

HORS D'OEUVRES

All pricing is per dozen. All hors d'oeuvres are served buffet style. Butler service is an additional \$6 per dozen. Packages do not include the Spicy Salmon Roll or Nigiri Sushi.

Hot Hors d'oeuvres

Vegetable Spring Roll with Plum Sauce	\$40
Shrimp Dumpling with Sweet Chili Sauce	\$38
Tempura Shrimp with Sriracha-Lime Cocktail Sauce	\$44
Grilled Cheese Mini with Spicy Tomato Dip	\$40
Salt and Pepper Chicken Wings	\$38
Red Hot Chicken Wings with Blue Cheese Dip	\$38
Korean BBQ Meatballs	\$38
Teriyaki Turkey Meatball	\$40
Vegetable Samosa with Mint Riata	\$38
Mini Crab Cakes with Preserved Lemon Aioli	\$43
Vegetarian Mini Quiche	\$40
Smoked Salmon Mini Quiche	\$41
Mozzarella Arancini Ball with Marinara Sauce	\$39
Beef Slider with Roasted Garlic Aioli and Smoked Cheddar	\$48
Pulled Pork Slider with Pretzel Bun and Coleslaw	\$48
Jalapeno and Cheddar Fritter with Honey Sriracha Drizzle	\$40
Chicken Pot Stickers with Dipping Sauce	\$40

Cold Hors d'oeuvres

California Roll with Sweet Soy Sauce	\$43
Spicy Salmon Roll with Sweet Soy Sauce	\$51
<i>*Minimum of 4 dozen</i>	
Nigiri Sushi (assorted types)	\$53
<i>*Minimum of 4 dozen</i>	
Whipped Gorgonzola and Apricot on Crostini	\$40
Shrimp Ceviche on Cucumber	\$48
Potato Pancake with Sour Cream and Caviar	\$41
Classic Bruschetta on Garlic Crostini	\$40
Caprese Skewer	\$40
Eggplant Caponata on Lentil Wafer	\$40
Olive, Prosciutto and Cucumber Skewer	\$40
Beef Tataki on Wonton Crisp	\$41

Prices are subject to change. A customary 19% service charge and GST of 5% will be added to price.

STATIONS

All carving stations include 2-hours of service.

Antipasto Station

(minimum 50 guests)

Antipasto Station with Charcuterie, Cheeses, Roasted Vegetables, Pickles, Olives, Crackers and Baguette

\$37/person

Ramen Noodle Station

(Chef Attended, minimum 50 guests)

Ramen Noodle with Mushroom Broth and Traditional Condiments

\$42/person

Alberta Beef Carving Station

(Chef Attended, serves 50 guests)

Herb Crusted Beef with Rolls and Horseradish

\$425

Calgary Pork Loin Carving Station

(Chef Attended, serves 30 guests)

Pork Loin with Pineapple Chutney and Pretzel Buns

\$300



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RECEPTION PACKAGES

All hors d'oeuvres are served buffet style.

Hors d'oeuvres Package

(minimum 50 guests)

Choice of Four Types of Hors d'oeuvres,
8 Pieces Per Person

\$35/person

Small Bites

(minimum 50 guests)

Cheese and Fruit Display

Vegetable Crudité and House Dips

Choice of Four Types of Hors d'oeuvres,
8 Pieces Per Person

\$42/person

Alberta Beef

(minimum 100 guests)

Cheese and Fruit Display

Choice of Four Types of Hors d'oeuvres,
8 Pieces Per Person

Chef Carved Beef with Crusty Rolls and Horseradish

\$59/person

Chinatown

(minimum 50 guests)

Assorted Maki Rolls

Rice Noodle Salad with Crispy Tofu and
Sesame Soy Vinaigrette

Spring Roll with Plum Sauce

Shrimp Dumplings with Sweet Chili Sauce

\$58/person

*Prices are per person and subject to change. A customary
19% service charge and GST of 5% will be added to price.*

ENHANCEMENTS

Chocolate Fondue with Fresh Fruit <i>(minimum 25 guests)</i>	\$19/person
Assorted French Pastries	\$29/dozen
Cheese Board with Crackers <i>(minimum 10 guests)</i>	\$19/person
Charcuterie Board and Baguette <i>(minimum 10 guests)</i>	\$20/person
Seasonal Fresh Fruit <i>(minimum 10 guests)</i>	\$9/person
Crudité with House Dips <i>(minimum 10 guests)</i>	\$10/person
Tortilla Chips and Salsa	\$38
Pretzels, Potato Chips and Peanuts <i>(serves 10 guests)</i>	\$40
White Cheddar Popcorn <i>(serves 10 guests)</i>	\$30



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