

Celebration of Life

Hot hors d'oeuvres:

Minimum order of five dozen per selection.

ROASTED GRAPE TOMATO TARTLET

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

\$32/dozen

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney **V**

\$34/dozen

BOWDEN FARM BUTTER CHICKEN SKEWERS

Tandoori and yogurt marinated chicken **GF**

\$36/dozen

SPICY CHORIZO STUFFED MUSHROOM

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

\$34/dozen

Cold hors d'oeuvres:

Minimum order of five dozen per selection.

THAI MANGO SALAD ROLL

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

\$34/dozen

HOUSE SMOKED SELVA SHRIMP COCKTAIL

Eau Claire Gin cocktail sauce **GF OW**

\$36/dozen

DUCK CONFIT

Mini waffle cone, Zoo Grown preserved sour cherry

\$38/dozen

ROASTED ALBERTA BEEF STRIPLOIN

Black garlic aioli, garlic rubbed crostini

\$36/dozen

Chef Stations:

30 guest minimum. \$5/person surcharge for groups of less than 30.

CARVED STRIPLOIN OF ALBERTA ANGUS BEEF

Seasoned and slowly roasted AAA Alberta beef striploin (3oz) served on freshly baked cocktail buns with an assortment of condiments.

\$15/person

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

FLAMBÉ SHRIMP STATION

Ratatouille, basil oil **GF**

\$16/person

RISOTTO STATION

CHICKEN

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

\$14/person

VEGETABLE

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

\$14/person

V = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



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Platters:

ARTISAN CHEESE BOARD

With a variety of crackers **v**

\$10/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits

v VE GF DF

\$7/person

MEDITERRANEAN AFTERNOON

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

\$10/person

FRESH VEGETABLE PLATTER

With herb dip **GF v**

\$6/person

ALBERTA HOMESTEAD CHILI WITH FRESH BUNS

Slow cooked chili with corn, black beans and a hint of chipotle

\$7/person

ANTIPASTO PLATTER

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

\$10/person

SOFT AND CHEWY COOKIES **v**

\$2/person

FRENCH PASTRIES

A variety of French pastries freshly made by our pastry chef (3 pcs/person)

\$8/person

TRADITIONAL POUTINE BAR

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

\$12/person

ASSORTED BAKED GOODS

Fresh baked croissants, Danishes and scones **v**

\$4/person

BUILD YOUR OWN SANDWICH

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

\$12/person

Gluten free buns available: \$3/bun

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