

Other Menu Offerings

Celebration of Life

Hot hors d'oeuvres:

Minimum order of five dozen per selection.

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney **v**

\$38/dozen

FREE RANGE BUTTER CHICKEN SKEWERS

Tandoori and yogurt marinated chicken **GF**

\$38/dozen

SPICY CHORIZO STUFFED MUSHROOM

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

\$36/dozen

CRISPY AGNOLOTTI FILLED WITH PORCINI MUSHROOMS

Spinach, wild mushroom and porcini **v**

\$36/dozen

Cold hors d'oeuvres:

Minimum order of five dozen per selection.

MANGO SALAD ROLL

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

\$38/dozen

GRILLED SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF DF OW**

\$42/dozen

DUCK CONFIT

Wild rice cake, Zoo Grown preserved sour cherry

\$40/dozen

ROASTED ALBERTA BEEF STRIPLOIN

Black garlic aioli, garlic rubbed crostini

\$40/dozen

Chef Stations:

30 guest minimum. \$10/person surcharge for groups of less than 30.

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 mini ciabatta with an assortment of condiments.

\$16/person

FLAMBÉ SHRIMP STATION

Tomato, peppers, fennel, pernod and fine herb on garlic herb crostini **GF**

\$20/person (4pc)

RISOTTO STATION

CHICKEN

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

\$16/person

VEGETABLE

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

\$12/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**

\$11/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**

\$12/person

FRESH VEGETABLE PLATTER

With herb dip **GF v**

\$6/person

CHARCUTERIE

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

\$13/person

ANTIPASTO PLATTER

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

\$12/person

SOFT AND CHEWY COOKIES **v**

\$3/person

FRENCH PASTRIES

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

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

\$14/person

Gluten free buns available: \$3/bun

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