



# Curated Catering

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# Breakfast



# Buffet Breakfast

Minimum 20 people

Accompanied by Freshly Brewed Fair Trade Coffee, Tazo Teas & Juices

Decaf Coffee Available \$20 Per Pot

## Easy Morning

**\$15 Per Person**

Assorted Freshly Baked Goods, Mini Muffins, Danishes & Croissant

Freshly Cut Fruits

## Continental

**\$18 Per Person**

Freshly Baked Croissants, Assorted Fruit Danish & Seasonal Muffins

Butter & Fruit Preserves

Fresh Cut Fruit

Assorted Individual Fruit Yogurts

House Made Toasted Honey Oat & Dried Fruit Granola

## Farm-House

**\$20 Per Person | Minimum of 20 Guest**

Lemon Ricotta Pancakes, Syrup & Cardamon Chantilly

Farm Fresh Scrambled Eggs With Herbs GF

Chicken Apple Breakfast Sausage

Double Smoked Bacon GF, DF

House Spiced Crispy Kennebec Potatoes DF, V

Fresh Cut Fruit & Berries

## Individual Grab and Go

Minimum 5 People Maximum 20 people

### Bento Breakfast

Smokey Bacon Scrambled Egg Roll, Compressed Fruit Salad, Shredded

Brussels Sprout Slaw, Individual Yogurt, Bottled Juice **\$15 pp**

Indian Chickpea Scrambled Egg Roll, Compressed Fruit Salad, Shredded

Brussels Sprout Slaw, Individual Yogurt, Bottled Juice **\$14 pp**

Mini Smoked Salmon Lox, caper cream cheese, pickled red onion, Compressed

Fruit Salad, Shredded Brussels Sprout Slaw, Individual Yogurt, Bottled Juice

**\$16 pp**

### Breakfast Sandwiches

Sous Vide Herbed Egg, Shaved Ham, Swiss Cheese, Pesto Aioli, Grilled

English Muffin **\$6 pp**

Tomato & Basil, Swiss Cheese, Pesto Aioli, Grilled English Muffin **\$6 pp**

Smoked Salmon Bagel, Pickled Red Onions & Capers Cream Cheese **\$10 pp**

Montreal Smoked Meat Bagel, Pickles, Grainy Mustard Cream Cheese **\$8 pp**

## Individual Sous Vide Egg Bites with Ketchup

**\$6 pp**

Spinach & Goat Cheese GF,V

Roast Mushroom & Cheddar GF,V

Smoked Ham & Swiss GF, V

Tex-Mex Salsa GF, V



# Chef Attended Breakfast Stations

## **Minimum 20 Guests**

Accompanied by Freshly Brewed Fair Trade Coffee, Tazo Teas & Juices

Decaf Coffee Available \$20 Per Pot

## **Omelet Buffet Station**

### **\$18 per person**

Served with Herb Spiced Hash browns

Free Range Whole Eggs with choice of Ham, Roasted Peppers, Spinach

Field Mushrooms, Red Onions, Feta, Cheddar Cheese

\*eggs whites available

## **Eggs Benedict Station**

### **\$21 per person**

Served with Herb Spiced Hash browns

2 Soft Poach Eggs Served On English Muffins With Grainy Mustard Hollandaise. Choice Of Grilled Back Bacon, Turkey Bacon, Wild Mushroom Ragu or Smoked Salmon

# Brunch

## **\$30 Per Person | Minimum of 30 Guests**

Accompanied by Freshly Brewed Fair Trade Coffee, Tazo Teas & Juices

Decaf Coffee Available \$20 Per Pot

Freshly Baked Croissants, Assorted Fruit Danish & Seasonal Muffins ,Butter & Fruit Preserves

Fresh Seasonal Fruit & Berries

Apple & Beet Arugula Salad, Fresh Apple, Pickled Beets, Feta, Apple & Herb Vinaigrette GF, V

Heirloom Tomato Salad, Grilled Zucchini, Artichokes, Olive Tapanade Pesto Dressing DF GF V

French Toast with Orange Zest & Cardamom, Chantilly Cream, Maple Syrup & Berry Compote

