

ENMAX
CENTRE

2019/2020 MENU

welcome

ENMAX Centre team is committed to supporting our neighbours, our local farmers and our community by **SOURCING SEASONAL, REGIONAL AND SUSTAINABLE INGREDIENTS** as often as possible.

We are **LEADERS IN HOSPITALITY** when it comes to preparation, plating and servicing.

We reduce waste by limiting disposable items,

We operate a waste management system.

Local food is **TASTIER, HEALTHIER** and **SUPPORTS OUR ECONOMY.**

It's not only the **SMART** thing to do, it is the **RIGHT THING TO DO.**

We strive to create unique and delicious menus using amazing flavour profiles and ingredients. We have over 1600 recipes in our portfolio. If you don't see what you are looking for let us know and we will customize a menu to your budget and vision.



Our talented culinary team can turn many of your menu selections into vegan, vegetarian, gluten free or lactose free dishes. Ask your Event Planner for more information. Use the symbols below to identify options that already respond to some of the most common dietary concerns.

Vegan  Gluten Free 

Food and beverage charges are subject to all applicable taxes and a 16% gratuity.

catering & events

The Corporate Catering Team at ENMAX Centre believes every event should be a truly unique occasion. Our professional event staff will work closely with you to design a fully customized event that suits your specific needs. Choose from a delectable buffet or our formal multi-course plated dinners. Coffee and tea service is complimentary with all catering packages.

We offer a complete range of room layouts including: tradeshow, mix 'n' mingle, banquet, classroom, and conference style. AV equipment is available including a projector, portable screen, and a small stage and podium for speaking engagements.

Our team strives to set the precedent for service and atmosphere at an affordable price. We are devoted to creating an unforgettable event that is unique to you.



be a guest at your own party

From parties, weddings, galas, corporate development, grand openings, and fund raising, ENMAX Centre is dedicated to providing you outstanding hospitality and attention to detail, all while upholding the standards of excellence in catering that we are known for.

Options! ENMAX Centre catering has over 1600 menu items. If you do not see what you are hoping for, please collaborate with your event planner to develop an exciting custom menu to match your budget and vision.

Set-Up & Clean-Up

From start to finish, ENMAX Centre's experienced catering crew takes care of all the daunting details in setting up before guests arrive and cleaning up after they depart. Sit back, and enjoy the party.

Celebrate Great Times

ENMAX Centre's catering room is a premier, luxury event venue located within the ENMAX Centre offering elegant surroundings, with thoughtful planning and an impeccable level of personalized service. ENMAX Centre delivers a decidedly different experience. Soaring windows, natural light, and a convenient location make ENMAX Centre a perfect venue for everything from weddings to corporate functions and galas. From large to small, concerts to sports, weddings to corporate functions, we are the event specialists.

Rentals & Staffing

Chairs, tables, linens, napkins, chafers, dinnerware, flatware, and glassware. ENMAX Centre offers outside rentals for all your offsite catering needs.



breakfast

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Vegan  Gluten Free 

the continental

Chilled orange and apple juices

Bakery basket of croissants, danishes, and signature muffins

Preserves and butters

Roasted blend coffee, decaf, and assorted teas

*baked goods are based on 1.5 pieces per person

\$8.95 per person

Add sliced fruit for \$2.95 per person  

the super continental

Chilled orange and apple juices

Bakery basket of scones, danishes, and signature muffins

Preserves and butters

Yogurt with granola, dried fruits, almonds, and assorted seeds

Fresh fruit platter  

Roasted blend coffee, decaf, and assorted teas

*baked goods are based on 1.5 pieces per person

\$12.95 per person

the basic

Roasted blend coffee, decaf, and assorted teas

Scrambled eggs

Sausages

Hash browns

Oranges

Roasted blend coffee, decaf, assorted teas

\$10.95 per person



buffet breakfast

Chilled orange and apple juices

Yogurt with granola

Selection of fresh fruit and berries 

Bakery basket of assorted scones, croissants, danishes, and signature muffins

Preserves and butters

Roasted blend coffee, decaf, and assorted teas

*baked goods are based on 1.5 pieces per person

add your choice of one of the following:

- Fresh scrambled eggs, English style pork “bangers”, home fried potatoes
- Egg frittata filled with ham, vegetables and cheeses with toast, butters and preserves
- Waffles with maple syrup, blueberry compote, and whipped cream, bacon, and turkey sausage
- BYO Southwest egg wrap—scrambled eggs, bacon bites, onion, red pepper, mushroom, cheeses, salsa, and sour cream

\$16.95 per person



plated ENMAX breakfast

Chilled orange juice

Roasted blend coffee, decaf, and assorted teas

Basket on each table with signature muffins, danishes, and croissants

Preserves and butters

choose one entrée:

Southwest breakfast quiche with salsa

Ham, vegetable, and cheese frittata

Hand-dipped French toast with maple syrup & berries

entrées are accompanied by:

Bacon, English style pork "bangers", baked tomato Provençale, and sautéed homestyle potatoes and onions

\$22.95 per person

Add fruit platter pre-set on each table for \$3.95 per person



breakfast enhancements

Cold smoked salmon lox	\$6.95/pp
Waffles with blueberry compote & maple syrup	\$3.95/pp
Gluten free muffins 	\$3.25/ea
Vegan tofu frittata 	\$7.95/pp
Toast and bagel station with gluten free options preserves, cream cheese, and butters	\$4.95/pp
Breakfast burritos with salsa and sour cream	\$6.95/pp
Eggs benedict—poached egg and Canadian bacon on an English muffin, traditional hollandaise sauce	\$8/pp
Build your own omelette station—mushrooms, diced peppers, ham, tomatoes, Monterey jack, cheddar cheese, green onion *requires uniformed Chef at \$60 per Chef based on a minimum 2 hour period	\$10/pp
The Mason—granola, Greek yogurt, and fresh fruit	\$6.95/pp
Cold cereal station	\$4/pp
Steel cut oatmeal with milk, cinnamon, and raisins	\$3/pp



refreshments

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Vegan  Gluten Free 

beverages

Roasted blend coffee, decaf, and assorted teas

Half urn/20 cups	\$30
Full urn/40 cups	\$60
Selection of traditional and herbal teas (carafe/8 cups)	\$14
Hot chocolate (carafe/8 cups)	\$14

Chilled fruit punch or iced tea

2 litres	\$14
4 litres	\$27
7 litres	\$48
15 litres	\$95

Chilled fruit juices—apple, orange, cranberry, or pineapple

Assorted soft drinks	\$1.75 per can
Assorted juice	\$2.25 per bottle
Aquafina water	\$3 per bottle
Spring water	\$2 per bottle
Pellegrino or Perrier sparkling water	\$3.25 per bottle

Hydration Station—ginger peach, cucumber mint, rosemary berries, mint berry

7 litres	\$20
15 litres	\$42



break items

By the dozen selection of freshly baked seasonal muffins, low fat muffins, danishes, and croissants	\$26
Gluten free muffins 🚫	\$39
Large, decadent croissants	\$26
Assorted Chef's dessert squares and cakes	\$24
Cookies	\$24
Bagels served with cream cheese, butter, and assorted preserves	\$36
Chocolate dipped strawberries	\$30
Granola bars	\$21
Protein bars	\$30
Assorted chocolate bars	\$22
Pastel French macarons (min. 3 dozen)	\$39
Popcorn bar with candy	\$60
Individual bags of chips	\$22
Marble Slab ice cream sandwiches	\$78
White chocolate brownies	\$24
Cinnamon buns and cream cheese	\$39
Seasonal desserts & fruit	\$36



break stations

mid-morning break

Variety of sweet breads

Assorted croissants

Fresh fruit salad 🌿

Roasted blend coffee, decaf, and assorted teas

\$9.95 per person

health break

Greek yogurt parfait made with fresh fruit and topped with granola

Low fat muffins & gluten free muffins 🚫

Roasted blend coffee, decaf, and assorted teas

\$8.95 per person

so very sweet

Assorted squares and cakes

Chocolate dipped strawberries

Candies

Roasted blend coffee, decaf, and assorted teas

\$12.95 per person

ice cream lovers

Scoops of chocolate, coffee, and vanilla ice cream

Mixed berry sauce, chocolate sauce, caramel sauce, fresh fruit slices, and whipped cream with sprinkles, candies, and nuts (optional)

