

# 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

\$41/dozen

### ALBERTA BEEF MEATBALLS

With rustic tomato sauce GF

\$40/dozen

### PETITE TRUFFLE BAKED POTATO

Asiago cheese, smoked paprika, chives GF V

\$36/dozen

### BOMBAY VEGETABLE SAMOSAS

Cucumber raita V

\$38/dozen

### RATATOUILLE STUFFED MUSHROOM

Crimini cap with Zoo Grown microgreens GF DF

\$36/dozen

### FREE RANGE BUTTER CHICKEN SKEWERS

Tandoori and yogurt marinated chicken GF

\$38/dozen

### STEAMED PORK AND SHRIMP SHUMAI

Soy, lime and ginger drizzle

\$39/dozen

### JAPANESE GYOZA

Chicken dumpling, ponzu chili sauce DF

\$36/dozen

## Hot hors d'oeuvres (Passed):

### ALBERTA BEEF YORKIES

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

\$44/dozen

### TEMPURA FRIED CAULIFLOWER

Curry crème fraiche V

\$34/dozen

### COCONUT CRUSTED TIGER PRAWNS

House-made salsa, yogurt, lime, cilantro and tequila

\$42/dozen

### COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney V

\$38/dozen

### CRISPY ALBERTA PORK BELLY

Sweet chili lemongrass, chives GF DF

\$40/dozen

### POLENTA FRIES

With lemon herb aioli

GF V

\$36/dozen

### ROASTED TOMATO BISQUE

Crispy basil, cheese mousse GF V

\$33/dozen

### CRISPY TRIPLE CHEESE RAVIOLI

Ricotta, parmigiano and mozzarella cheese ravioli Zoo Grown fresh herbs, rustic tomato sauce V

\$36/dozen

V = Vegetarian

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## Cold hors d'oeuvres (Stationed):

### MANGO SALAD ROLL

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

\$38/dozen

### ASSORTED SUSHI

Pickled ginger, wasabi **ow**

\$48/dozen

### GRILLED SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF DF OW**

\$42/dozen

### SMOKED ROASTED BEET SKEWER

Fine herb crème fraîche **GF V**

\$34/dozen

## Cold hors d'oeuvres (Passed):

### TUNA POKE

Wonton crisp, sesame oil, wasabi aioli, black and white sesame seed on rice crack and cucumber slices

**DF OW**

\$42/dozen

### CHILI LIME TIGER PRAWNS

Mango tequila cream cheese and cilantro on crispy tortilla chip **GF OW**

\$42/dozen

### COMPRESSED WATERMELON

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

\$32/dozen

### DUCK CONFIT

Wild rice cake, Zoo Grown preserved sour cherry

\$40/dozen

### ROASTED ALBERTA BEEF STRIPLOIN

Horseradish herb aioli, garlic rubbed crostini

\$40/dozen

## Desserts

### MINI DARK CHOCOLATE POT DE

**CREME v GF**

\$38/dozen

### CHOCOLATE DIPPED OREO v

\$40/dozen

### LEMON MERINGUE TARTLET v

Wild berry coulis

\$36/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 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)**

### 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**

**\$32/person**

*Minimum 75 people*

### ALBERTA PAYSANNE OF BRAISED BEEF SHORT RIB AND ROASTED GARLIC MASHED POTATO MARTINI

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

**\$20/person**

### ZOO BUDDHA BOWL STATION

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

**\$15/person**

### RISOTTO STATION

#### CHICKEN

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

**\$16/person**

#### VEGETABLE

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

**\$12/person**



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50 guest minimum.

## Pasta Stations:

### AGNOLOTTI FILLED WITH PORCINI MUSHROOMS

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

**\$18/person**

### SPOLUMBO'S SAUSAGE POMODORO PENNE

Mini bocconcini, asiago, fresh herbs

**\$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

**\$14/person**

### CHEF ATTENDED FLAMBÉ DONUT HOLE STATION

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

**\$15/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

**\$18/person**



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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**

**\$13/person**

### ARTISAN CHEESE BOARD

With a variety of crackers **v**

**\$11/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

**\$14/person**

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

### ANTIPASTO PLATTER

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

**\$12/person**

### MEDITERRANEAN AFTERNOON

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

**\$12/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
- Gluten Free Buns  
+ \$3/person

### LATE NIGHT FLATBREADS

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

**\$15/person**

### 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

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

## Baked Selections

### FRESHLY BAKED BANANA BREAD <sup>v</sup>

\$4/person

### SOFT AND CHEWY COOKIES <sup>v</sup>

\$3/person

### MUFFIN TULIP <sup>v</sup>

\$4 each

### HOUSE-MADE ENERGY BAR <sup>v</sup>

\$5 each

### FRESH-BAKED CINNAMON BUNS <sup>v</sup>

Cream cheese icing  
\$5/pc.

### ASSORTED BAKED GOODS <sup>v</sup>

Fresh-baked croissants, Danishes and scones  
\$4/person

## Fruit and Veggies

### FRUIT KABOBS <sup>GF V VE</sup>

\$5/person

### INDIVIDUAL WILD BERRY SMOOTHIES <sup>GF V</sup>

\$5 each

*Dairy-friendly option available*

### FRESH VEGETABLE PLATTER WITH HERB DIP <sup>GF V</sup>

\$6/person

### FRESH FRUIT ARRANGEMENT

<sup>GF DF V VE</sup>

Variety of tropical and seasonal fruits

\$7/person

## Bistro Choices

### CHARCUTERIE <sup>GF</sup>

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

\$13/person

### ARTISAN CHEESE BOARD <sup>v</sup>

With a variety of crackers

\$11/person

## Treats

### INDIVIDUAL POTATO CHIPS <sup>GF V</sup>

\$3 each

### FRESH THEATER-STYLE POPCORN <sup>GF V</sup>

\$3/person

### VARIETY OF ICE CREAM NOVELTIES <sup>v</sup>

\$6 each

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