Farm Fresh Scrambled Eggs, GF, DF

Double Smoked Bacon, Spolumbos Maple Breakfast Sausage GF, DF

Crispy Kennebec Potatoes, House Spiced, DF, V

Assorted Pastry Chef Miniature Desserts

### **Eggs Benedict – Choose One**

- Smoked Ham, Poached Egg, Grainy Mustard Hollandaise, English Muffin
- Wild Mushrooms, Poached Egg, Tarragon Hollandaise, English Muffin
- Traditional Back Bacon, Hollandaise, English Muffin

# Served Breakfast

Minimum 20 people

## **Poured Table Service**

Fresh Pressed Orange, Apple or Ruby Red Grapefruit Juice

Freshly Brewed Fair Trade Coffee, Decaffeinated Coffee, Selection of Tazo Teas

## **Shared Family Style at the Table,**

Freshly Baked Mini croissants, danish and pastries, Butter & Preserves

Plated And Served

## **Option One \$24 Per Guest**

French Omelet, Asparagus, Mushrooms & Tarragon Ricotta

Herbed Confit Fingerling Potatoes, Grilled Maple Breakfast Sausage

*Or*

## **Option Two**

### **Eggs Benedict Selection – Choose One \$25 Per Guest**

Served With Herbed Confit Fingerling Potatoes and Arugula Salad

Cubano Pork, Smoked Ham, 2 Poached Egg, Mojo Hollandaise, Pickles, Grilled English Muffin

Smoked Salmon, 2 Poached Egg, Herb Cream Cheese, Dill Hollandaise, Croissant

Traditional Back Bacon, 2 Poached Egg, Hollandaise, Grilled English Muffin



# Breaks



# Breaks

## Take a Hike.. Energy Bars and Bites

### \$6 Per Person

Peanut Butter Sunshine Granola Bars

White Chocolate & Cranberry Bars

Chocolate Espresso Energy Bites

Smartie Trail Mix Bites

## Party Mix Bowls

### \$7 Per Person

Asian Rice Crackers, Sesame Crunch, Wasabi Peas

Caramel Popcorn

Chocolate Dipped Salted Pretzels

## House Made Potato Chip Bowl

### \$6 Per Person

Caramelized Onion Dip

## Eat Your Veggies

### \$8 Per Person

Sugar Snap Peas, Carrot & Celery Sticks, Cucumber Spears,

Baby Peppers, Cherry Tomatoes, Radishes

Grilled Onion Hummus

## Enhancements

Cookies made by our own Pastry Team **\$18 Per doz**

Assorted Flavored Potato Chips **\$2 pp**

Truffle & Parmesan Popcorn **\$4 pp**

European & Canadian Cheese Selection, **\$12 pp**

with Confiture, with assorted Crisps & Dried Fruit

Fresh Whole Fruits Apple, Pears, Banana, Oranges **\$3 each**

(based on seasonal availability)

French Roast, Decaffeinated Coffee

& Selection of Teas **\$4 pp**

Assorted Coke Soft Drinks 355ml **\$4 each**

Assorted Bottled Juices 300ml **\$4 each**

Dasani Water 591ml **\$4 each**

San Pellegrino 250ml **\$4 each**

Happy Planet Smoothies 325ml **\$5.75 each**

# Lunch



# Served Express Lunch

Choice of Soup and Entrée Service – Due 72 business hours prior to event date

Menu with two entrée selections (excludes vegetarian options) is subject to a surcharge of \$10 per person plus 18% service charge & 5% GST

## **\$24 Menu**

### **Soup Selection—Choose One For Your Group**

Wild Mushroom Soup GF V

Roasted Pepper & Tomato Soup GF V

### **Entrée Selection—Choose One**

Korean Fried Chicken Caesar, Romaine, Spicy Caesar Dressing, Sesame Pickles GF

House Made Za'atar Falafel Power Bowl, Cherry Tomato, Pickled Cucumber, Pea shoots, Shredded Carrot, Marinated Chickpeas, Corn, Seasoned Quinoa and Sushi Rice served with Lemongrass Dressing DF GF Vegan

Roasted BBQ Brisket of Alberta Beef Sandwich, Soft Dinner Rolls, Coleslaw Horseradish Aioli & Bread & Butter Pickles, House Made Spiced Potato Chips

### **Dessert**

Warm Cookie To Go

# Executive Sandwich Lunch

## The Business Lunch

**\$30 Per Person | Minimum of 20 Guests**

### Soup Selection – Choose One

Tomato Basil Bisque GF (Dairy Free upon Request)

