dijon roasted wtih dried fruit and bread stuffing wrapped in peppered bacon with a savory jus

BEEF, LAMB, PORK

HERB CREAMED SHALLOT ALBERTA BEEF SIRLOIN
pearl onion bourbon demi

RED WINE BRAISED SHORT RIB
cherry shoyu glaze

PINK PEPPERCORN ALBERTA STRIPLOIN
wild braised ramp and lemon jus

MUSTARD SEED PORK TENDERLOIN
red onion and bacon garlic pan jus

CHIMICHURRI LAMB SHANK
micro mint jus

CERTIFIED ANGUS BEEF TENDERLOIN, PRIME RIB AND RACK OF LAMB | PRICE UPON REQUEST

SEAFOOD

TOMATO LEMON BUTTER SALMON FILET
creole verde dill sauce

SWEET SAMBAL TROUT FILET
mango corn salsa and spring onion oil

VEGETARIAN | *VEGAN

CAULIFLOWER SFORMATO | (V)
charred kale and a parmesan rose sauce

*GRILLED ASIAN BRINJAL ROLL | (V)
roasted pepper, vegan feta, white bean, porcini cashew sauce

CAPRESE STUFFED PORTOBELLO | (V) balsamic
poached portobello, buffalo mozzarella, roasted house tomato, goat cheese mousse

WILD MUSHROOM AND ONION WELLINGTON | (V)
grilled vegetable compote

*GREEK LENTIL STUFFED PEPPER ROULADE | (V)
yellow lentils, green onions, celery, carrot, beefsteak tomatoes, white wine tomato broth

PLATED DINNER

VEGETABLE SELECTION | CHOICE OF THREE

POPLAR BLUFF DIJON ROASTED CARROTS
ASPARAGUS WITH MALDON SALT
HONEY ROASTED CAULIFLOWER
GRILLED MINI SWEET PEPPERS
FIRE ROASTED GREEN BEANS
BABY CHIOGGIA BEETS

STARCH SELECTION | CHOICE OF ONE

SMASHED HERB POTATO CAKES
RICE PILAF WITH LEMON RIND
WHIPPED ROASTED GARLIC POTATOES
LEMON HERB FINGERLING POTATOES
TRUFFLE & HERB POTATO STACKER
ADD $2.00 PER PERSON
POTATOES AU GRATIN
ADD $3.00 PER PERSON

CHILDREN'S PLATED DINNER ENTRÉE | CHOICE OF ONE

ALL CHILDREN'S DINNERS ARE ACCOMPANIED BY A SIDE SALAD AND DESSERT

GOLDEN CHICKEN TENDERS
with roasted potato wedges, plum sauce and ketchup

HOMEMADE MAC AND CHEESE
with garlic crisp and side of ketchup

MINI BEEF SLIDERS
with cheddar, lettuce, tomato, potato wedges and side of ketchup

SALAD SELECTION
caesar salad
green salad
veggies and dip

DESSERT SELECTION
fruit salad cup
chocolate brownie
chocolate or vanilla cupcake



DESSERT SELECTION

CHOICE OF ONE

MANY OF OUR ITEMS CAN BE MODIFIED TO ACCOMMODATE SPECIAL DIETS

CREME BRÛLÉE | (GF)
choice of vanilla, chocolate, honey lavender or drunken peach served with fresh fruit garnish

NEW YORK CHEESECAKE
with mixed berry compote, lemon cream or turtle cheesecake with candied pecans and chocolate caramel drizzle. GF upon request.

FRANGIPANE APPLE TARTE TATIN
caramelized apples, red wine reduction, vanilla bean chantilly cream

CHOCOLATE PRALINE CAKE
dark chocolate biscuit served with choice of caramel brandy sauce or blood orange brandy sauce

SALTED CARAMEL LAYERED CAKE
caramel jus, salted chocolate caramel

LEMON MERINGUE TART
lemon curd, italian meringue, fresh berries

FERRERO ROCHE DOME
decadent chocolate hazelnut mousse

CLASS1C ROSSO T1RAM1SU
masala poached cherries

RASPBERRY PAVLOVA | (GF)
chantilly cream and mixed berries

CHOCOLATE DECADENCE CAKE | (VEGAN | GF)
raspberry cherry coulis, fresh berries, coconut whipped cream

PETITE PLEASURES | BUFFET STYLE
Assortment of mini desserts including mini creme brulee, chocolate covered strawberries, cake pops, éclairs, blueberry lemon tart, bailey's chocolate mousse tulip cup and fresh fruit skewers, displayed with fancy risers and decorated to compliment your event (based on 4 per person)



TERMS & CONDITIONS



RESPONSIBILITY OF THE CONVENER OF THE EVENT

The guaranteed guest count is due 5 business days prior to event. If it is not received, the original number quoted or actual number served, whichever is greater, will be prepared and invoiced.

Notice of dietary considerations (allergies/vegetarian requests etc.) is due 3 business days prior to event.

ORDERING INFORMATION | GENERAL

Food and beverage prices are subject to 18% service and setup charge (please note this is not a gratuity) and 5% GST. Prices are subject to change but will be guaranteed 6 months prior to your event.

Please see booking contract for cancellation details. Minimum order is for 40 people. If less than 40 guests are in attendance, a $180.00 flat rate surcharge and a 4 hour minimum labour charge will apply.

REGULATION INFO

HEALTH AND SAFETY

Great Events Catering must provide all food and beverages with the exception of wedding cakes. Great Events Catering prohibits guests from removing any food or beverage products from a function unless a waiver is signed.

AGLC AND ALCOHOL SERVICE

In support of responsible beverage service, Great Events bar staff will not serve any guest who appears intoxicated. Liquor service is not permitted before 10:00am and after 1:00am. Proof of age (photographic government-issued ID) may be requested from any guest, and required from those who appear to be under 25 years of age.

ALLERGY INFORMATION

Menu items may contain or come into contact with wheat, eggs, nuts and dairy products. Due to the nature of some allergies and intolerances, we strongly recommend ordering a seperate plate for anyone with severe allergies. Guests with life-threatening allergies should avoid any food at the event.

SERVICE POLICY | LABOUR CHARGES

Labour charges wait staff: $30.00 per hour
Labour charges supervisors: $35.00 per hour
Labour charges chefs: $40.00 per hour
Labour charges are applicable for a minimum of 4 hours

Note: statutory holiday rates will apply for labour charges

CONTACT US FOR MORE INFORMATION:
Great Events Catering: 403.256.7150
Email: info@greateventsgroup.com
greateventscatering.ca

GREAT EVENTS CATERING