Roasted blend coffee decaf, and assorted teas

\$11.95 per person



break stations

cookies & cream

Variety of Chef's gourmet cookies
Assorted childhood favourite cookies
2%, chocolate, and almond milk
\$8.95 per person

gluten free

Trail mix
Popcorn
Crudité and hummus
Apples, bananas, and oranges 
Cucumber mint and rosemary berry hydration station
\$9.95 per person

candy accents

Colourful selection of sweets and treats for your guests to enjoy. Selection of hard, soft, sour, and sweet candies.
\$5 per person

edible candy centre pieces based on number of guests per table.



lunch

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Vegan  Gluten Free 

sit down plated lunch

starter:

choose one salad or soup

Salads

Baby kale and spinach salad with pecans, dried cranberries, cucumber, and vinaigrette

Caesar salad with romaine hearts, Parmigiano-Reggiano, croutons, bacon bites, and creamy bacon dressing

Mixed hot house greens, peppers, carrots, baby tomatoes, and raspberry vinaigrette

Soups

Roasted red pepper, butternut squash, or tomato basil bisque

Loaded baked potato

Minestrone

Chicken tortilla

Vegan vegetable 

entrée:

all entrées are served with Chef's choice of starch and vegetable

Choose one:

Roast beef with horseradish and gravy

Creamy coconut chicken

Stuffed pork loin with chorizo and peppers

Baked salmon in Chef's signature sauce

Stuffed pepper 

Chef's signature bolognese pasta



sit down plated lunch

continued

dessert:

Choose one:

Panna cotta—berry mint, strawberry, or apple caramel

Carrot cake

Chocolate torte 🚫

Strawberry blonde

Lemon custard flan with whipped cream

Pecan flan

Turtle cheesecake 🚫

lunch also includes:

Bakery rolls and butter

Roasted blend coffee, decaf, and assorted teas

\$25 per person



wrap it up

Chef's inspired soup

choose two salads:

Asian noodle

Potato salad

Creamy pasta salad

Greek vegetable with feta

Garden salad with tomatoes, cucumber, and a savoury vinaigrette

Baby spinach with strawberries, almonds, red onion, and mushrooms

Caesar salad with romaine hearts, asiago, bacon bites, croutons, and creamy garlic dressing

assorted wraps—an array of large soft tortillas with the following fillings:

Oven roasted beef with greens and horseradish mayonnaise

Roast turkey with coleslaw cranberry and sage aioli

Ham with swiss and Dijon

BBQ chicken with ranch, lettuce, and tomato

Roasted vegetable medley with hummus and sprouts

lunch also includes:

Fresh baked cookies and assorted dessert squares with gluten free options

Fruit platter  

Roasted blend coffee, decaf, and assorted teas

\$17 per person

executive sandwich

choose one soup:

Roasted red pepper, butternut squash, or tomato basil bisque

Loaded baked potato

Minestrone

Chicken tortilla

Vegan vegetable 

choose two salads:

Garden salad with kale and crisp vegetables with a variety of dressings

Asian style noodle

Original potato bacon salad

Chef's savoury pasta salad

Strawberry and spinach salad

Caesar salad

Assorted sandwiches featuring breads and wraps (gluten free available by pre-order):

Black forest ham, swiss, lettuce, and tomato

Egg salad with sprouts

Montreal smoked meat with swiss, Dijon, lettuce, and tomato

Roast turkey

Grilled vegetables with hummus

lunch also includes:

Assorted dessert squares with gluten free options

Fresh sliced fruit  

Roasted blend coffee, decaf, and assorted teas

\$18 per person, served buffet style

build your own buffet

buffet includes:

Soup of the day

Asian style noodle salad

Hot house greens with variety of dressings ✓ 🚫

Quinoa salad ✓

choose one entrée:

all entrées are served with Chef's choice of starch and vegetable

Creamy coconut chicken 🚫

Chicken and pork skewers with tzatziki 🚫

BBQ smoked beef brisket and pulled pork with brioche

Butternut squash ravioli

Ginger beef

Chicken penne

Vegan vindaloo ✓

Curried butter chicken 🚫

Add an additional entrée for \$4/pp

\$21 per person, served buffet style



a little Italy buffet

Tomato basil bisque

Caesar salad with romaine hearts, Parmigiano-Reggiano, smoked bacon bites, and housemade croutons side

Hot house organic greens, roma tomatoes, and Italian style dressing

Parmesan chicken or bruschetta chicken

Italian sausage with peppers and onions

Bolognese pasta

Tuscany inspired garden vegetable medley

Assorted bakery rolls, focaccia, butter, and balsamic vinegar/oil

Tiramisu and lemon squares

Fruit platter  

Roasted blend coffee, decaf, and assorted teas

\$26 per person, served buffet style

simplicity

Crudités & dip

Assorted pickles

Tossed greens with a variety of dressings

choose one hot sandwich:

Smoked brisket served with brioche

Grilled chicken breast with guacamole and salsa served on focaccia

Carolina in house smoked pulled pork with brioche

Ham and swiss baked with Dijon on hoagie roll

Po'boy breaded shrimp sandwiches

Philly style cheesesteak

Tuna melt with a blend of gourmet cheeses on an English muffin

Assorted cookies

Fruit platter  

Roasted blend coffee, decaf, and assorted teas

\$15.95 per person

BYO buffet selections

choose one

- Beef tacos with condiments, sauces, hard and soft shells, vegetables, cheeses, mexi fries
- Fish and chips with tartar, cocktail sauce, relishes, vinegars, and coleslaw
- Stir-fried chicken, vegetables, noodles, rice, and fortune cookies
- Cabbage rolls, kielbasa, salads, mashed potatoes
- Chicken fajita with condiments, sauces, soft shells, vegetables, cheeses, and waffle fries
- Pasta with Bolognese and Alfredo, Caesar salad, garlic bread, and cheeses
- Mediterranean with pork souvlaki, Greek salad, rice pilaf, tzatziki, hummus, and pita bread
- Bunwich—assorted buns, ham, beef, turkey, smoked meat, tuna salad, chicken salad, vegetables, cheeses, pickles, condiments, sauces, Chef's soup, pasta salad, and dessert squares
- Burgers, brioche, condiments, vegetables, cheese, bacon, mushrooms, wedge fries, and organic greens

Each selection comes with Chef's squares & cookies

Roasted blend coffee, decaf, and assorted teas

\$18.95 per person



dinner

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Vegan  Gluten Free 

salads

- Mixed medley of organic greens with our raspberry vinaigrette
- Caesar salad with romaine hearts, Parmigiano-Reggiano, bacon bits, croutons, and a creamy garlic dressing
- Baby spinach, red onion, strawberries, and mushrooms, with our signature vinaigrette
- Potato salad
- Pasta salad with your choice of creamy or olive oil dressing

Side \$2 per person

Entrée \$8 per person

Plated add \$2 per person

soups

- Bolognese Zuppa Alla—features seasoned ground beef, tender rotini, red and green peppers, and sausage in a creamy tomato both accented with garlic and Parmesan cheese
- Butternut squash, roasted red pepper, or tomato basil bisque
- Vegetable vegan—carrots, tomatoes, beans, and red lentils, with aromatic herbs and a dash of balsamic vinegar 
- Chicken corn chowder—creamy with a hint of jalapeno and dash of lime, zesty chowder with chicken and sweet red peppers
- Chicken tortilla—southwestern-infused flavours, seasoned chicken, corn, black beans, and peppers simmered with fragrant spices
- Mushroom and sautéed onion bisque—sautéed button Portobello and shiitake mushrooms accented with herbs and sherry wine for a velvety indulgent twist