Lemongrass Coconut Carrot DF GF V

Wild Mushroom Velouté GF

### Salads

Shredded Brussels Sprout & Kale Slaw, Grainy Honey Mustard Dressing

French Green Bean, Potato & Radish Salad, Herb & Roast Garlic Dressing

### Sandwich Selection – Choose Four

Smoked Ham & Emmental Cheese, Rustic Baguette, Dijon, Basil Aioli  
Fresh Arugula

Roasted Turkey Breast & Stuffing Dinner Rolls, Zucchini Dill Pickles,  
Cranberry Aioli

Roasted BBQ Brisket of Alberta Beef, Soft Dinner Rolls, Coleslaw  
Horseradish Aioli & Bread & Butter Pickles

Nicoise Tuna Salad Sandwich, Olive & Caper Tapenade Aioli, Arugula,  
Olive Ciabatta

Chicken Caesar Wrap, Roasted Chicken Breast, Double Smoked Bacon  
Crisp Romaine Lettuce, Caesar Dressing & Parmesan Cheese

Falafel & Haloumi Ciabatta, Marinated Artichoke, Tomato Jam \* can be  
made vegan\*

Asian Beef Satay, Artisan Baguette, Satay Beef, Picked Carrot, Fresh  
Cucumber, Cilantro & Sriracha Aioli

### Dessert

Chocolate Brownie Bites

Mini Chef Inspired Cookies

Carrot Cake Slices

## **Little Italy**

**\$26 Per Person | Minimum of 20**

Antipasti Platter, Grilled Vegetables, Pepperoncini, Mixed Olives

Fresh Cut Vegetable Crudit , Olive Hummus GF

Caesar Salad, Torn Romaine, Parmesan, Croutons, Side Smoked Bacon Bits

Grilled Spolumbos Italian Sausage with Baked Polenta, Roasted Peppers, Tomatoes, Black Olives, Mozzarella & Parmesan Cheese GF

Spicy Olive Arrabiata Penne Pasta, Parmesan

Fresh Focaccia Bread

Mini Tiramisu Verrine, Vanilla Bean Panna Cotta

## **Middle East Mezza**

**\$26 Per Person | Minimum of 20 Guests**

Fattoush Salad, Romaine Lettuce, Tomatoes, Cucumbers, Mint, Parsley & Radish, Lemon Sumac Vinaigrette Crisp Pita Strips on the Side DF

Mediterranean Platter of Mixed Olives, Dolmades, Marinated Artichokes GF

Pita with Hummus & Tzatziki

Oregano Olive Oil Roasted Chicken Breast GF

Baked Eggplant Lasgna, Ricotta Cheese, Marinated Peppers, Tomato & Basil Ragu GF V

Assorted Baklava

## **Indian Thali**

### **\$26 Per Person | Minimum of 20 Guests**

Baked Garlic Naan Bread, Cucumber Raita

Kachumber Salad, Cucumber, Red Onion, Tomato, Lemon Cilantro Vinaigrette GF, DF, V

Butter Chicken GF

Turmeric Scented Basmati Rice with Cardamom GF

Lentil & Bean Dahl DF GF V

Chai Scented Rice Pudding

## **Build Your Own Tacos**

### **\$24 Per Person | Minimum of 20 Guests**

Dirty Rice Salad, Roast Vegetables, Cilantro Vinaigrette

Grilled Spiced Chicken Strips, Spicy Beef & Black Bean and Corn

Hard Taco Shells and Soft Flour Tortilla

Monterey Jack Cheese, Sour Cream, Roast Vegetable Salsa, Tomatoes, Lettuce, Guacamole

Spiced Churros

## **Deli Style Sandwiches**

### **\$16 Per Guest - 3 Pieces Per Person**

Gluten Free Bread available on request \$2 Per Guests

Smoked Ham & Emmental Cheese, Rustic Baguette, Dijon, Basil Aioli Fresh Arugula

Roasted Turkey Breast & Stuffing Dinner Rolls, Zucchini Dill Pickles, Cranberry Aioli

Roasted BBQ Brisket of Alberta Beef, Soft Dinner Rolls, Coleslaw Horseradish Aioli & Bread & Butter Pickles

