Wedding Menu
<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Maki Roll</td>
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<tr>
<td>Mini Ahi Tuna Tacos</td>
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<tr>
<td>Deviled Eggs</td>
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<tr>
<td>Peel vs Freshened Pear</td>
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<tr>
<td>Stuffed Peppers</td>
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<tr>
<td>Cilantro Coriander Salsa</td>
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<tr>
<td>Spicy Tuna Poke</td>
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<tr>
<td>Shrimp Spread Rolls</td>
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Reception

Tea-Jarred Flower Tempura

Warm Smoked Chipotle Gooey Tales Tod

Grilled Pork & Korean Bumpling

Grilled Lamb & Mexican Flautas

Hand-Made Sweet Potato Gyoza

Sylvan Star-Crusted Stuffed Meatballs

Sandwich & Feta Spanakopita
Plated Dinner

Soup or Salad – Choose one

- Artisan Greens
- Roasted Heirloom Carrots
- Lemongrass Coconut Coriander
- Butternut Squash and Beet
- 7 Bean and Tomato

Main Course – Choose one

- Lemongrass Crusted Salmon
- [Marked]

Second Course – Choose one

- Zesty Thai Spiced Chicken Breast
- [Marked]

- BBQ Cranberry Glazed Pork, Sauteed Butternut Squash
- [Marked]

As Plated Dinners are a Minimum of 3 Courses
Accompanied by freshly brewed Fair Trade Coffee. Additional items include choice of soup or salad (choose one) and a dessert. Add $8 to have soup, salad & dessert!

Please call to order.
Buffet Dinners

- Seared Chicken Breast
- Roasted Salmon
- Tri-Cheese Roasted Vegetables
- Blueberry Lavender Napoleon Cake
- Dark Chocolate Cherry Tart
- Lemon Cheesecake
- Salted Caramel White Chocolate Mousse Cake
- All items listed are included.
Buffet Dinners

- Spinach and Arugula Salad
- Truffle Linguine
- Signature Gazpacho
- Charcuterie Board
- Seared Chicken Breast
- Grilled Steak
- Grilled Shrimp
- Chive and Parmesan Whipped Potatoes
- Roasted Seasonal Vegetables

- Blueberry Lavender Panna Cotta
- Dark Chocolate Cherry Truffles
- Lemon Cheesecake
- Salted Caramel and White Chocolate Mousse Cake
Buffet Additions

• Carving Station Buffet Enhancement

• In-

• Prime Rib of Alberta Beef
Attended Reception or Buffet Enhancement

- Korean Chef-Prepared Side of Carved Prime Alberta Rib
- Kobe Beef Salad, Japanese: Sushi, Sashimi, Tuna, Salmon, and Shrimp, rolls
- Sushi Presentation: BBQ Crab, Alkaline White BBQ sauce, Green Onion & Alkaline Cilantro
- Beef, Shrimp, and Salmon Sushi: "Black & Green" Maki
- Fried Vegetables with Tempura Batter: Fried Noodles: Doc Corden
- Fried Vegetables: Fried Noodles: Doc Corden
- Roasted Garlic, Parmesan (GF, V)

Reptile Station Protein Options (additional charges apply)

- Shrimp (GF, V) 45 Per Person
- Chicken Breast (GF, V) 45 Per Person
- Grilled Beef Sirloin (GF) 45 Per Person
Late Night

- Crostini, Soft Salt Breadsticks, Assorted Seasonal Bread & Crackers
- Fine Imported & Local Cheeses, Charcuterie, Dried Fruits
- H'art & Charcuterie Board
- Assorted Local & Imported Dried & Cured Meats, Preserves & Sausages, Selection of House Made Pickled Vegetables, Cherry & Fennel Preserved Mustard
- Grilled Vegetable Platter
  - Shiitake Mushrooms, Artichokes, Golden Beets, Acajou & Peppercorn

$18 Per Person | Minimum Of 30 Guests

$24 Per Person | Minimum Of 25 Guests

$14 Per Person | Minimum Of 30 Guests

$15 Per Person | Minimum Of 28 Guests
Beverage Service
Beverage Service
Wine Palette

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Deposit Schedule & Additional Fees

fifteen percent (15%) surcharge will apply to all food and beverage on all Canadian statutory holidays.
General Information

- In order to ensure availability, all information must be communicated to your Curated Catering event contact no later than 3 business days prior to the function date, otherwise, charges will be based on the number originally booked.

Contact Us:

- info@curatedcatering.com
- 403.210.5774