Side buffet add \$3 per person

Entrée \$8 per person

Plated add \$2 per person

Lobster bisque add \$5 per person

entrées

Chicken breast stuffed with goats cheese, sautéed spinach, sundried tomatoes, roasted pine nuts	\$26
Alberta carved beef served with horseradish and pepper-corn sauced	\$27
Pork loin stuffed with chorizo and peppers	\$27
Oven seared salmon fillet with Beaujolais and tomato beurre blanc	\$27
Vegan option 	\$26
Prime rib with Bordeaux reduction	\$31
Tenderloin with rosemary and thyme demi-glace	\$35
Sautéed veal Oscar topped with asparagus spears, crab, and hollandaise	\$35
Baby back pork ribs	\$27
Creamy coconut chicken	\$26

Entrées include Chef's choice of starch, vegetables, and tossed greens

Assorted rolls and butter

Roasted blend coffee, decaf, and assorted teas

desserts

Black forest 	\$4/pp
Cherry whiskey cheesecake	\$4/pp
Turtle cheesecake	\$5/pp
Red velvet cake 	\$4/pp
Carrot cake	\$3/pp
Black out torte	\$3/pp
Caramel pecan pie	\$3.50/pp
Lemon custard flan	\$3/pp
Chef's assorted	\$4/pp
Chocolate caramel mousse	\$3/pp
Pistachio panna cotta	\$3/pp

classic buffet

choose two salads:

Hearts of romaine Caesar salad with housemade croutons and Parmigiano-Reggiano

Mixed greens with herb vinaigrette

Parmigiano-Reggiano pasta salad

choose one side:

Scalloped potatoes

Rosemary baby roasted potatoes

Garlic mashed potatoes

Basmati rice

Tomato basil farfalle

Ratatouille

Quinoa pilaf

Stuffing

choose two entrées—comes with seasonal vegetables:

Carved roasted beef with gravy and horseradish

Creamy coconut chicken

Carolina style smoked pork loin with BBQ and apple crush

Salmon in tarragon butter sauce

Sage rubbed turkey with gravy

Asian noodles with tofu and vegetables marinated with rice wine and ginger 

Lobster shrimp ravioli in lemon dill alfredo

Chef's ravioli tomato and fresh herb sauce

choose one dessert:

Assorted cheesecakes

Panna cotta

Fresh sliced seasonal fruit platter  

Chocolate lover's desserts

Includes seasonal vegetable medley, rolls, butter

Roasted blend coffee, decaf, and assorted teas

\$31 per person



deluxe buffet

salads and platters:

Artisan deli meats and cheese board
Asian cabbage slaw with sesame
Antipasto and crudité platter
Panzanella salad
Mixed greens with herb vinaigrette

choose two sides:

Scalloped potatoes
Rosemary baby roasted potatoes
Garlic mashed potatoes
Basmati rice
Tomato basil farfalle
Ratatouille
Quinoa pilaf
Stuffing
Cumin scented basmati rice

entrées—served with seasonal vegetables:

Carved AAA Striploin with merlot reduction and horseradish
Honey glazed butternut squash ravioli with brown butter
Fiesta chicken with roasted corn and black bean salsa

choose one dessert:

Wedged fruit and barriers with honey and yogurt dip
Selection of cakes, flans, and cheesecakes

Includes rolls and butter

Roasted blend coffee, decaf, and assorted teas

\$38 per person



dinner buffet packages

choose one:

- Chicken fajitas, black beans, with condiments, sauces, soft shells, vegetables, cheeses, tortilla chips, rice, tortilla soup, tossed salad, and Chef's dessert
- Smoked pulled pork, coconut chicken, loaded potato rolls, coleslaw, honey coconut sweet potatoes, brioche buns, and coconut rice pudding and lemon squares
- Ginger beef, spring rolls, dry ribs, Thai salad, stir fried vegetables, noodles, rice, and fortune cookies and sweets
- Roast beef with gravy and horseradish, mashed potatoes, tossed salad, Chef's vegetables, buns and butter, and a variety of cakes and squares
- Lasagna, caprese salad, tomato bruschetta, tossed salad, Chef's vegetable, Caesar salad, garlic bread, and tiramisu
- Mediterranean with chicken souvlaki, beef souvlaki, tossed greens, Greek salad, rice pilaf, tzatziki, hummus, and pita bread served with fresh fruit
- Butter chicken, vegan vindaloo, aromatic rice, naan bread, seasonal vegetables and Chef's cakes
- Low and low side ribs, smoked BBQ chicken, potato salad, pickle tray, coleslaw, spinach salad, dinner rolls and butter, with white chocolate brownies and cookies
- Southern fried chicken and waffles with honey and sweet mustard, bayou shrimp creole, and dirty rice, with lemon squares

Includes roasted blend coffee, decaf, and assorted teas

\$27 per person



reception

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Vegan  Gluten Free 

reception items

ordered by the dozen

Salmon cakes with dill aioli

Steak morsel skewers with bruschetta and feta drizzled with balsamic glaze

Southwestern spring rolls with salsa

Loaded potato spring rolls

Truffle kissed mac and cheese profiterole

Spinach and feta phyllo triangle

Chicken skewer a la grecque with tzatziki

Bacon wrapped jalapenos and cream cheese

Spicy madras vegetable samosa

Pork satay with pineapple and teriyaki infusion

Seafood canapés

Spanakopita 

Parmesan & black pepper steak fries

Market fresh fruit skewers

Seasoned yam fries with lemon aioli

\$32 per dozen stationary

\$35 per dozen passed



deluxe hot hors d'oeuvres

ordered by the dozen

Pan seared crab cakes with lemon infused aioli

Beef wellington bouchée

Gnocchi with prosciutto and gorgonzola on a tasting spoon

Lobster thermidor in a pastry cup baked with gruyere cheese

\$36 per dozen stationary

\$39 per dozen passed

cold canapés

Smashed avocado crostini

Smoked salmon pinwheel with goat cheese mousse, capers, and red onion

Seared ahi tuna with spiced mango salsa

Beef carpaccio on crostini with horseradish cream and shave daikon

Louisiana style tiger prawn

\$36 per dozen stationary

\$39 per dozen passed

party combo

Housemade meatballs, mozzarella sticks with marinara, southwest spring rolls, waffle fries, chicken dumplings, vegetables and dip

5 dozen of each type per combo, served with nachos and salsa

\$375

specialty items

Chilled shrimp with lemon and cocktail sauce (100 pieces)	\$220
Charcuterie platter featuring assorted cured, smoked, artisanal meats (serves 40)	\$200
Oysters Rockefeller with gruyere and spinach on the half shell (50 pieces)	\$175
Whole baked brie stuffed with brown sugar and pecans en croute and served with croutes de flute and Dijon (serves 40)	\$125
Choice of pizzas (8 slices): spicy chicken, smoked ham, pineapple, and mushroom, angry Italian	\$24 each
Spinach and artichoke dip with cream cheese and asiago, sliced baguettes and tortillas for dipping (serves 40-50)	\$90
Harvest fresh crudité accompanied by our in house chipotle ranch dipping sauce (serves 50-60)	\$60
Cheese board featuring artisanal cheeses from around the globe with seedless grapes, berries, water biscuits, and French bread (serves 40)	\$110
Pretzels, kettle chips, or tortilla chips with salsa	\$8 per basket



cold signature items

by the dozen

Antipasto—marinated vegetables with assorted spreads, crackers, and breads	\$30
Asian vegetable taco—Asian blend of vegetables, light soy glaze, crisp wonton taco shell	\$36
Fruit & cheese kabob—cantaloupe and honeydew balls, Swiss, and Irish Dubliner cheese	\$30
Sausage & cheese kabob—double smoked farmer sausage, cheddar cheese, and grape tomato	\$21
Fresh tomato bruschetta with parmesan crusted crostini	\$18
BLT canapé—crisp bacon, herb leaf, cherry tomato, and roasted aioli on a crostini	\$33
Curried deviled eggs—with bacon and caramelized onion	\$27
Salmon cucumber canapé—fresh English cucumber filled with smoked salmon and dill & lemon cream cheese	\$33
Caprese skewers—tomato, basil, and buffalo mozzarella drizzled with balsamic glaze	\$30