Nicoise Tuna Salad Sandwich, Olive & Caper Tapenade Aioli, Arugula, Olive Ciabatta

Chicken Caesar Wrap, Roasted Chicken Breast, Double Smoked Bacon Crisp Romaine Lettuce, Caesar Dressing & Parmesan Cheese

Falafel & Haloumi Ciabatta, Marinated Artichoke, Tomato Jam \* can be made vegan\*

Asian Beef Satay, Artisan Baguette, Satay Beef, Picked Carrot, Fresh Cucumber, Cilantro & Sriracha Aioli

# Individual Lunches

## Power Bowl

**Minimum 5 people and Maximum 20 People**

**All Power Bowls are Gluten and Dairy Free and Include A Water, Juice or Pop \$19 pp**

Each Power Bowl Comes with cherry Tomato, Pickled Cucumber, Peashoots, Shredded Carrot, Marinated Chickpeas, Corn, Quinoa and Sushi rice served with Lemongrass Dressing

**Protein Selection – Choose one**

Szechuan Beef

Sesame Chicken

Chili Prawns

House Made Za'atar Falafel (VEGAN)

## Sandwiches

**Minimum 5 people and Maximum 20 People**

**All Sandwiches Come On Multigrain Bread and include a water, juice or pop \$12 pp**

Make is a Wrap for \$1, Gluten Free Substitution \$2 or on a Ciabatta \$2

Choice your sandwich:

- Smoked Ham & Emmental Cheese, Dijon, Basil Aioli Fresh Arugula
- Roasted Turkey Breast & Traditional Stuffing , Zucchini Dill Pickles, Cranberry Aioli
- Roasted BBQ Beef Brisket, Coleslaw, Horseradish Aioli & Bread & Butter Pickles
- Nicoise Tuna Salad Sandwich, Olive & Caper Tapenade Aioli, Arugula,
- Chicken Caesar Salad, Double Smoked Bacon Crisp Romaine Lettuce, Caesar Dressing & Parmesan Cheese
- House Made Falafel , Marinated Artichoke, Tomato Jam VEGAN

## Big Salads

**Minimum 5 people and Maximum 20 People**

**All Big Salads include a water, juice or pop \$16 pp**

Korean Fried Chicken Caesar, Romaine, Spicy Caesar Dressing, Sesame Pickles GF

Mediterranean, Artichoke, chickpeas, cherry tomato, grilled zucchini, mixed greens, Olive & Preserved Lemon Dressing DF GFV

BLT Chopped Cobb, Double Smoked Bacon, Blue Cheese, Cherry Tomato, Pickled Onion, Iceberg, Avocado Buttermilk Ranch GF



# Pizza

**16-inch pizza cut into 12**

**12-inch gluten free pizza crusts available \$16 per pizza**

## **Fungi \$23**

Mixed Mushrooms, Basil Pesto, Mozzarella

## **Pepperoni Deluxe \$25**

Pepperoni Cups, Roast Red Peppers, House Made Tomato Sauce, Mozzarella

## **Spicy Artichoke \$24**

Marinated Artichokes, Pepperoncini, Olives, Capers, Mozzarella, Parmesan

## **Cheeseburger \$26**

Seasoned Ground Beef, Relish, Fresh Tomato, Relish, Roast Garlic Aioli, Cheese Sauce

## **BBQ Chicken \$26**

Seasoned Grilled Chicken Breast, Corn, Pickled Red Onion, Mozzarella, BBQ Sauce

## **Smoked Ham & Pineapple \$23**

Shaved Smoked Ham, Fresh Pineapple, Mozzarella, Spicy Tomato Sauce

# Reception



# Reception

Per Dozen | Min 3 Dozen of Each

## Cold Selections

Vegetarian Maki Roll, Avocado, Red Pepper, Cucumber , Sweet Soy & Spicy Mayo GF DF V	\$28
Mini Alberta Beef Tostada, Pico de Gallo, Cilantro, Tortilla GF DF	\$28
Smoked Salmon Devilled Egg, Beet Stain GF	\$27
House Made Falafel Croquettes, Preserved Lemon Aioli, Hummus	\$24
Basil Infused Watermelon, Feta & Aged Balsamic GF V	\$24
Roast Beef Crostini, Horseradish Spread, Baguette Crostini	\$26
Smoked Salmon & Cream Rilette, Pickled Onion, Vegetable Chips	\$24
BC Salmon Poke Cones, Pineapple Salsa, Gochujang Aioli *Contains Nuts	\$28
Duck & Pork Pate, Fig Jam, Lavash	\$26

