

# À la Carte Cocktail Reception

Minimum order of five dozen per selection.

## Hot hors d'oeuvres (Stationed):

### **SURF AND TURF SKEWER**

Selva shrimp and Spolumbo's spicy chorizo, sun dried tomato pesto  
**GF OW**

\$38/dozen

### **ALBERTA BEEF MEATBALLS**

With rustic tomato sauce **GF**

\$38/dozen

### **PETITE TRUFFLE BAKED POTATO**

Asiago cheese, smoked paprika, chives **GF V**

\$32/dozen

### **BOMBAY VEGETABLE SAMOSAS**

Cucumber raita **V**

\$34 /dozen

### **SPICY CHORIZO STUFFED MUSHROOM**

Crimini cap with Zoo Grown microgreens and smoked paprika **GF DF**

\$34/dozen

### **BOWDEN FARM BUTTER CHICKEN SKEWERS**

Tandoori and yogurt marinated chicken **GF**

\$36/dozen

### **MAC AND CHEESE CROQUETTE**

Korean spicy ketchup

\$34/dozen

### **JAPANESE GYOZA**

Chicken dumpling, ponzu chili sauce

\$32/dozen

## Hot hors d'oeuvres (Passed):

### **ROASTED GRAPE TOMATO TARTLET**

Chevre, basil pesto, balsamic glaze **V**

\$32/dozen

### **ALBERTA BEEF YORKIES**

Shaved Alberta beef, natural jus, peas, mint, goat cheese **GF**

\$40/dozen

### **TEMPURA FRIED CAULIFLOWER**

Curry crème fraiche **V**

\$32/dozen

### **COCONUT CRUSTED BRIE**

Cinnamon infused wild berry chutney **V**

\$34/dozen

### **CRISPY ALBERTA PORK BELLY**

Sweet chili lemongrass, chives **DF**

\$34/dozen

### **POLENTA FRIES**

With lemon herb aioli

\$32/dozen

### **ROASTED TOMATO BISQUE**

Crispy basil, cheese mousse **GF V**

\$32/dozen

### **MINI CRISPY MUSHROOM AND CHEESE RAVIOLI**

Ricotta cheese, mozzarella cheese, wild mushroom and rustic tomato sauce **V**

\$34/dozen

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## Cold hors d'oeuvres (Stationed):

### TUNA POKE

Sesame cone, sesame oil, wasabi aioli, black and white sesame seed **ow**

\$40/dozen

### THAI MANGO SALAD ROLL

Pineapple aioli, cucumber slivers  
**GF DF V VE**

\$34/dozen

### SMOKED SALMON ARTISAN CROSTINI

Pickled cucumber, crispy capers, dill creme fraiche **ow**

\$34/dozen

### ROASTED ALBERTA BEEF STRIPLOIN

Black garlic aioli, garlic rubbed crostini

\$36/dozen

### ASSORTED SUSHI AND SASHIMI

Pickled ginger, wasabi **ow**

\$46/dozen

### CALLEBAUT CHOCOLATE DIPPED STRAWBERRIES **GF V**

\$36/dozen

### CHOCOLATE DIPPED OREO **v**

\$40/dozen

## Cold hors d'oeuvres (Passed):

### CITRUS TARRAGON CURED STEELHEAD TROUT BROCHETTE

Pickled shallots, dill crème fraiche, Zoo Grown microgreens **GF OW**

\$36/dozen

### HOUSE SMOKED SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF OW**

\$36/dozen

### SMOKED ROASTED BEET SKEWER

Tarragon crème fraiche **GF V**

\$32/dozen

### LEMON MERINGUE TARTLET

Wild berry coulis

\$34/dozen

### COMPRESSED WATERMELON

Crispy prosciutto, lemon thyme, honey, olive snow **GF DF**

\$32/dozen

### DUCK CONFIT

Mini waffle cone, Zoo Grown preserved sour cherry

\$38/dozen



# À la Carte Cocktail Reception

50 guest minimum.

## Chef Stations:

### CARVED STRIPLOIN OF ALBERTA ANGUS BEEF

AAA Alberta beef Striploin (3oz) seasoned with our special blend of herbs and spices and slowly roasted. Served on freshly baked cocktail buns with an assortment of condiments.

**\$15/person**

*Upgrade to In-house hickory smoked:  
add \$3/person*

### TUNA CARPACCIO STATION

Albacore tuna, pickled vegetables, Limoncello vinaigrette **GF DF OW**

**\$28/person**

### FLAMBÉ SHRIMP STATION

Ratatouille, basil oil **GF DF**

**\$16/person**

### SEAFOOD CANOE STATION

Selection of east and west coast oysters, selection of seafood and sashimi, horseradish, lemon, hot chili sauce, ponzu chili mignonette, Guinness mignonette, wasabi aioli, cocktail sauce and a variety of pickles **OW**

**\$30/person**

*Minimum 75 people*

### ALBERTA BEEF TENDERLOIN AND ROASTED GARLIC MASHED POTATO MARTINI

Pan seared sous vide Alberta beef tenderloin (3oz) with *Okanagan* red wine demi-glace **GF**

**\$20/person**

### ZOO BUDDHA BOWL STATION

Wild rices and a variety of Organic *Zoo Grown* microgreens, fresh vegetables, beans, dried seeds, sprouts and dressings **GF V VE DF**

**\$14/person**

### RISOTTO STATION

#### CHICKEN

Chicken (3oz/guest), black garlic, asparagus, sundried tomato, cream, asiago **GF**