hot signature items

by the dozen

Miniature soft fish tacos served with Asian slaw and cusabi dressing	\$48
Shaved peppercorn beef with horseradish cream on crostini	\$24
Cocktail meatballs in honey garlic	\$21
Spiced chicken fingers with Chef's chipotle ranch for dipping	\$27
Perogy & sausage skewers with sour scream and topped with sauerkraut	\$30
Assorted chicken wings—your choice of flavour: hot, BBQ, teriyaki, buffalo, salt & pepper, roasted red peppers (minimum 24 per flavour)	\$14
Mini quesadilla—filled with a blend of cheese, roasted tomato, and green onion	\$33
Falafels with tzatziki	\$30
Pork bites with chipotle ranch	\$18
Southwest spring rolls with salsa	\$34
Loaded baked potato spring rolls topped with bacon and served with sour cream for dipping	\$30
Mini grilled cheese with tomato basil shots	\$48



enhancements

serve 40 each

Seafood tower	\$560
Candy bar	\$200
Mimosa station—fruit, herbs, pineapple, mango, and orange juice with prosecco	\$320
Sangria bar—fruit, herbs, sweets, and assorted fruit juices, red and white wine	\$320
Sweet & savoury—candy, chocolate, popcorn, trail mix, and crackers	\$180
La grecque—3 types of olives, pickles, pickled onion, radishes, pickled asparagus, pickled peppers, stuffed peppers, cheese spread, baba ghanoush, hummus, pita, and naan	\$280

action food stations

Food stations enhance your reception. Appetizer portions are offered for a maximum of two hours and a minimum of 75 guests. Dinner size portions are available; please ask your event planner for pricing. Enhance your reception with the following stations:

chef attended—the carvery

Smoked pulled pork tacos served with coleslaw

\$4/pp

In house slow braised beef brisket on a slider with housemade BBQ sauce

\$5/pp

Louisiana inspired shrimp po'boy hoagie bun, battered shrimp, creole mustard, lettuce, tomato, mayonnaise, garlic pickle spear, and a side of Louisiana hot sauce

\$7/pp

Roasted sage crusted turkey breast served with cranberry chutney and seasoned mayonnaise served on focaccia

\$6/pp

AAA Alberta striploin sliced with creamed horseradish

\$8/pp

martini mashed potato action station

Mashed potatoes, sour cream, salsa, bacon, chives, cheddar, jalapenos \$7/pp

poutine station

Waffle fries, bacon bites, cheese curds, gravy, and sautéed onions \$5.50/pp

mini beef brisket slider station

In-house smoked beef brisket sliders served on mini brioche with your choice of sweet potatoes & chipotle ranch, house-cut fries & ketchup, or coleslaw \$9/pp

taco 'bout a party!

Choice of ground beef, chicken, or fish, served with mini soft and hard shells, salsa, sour cream, guacamole, (mango salsa and cusabi aioli for fish choice), green onion, beans, lettuce, tomato, peppers, cheese, coleslaw, and jalapenos \$10/pp

banh-mi sandwich station

Vietnamese style banh-mi sandwiches on crispy roll—choose pork or chicken accompanied by shredded lettuce and carrot slaw \$9/pp

asian fusion

Noodles, Asian slaw, bean sprouts, scallions, lime wedges, stir-fried vegetables, sesame seeds, and a variety of sauces \$6/pp, add shrimp, pork, or chicken for \$4/pp

life is a carnival

Warm pretzels and mini pogo sticks with choices of melted butter, honey mustard, mustard, ketchup, and queso dip, popcorn with a variety of seasonings and butter \$11/pp

wafflicious

Belgium waffles, whipped cream, bacon jam, maple syrup, chocolate bits, cherry pie filling, peaches, blueberries, preserves, Nutella, bananas, whipped butter, and sprinkles \$10/pp