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
$44/dozen

KOFTA BEEF SKEWER
Greek yogurt and mint dip
$46/dozen

MEXICAN LOADED CORN RIBS
Chiplote lime aioli, crispy corn dust, cilantro V
$42/dozen

PETITE TRUFFLE BAKED POTATO
Asiago cheese, smoked paprika, chives GF V
$38/dozen

SAMOSA CHAAT
Sweet yogurt, tamarind chutney, spicy crunch V
$38/dozen

KOREAN STREET BAO BUN
Tempura tofu, mirin soy glaze, kimchi aioli, *Zoo Grown* peashoot DF
$42/dozen

KOREAN CRISPY CHICKEN KARAGE
Kim chi slaw, gochujang aioli
$44/dozen

STEAMED PORK AND SHRIMP SHUMAI
Soy, lime and ginger drizzle
$42/dozen

JAPANESE GYOZA
Chicken dumpling, ponzu chili sauce DF
$40/dozen

Hot hors d'oeuvres (Passed):

ALBERTA STEAK AND POTATO BITE
Shaved Alberta beef, natural jus, caramelized onion, horseradish aioli
GF DF
$44/dozen

TEMPURA FRIED CAULIFLOWER
Curry crème fraiche V
$40/dozen

SHRIMP ON TOAST
Sautéed vegetables, lemon herb aioli
$44/dozen

COCONUT CRUSTED BRIE
Cinnamon infused wild berry chutney V
$44/dozen

CRISPY ALBERTA PORK BELLY
Sweet chili lemongrass, chives GF DF
$44/dozen

VEGTABLE ONION PAKORA
Mint and cilantro chutney GF DF V VE
$38/dozen

BAKED INARI SUSHI
Glazed mushroom, furikake spice, smashed avocado DF V
$38/dozen

MUSHROOM ARANCINI
Truffle aioli V
$42/dozen

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Seafood items are certified Ocean Wise sustainable choices

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À la Carte Cocktail Reception

Minimum order of five dozen per selection.

Cold hors d'oeuvres (Stationed):

OPEN FACED HAND ROLL
Calrose sushi rice, mango, smashed avocado, cucumber, vegan aioli **GF DF V VE**
$38/dozen

ASSORTED SUSHI
Pickled ginger, wasabi **OW**
$54/dozen *(Minimum 10 dozen)*

***SELVA* SHRIMP COCKTAIL**
Chipotle cocktail sauce **GF DF OW**
$42/dozen

TOMATO BOCCONCINI SKEWER
Balsamic glaze, *Zoo Grown* basil **GF V**
$36/dozen

Cold hors d'oeuvres (Passed):

TUNA TATAKI CONE
Sesame seeds, wasabi aioli, ponzu
$44/dozen

CLASSIC SMOKED SALMON BITE
Toasted rye bread, lemon dill whipped cream cheese, fried capers, pickled red onion
$44/dozen

COMPRESSED WATERMELON
Kalamata dust, maple lemon thyme simple syrup **GF DF V VE**
$38/dozen

PIONEER DUCK PASTRAMI
Apricot chutney, puffed rice **DF**
$44/dozen

ALBERTA BEEF TENDERLOIN TARTAR DF
Tapioca cracker, pickled grainy mustard
$46/dozen

APRICOT CHICKEN SALAD
Mini naan, curry mayonnaise **DF**
$42/dozen

Desserts (Stationed)

MINI DARK CHOCOLATE POT DE CRÈME GF V
$38/dozen

BERRY PROFITEROLE V
$38/dozen

SESAME PRALINE CHOCOLATE CRUNCH GF V
Contains nuts
$38/dozen

ASSORTED FRENCH MACARON V
$44/dozen

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À la Carte Cocktail Reception

50 guest minimum.

Chef Stations:

CARVED ANGUS BEEF
AAA Overnight roast beef (3oz), seasoned with our special blend of herbs and spices. Served with mini ciabatta with an assortment of condiments.