**\$14/person**

#### VEGETABLE

Local grilled vegetables and goat cheese **GF V**

**\$12/person**

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## Pasta Stations:

### WILD MUSHROOM RAVIOLI

Garlic cream sauce, roasted bell pepper, baby arugula, Broxburn cherry tomato **v**

**\$18/person**

### SPOLUMBOS SAUSAGE POMODORO PENNE

Mini bocconcini, asiago, basil chiffonade

**\$16/person**

*Gluten free penne pasta available  
for an additional \$3/person*

## Dessert Buffets:

### CALLEBAUT CHOCOLATE FONDUE

Free-flowing chocolate served with seasonal fresh fruit, strawberries, marshmallows and rice crispy bites for dipping **v**

**\$12/person**

### CHEF ATTENDED FLAMBÉ DONUT HOLE STATION

Spiced rum, vanilla gelato, variety of toppings such as chocolate sauce, salted caramel sauce and Oreo crumbs

**\$14/person**

### SWEET ESCAPE

A display of homemade desserts including cakes, tartlets, squares, pastries, mousses and a decadent chocolate fountain with strawberries and seasonal fruits to dip **v**

**\$16/person**

### CHEF ATTENDED LIQUID NITROGEN ICE CREAM STATION

Earl Grey or coconut made tableside

**GF DF V VE**

**\$24/person**

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## Add-ons:

### CHARCUTERIE

A selection of local and imported cured meats, grainy mustard, pickles, crackers **GF**

**\$12/person**

### ARTISAN CHEESE BOARD

With a variety of crackers **V**

**\$10/person**

### FRESH VEGETABLE PLATTER

With herb dip **GF V**

**\$6/person**

### FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits **V VE GF DF**

**\$7/person**

### MINI SPOLUMBO'S SAUSAGE SLIDER

Pork sausage, French rolls, pickled onions, banana peppers, saurkraut, grainy mustard **DF**

**\$12/person**

### TRADITIONAL POUTINE BAR

Crispy French fried potatoes, with rich beef gravy, cheese curds, bacon bits and green onions

**\$12/person**

### TACO BAR

Warm soft taco, pork carnitas, salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde and shredded cheeses

**\$12/person**

*Gluten free tortillas available: \$3/tortilla*

### BUILD YOUR OWN SANDWICH

A variety of freshly baked artisan breads and rolls with a selection of deli meat, sliced cheeses, tomato, lettuce and pickles, served with a variety of condiments

**\$12/person**

*Gluten free buns available: \$3/bun*

### ANTIPASTO PLATTER

A variety of pickled vegetables, artisan olives, cured meats and fresh cheeses with garlic-rubbed pita chips

**\$10/person**

### MEDITERRANEAN AFTERNOON

Roasted red pepper hummus, tomato bruschetta and tzatziki sauce with oven baked garlic pita chips **V**

**\$10/person**

### BUILD YOUR OWN SLIDER BAR

Miniature angus beef patties grilled and served with fresh baked buns, lettuce, tomato, pickles, red onions, sliced cheddar cheese, ketchup and mustard

**\$12/person**

#### SLIDER ENHANCEMENTS:

- Roasted Vegetable Slider  
*+ \$2/person*
- BBQ Pulled Pork  
*+ \$3/person*
- In-house Smoked Brisket  
*+ \$3/person*
- Gluten Free Buns  
*+ \$3/person*

### LATE NIGHT FLATBREADS

Three varieties: BBQ chicken, margherita, local sausage and bell pepper

**\$15/person**

### CALLEBAUT CHOCOLATE FONDUE

Free-flowing chocolate served with seasonal fresh fruit, strawberries, marshmallows and rice crispy bites for dipping **V**

**\$12/person**

*Served in addition to dessert*

### CANDY BAR

Assorted candies

**3 servings: \$5**  
**5 servings: \$8**  
**7 servings: \$10**  
**10 servings: \$12**

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# À la Carte Snack Breaks

15 guest minimum.

## Baked Selections

### FRESHLY BAKED BANANA BREAD **v**

\$4/person

### SOFT AND CHEWY COOKIES **v**

\$2/person

### MUFFIN TULIP

\$3 each

### HOUSE MADE ENERGY BAR **GF**

\$4 each

### FRESH-BAKED CINNAMON BUNS **v**

With cream cheese icing

\$5/pc.

### ASSORTED BAKED GOODS **v**

Fresh-baked croissants, Danishes and scones

\$4/person

## Fruits and Veggies

### FRUIT KABOBS **GF V VE**

\$5/person

### INDIVIDUAL WILD BERRY SMOOTHIES **GF V**

\$4 each

*Dairy-friendly option available*

### FRESH VEGETABLE PLATTER WITH HERB DIP **GF V**

\$6/person

### FRESH FRUIT ARRANGEMENT

**GF DF V VE**

Variety of tropical and seasonal fruits

\$7/person

## Bistro Choices

### CHARCUTERIE **GF**

A selection of local and imported cured meats, grainy mustard, pickles and crackers

\$12/person

### ARTISAN CHEESE BOARD **v**

With a variety of crackers

\$10/person

## Other Treats

### INDIVIDUAL POTATO CHIPS **GF V**

\$3 each

### FRESH THEATER-STYLE POPCORN **GF V**

\$3/person

### VARIETY OF ICE CREAM NOVELTIES **v**

\$5 each

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