$20/person

Upgrade to AAA STRIPLOIN (5oz)

$25/person

PAD THAI STATION
Rice noodle, egg, fried tofu, bean sprout **DF V**

On the side toppings: crushed peanuts, fresh cilantro, chili flakes, lime wedges

$26/person

CHICKEN AND MUSHROOM RISOTTO STATION
Sundried tomato, arugula, asiago cheese, balsamic glaze **GF**

Vegetarian option is available

$22/person

SEAFOOD CANOE STATION
Selection of east or west coast oysters, Steelhead trout gravlax and tiger prawns, horseradish, lemon, hot chili sauce, ponzu chili mignonette, vodka lemon and chive mignonette, wasabi aioli, cocktail sauce and a variety of pickles **OW**

$38/person

(Minimum 75 people)

SIGNATURE LIVE EDGE CHARCUTERIE BOARD
Fresh sliced cured meats, domestic and international cheeses, exotic fruit, dried fruit, pickles, rain coast crackers, ciabatta, preserves

$32/person

(Minimum 100 people)

WATERMELON POKE BOWL
Mesclun greens, rainbow radish, pickled vegetable, mango, Togarashi dressing **GF DF V VE**

$20/person

FRIED CHICKEN ASIAN SLIDER
Tuxedo sesame bun, kimchi slaw, go chu chang aioli, toasted sesame seeds, pickled carrots and daikon, *Zoo Grown* pea shoots

$22/person

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À la Carte Cocktail Reception

50 guest minimum.

Pasta Stations:

RAVIOLI FILLED WITH PORCINI MUSHROOMS
Garlic cream sauce, roasted bell pepper, baby arugula, *Broxburn* cherry tomato **v**
$20/person

CHEF ATTENDED BIG PARMESAN WHEEL
With tricolour fusili, Alfredo sauce, truffle oil, fresh herbs, bacon bits, chicken, grilled vegetables
$24/person *(Minimum 75 guests)*

Dessert Buffets:

***CALLEBAUT* CHOCOLATE FONDUE**
Free-flowing chocolate served with seasonal fresh fruit, strawberries, marshmallows and lady fingers for dipping **v**
$20/person

BUILD YOUR OWN CANNOLI
Orange ricotta cream, assorted toppings and sauce **v**
$22/person

SWEET ESCAPE
A display of house-made desserts including cakes, tartlets, squares, pastries, mousses and a decadent chocolate fountain with strawberries and seasonal fruits to dip **v**
$24/person

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À la Carte Cocktail Reception

Must be ordered in conjunction with a cocktail or meal package. 50 guest minimum.

Add-ons:

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

$15/person

ARTISAN CHEESE BOARD
With a variety of crackers **V**

$15/person

FRESH VEGETABLE PLATTER
With herb dip **GF V**

$8/person

FRESH FRUIT ARRANGEMENT
Variety of tropical and seasonal fruits **GF DF V VE**

$9/person

MINI *SPOLUMBO'S* SAUSAGE SLIDER
Pork sausage, French rolls, pickled onions, banana peppers, saurkraut, grainy mustard

$16/person

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

$14/person

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

$18/person

Gluten free tortillas available: $3/tortilla

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

$15/person

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

$16/person

BUILD YOUR OWN TRIPIZANO MEATBALL PIZZA POCKET
Rustic tomato sauce, parmesan, argula, balsamic glaze

$15/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

$16/person

SLIDER ENHANCEMENTS:

- Roasted Vegetable Slider *+ $2/person*
- BBQ Pulled Pork *+ $3/person*
- Gluten Free Buns *+ $3/person*

CANDY BAR
Assorted candy, cotton candy, popcorn

5 servings: $8
7 servings: $10

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2027

À la Carte Snack Breaks

Must be ordered in conjunction with a cocktail or meal package. 15 guest minimum.

Baked Selections

FRESHLY BAKED BANANA BREAD V

$4/person

SOFT AND CHEWY COOKIES V

$3/person

MUFFIN TULIP V

$4 each

HOUSE-MADE ENERGY BAR V

$6 each

FRESH-BAKED CINNAMON BUNS V

Cream cheese icing

$5/pc.

ASSORTED BAKED GOODS V

Fresh-baked croissants, Danishes and scones

$6/person

PEACH RICOTTA TART V

Nut free

$4 each

IN HOUSE CHEESE BUN V

$4 each

Fruit and Veggies

FRUIT BROCHETTE
GF DF V VE

$5/person

INDIVIDUAL WILD BERRY SMOOTHIES GF V

$6 each

Dairy-friendly option available

FRESH VEGETABLE PLATTER WITH HERB DIP GF V

$7/person

FRESH FRUIT ARRANGEMENT
GF DF V VE

Variety of tropical and seasonal fruits

$8/person

Treats

INDIVIDUAL POTATO CHIPS GF V

$3 each

FRESH THEATER-STYLE POPCORN GF V

$3/person

VARIETY OF ICE CREAM NOVELTIES V

$6 each

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