### Hot Selections

Mini Vegetable Samosa, Curry Tahini Dip DF V	\$24
Togarashi Prawn Tempura, Sriracha Aioli DF	\$28
Bharat Roast Cauliflower Kebab, Spiced Yogurt, Pomegranate BBQ Sauce GF V	\$26
Warm Smoked Chipotle Queso Tater Tot Skewer V	\$27
Crispy Pork & Kimchi Dumplings, Sesame Soy Glaze, Green Onion	\$26
Grilled Lamb Merguez Kebab, Harissa, Spiced Yogurt GF	\$29
Gochujang Chicken Skewers, Black & White Sesame Seeds GF DF	\$29
Hand Made Sweet Potato, Black Bean Empanada's, Smoked Paprika Aioli DF GF V	\$26
Mini Wild Mushroom Quiche, Truffle Aioli V	\$24

# Placed Options

## **Arrangement of Fresh Crudité**

Baby Carrots, Cherry Tomatoes, Asparagus, Baby Pepper, Baby Cucumber, Smoked Onion Hummus

**\$8 | Per Person**

## **European & Canadian Cheese Selection**

Fine Imported & Local Cheese, Confiture,  
Assorted Crisps & Dried Fruit

**\$12 | Per Person**

## **Hotel Arts Charcuterie**

Assorted Local & Imported Dried & Cured Meats, Pates & Sausage,  
Selection of House Made Pickled Vegetables, Grainy & Fine Brassica  
Mustard.

**\$16 | Per Person**

## **Sliders | \$55 per dozen**

Spicy Meatball, Bocconcini, Tomato Jam, Sesame Bun

Cheese Burger, Chipotle Aioli, Sesame Bun

Korean Fried Chicken, Sesame Pickles, Spicy Aioli

Sesame Bun

### **Dim Sum**

Beef Sui Mai, Pork Potstickers, Shrimp Har Gow

Traditional Condiments: Truffle Soy, Hot Sauce

(Based On 4-5 Pieces Per Person)

**\$16 | Per Person On Site Only**

### **Sushi & Sashimi Platter**

California Rolls, Spicy Tuna Rolls, Prawn Tempura Rolls, Vegetarian Maki Roll, (Avocado, Red Pepper GF DF V)

Tuna & Salmon Sashimi, Pickled Ginger, Sweet Soy & Wasabi,

Based On 4 Pieces Per Person (3 Pieces Sushi, 1 Piece Sashimi)

**\$22 | Per Person**

### **Seafood Extravaganza**

Shucked East Coast Oysters, Marinated Tiger Prawns, Escabeche Calamari, Steamed Mussels and Clams

Cocktail Sauce, House Made Fermented Hot Sauce, Sherry Mignonettes (Based On 5 Pieces Per Person)

**\$26 | Per Person - Minimum of 25 Guests**

### **Market Station**

Crostini's, Sea Salt Bread Sticks, Assorted Snap Breads & Sundried Fruit Crackers

Fine Imported & Local Cheeses, Fig Confiture & Dried Fruit

Hotel Arts Charcuterie Board, Assorted Local & Imported Dried & Cured Meats, Pates & Sausage,

Selection of House Made Pickled Vegetables, Grainy & Fine Brassica Mustard

Grilled Vegetable Platter of Shitake Mushrooms, Artichokes, Golden Beets, Asparagus & Peppers

**\$22 | Per Person**



# Chef Attended Stations

## **Korean Striploin**

Korean Chili Roasted Striploin of Carved Prime Alberta Beef GF

Kimchi, Sriracha Aioli, Pickled Vegetables, Steam Buns

**\$13 Per Person | Minimum 50 Guests**

## **Smoked BBQ Brisket**

Sweet Peppercorn BBQ Crust, Alabama White BBQ Sauce, Green Onion & Jalapeno Cornbread

**\$13 | Per Person | Minimum 40 Guests**

## **Risotto Station | Minimum of 30 Guests**

Your Choice Of:

Wild Mushrooms, Porcini Risotto, Roasted Garlic & Parmesan Foam GF

**\$10 | Per Person**

**Or**

BBQ Duck, Smoked Tomato, Grilled Peppers GF

**\$14 | Per Person**

## **Pad Thai Station | Minimum of 30 guests**

Pad Thai: Beef, Baby Prawns, Red Curry, Rice Noodles GF

**\$15 | Per Person**

Vegetarian: Stir-Fried Vegetable Pad Thai, Rice Noodles, Coconut Panang Sauce GF

**\$13 | Per Person**

**Pasta Station | Minimum of 30 Guests**

Applewood Cheddar Mac & Cheese, Smoked Bacon Breadcrumbs

**\$14 | Per Person**

Or

Olive Penne with Spicy Tomato Sauce and Parmesan Cheese

**\$16 | Per Person**

**S'mores Station**

House Made Smoked Vanilla Marshmallows, Chocolate Sauce

Shredded Coconut, Graham Crackers

**\$10 Per Person | Minimum 30 Guests**



# Chef Attended Finished Plates

Minimum 4 dozen per plate

## **Vietnamese Beef**

Charred Beef, Mint and Basil, Mango Salad, Puffed Noodles

**\$12 | Per Plate**

## **Soy Roast Duck Breast**

Shitake Mushroom & Green Onion Risotto

**\$13 | Per Plate**

## **Goats Cheese Filled Mushroom Cap**

Smoked Aerated Celery Root

**\$10 | Per Plate**

# Dinner



# Plated Dinner

All Plated Dinners are a Minimum of 3 Courses  
Served with Freshly Baked Bread Rolls  
Accompanied by Freshly Brewed Fair Trade Coffee, Tazo Teas

## **Salad Selection – Choose One**

Artisan Greens, Pickled Baby Vegetables, Chevre Noir Cheese,  
Sunflower Seeds, Lemongrass Poppy Seed Dressing GF, V

Caesar Salad, Torn Romaine Hearts, Pancetta, Garlic Croutons,  
Spicy Parmesan Caesar dressing

Roasted Beet & Goats Cheese, Pickled Fennel, Tarragon & Grainy  
Mustard Vinaigrette

## **Soup Selection – Choose One**

Lemongrass Coconut Carrot, Curried Yogurt GF, V

Wild Mushroom Velouté, Truffle Cream GF, V

Roast Tomato Bisque, Whipped Feta GF, V

## **Desserts**

Salted Caramel & Dark Chocolate Budino GF

Vietnamese Coffee Pot Au Crème GF

Yuzu Cheese Cake, Berry Compote

## Entrees – Choose One

Grapefruit Miso Salmon \$44

roast cauliflower, sweet potato purée, sesame vinaigrette, crusty potato

Roast Beef Striploin \$46

roast squash, kale, crushed potato, red wine jus

Za'atar Spiced Chicken Breast \$42

sweet peppers, herb polenta, olive jus

Falafel Roast Squash \$38

baby potatoes, panang curry



# Buffet Dinner

## Cold Selections

Artisan Greens, Pickled Baby Vegetables, Chevre Noir Cheese, Sunflower Seeds, Lemongrass Poppy Seed Dressing GF, V  
Caesar Salad, Torn Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar dressing

Mediterranean Salad of Red & Golden Tomatoes, Cucumber, Red Onion, Crumbled Feta, Kalamata Olives, Oregano Dressing GF V  
Canadian & Imported Cheese Board, a Blend of Aged, Mild, Soft, & Firm, Confiture, Chinook Honey

Charcuterie Board, Assortment of Local & Imported Cured Salamis', Sausage & Pates, Brassica Mustards & Smoked Tomato Relish, Pickled Red Onions

Chilled Seafood Selection of Tiger Prawns, Marinated Mussels & Clams, Escabeche Calamari, Cocktail Sauce

## Hot Selections

Free Range Chicken, Peppercorn Jus

Herb Gnocchi, Wild Mushrooms, Truffle Cream Sauce, Shaved Parmesan V

Soy Roasted Salmon, Smoked Bacon Miso Emulsion GF

Roasted Garlic Nugget Potatoes, Grated Parmesan, Chives GF V

Roast Seasonal Vegetables, Chimichurri DF GF V

**\$45 Per Guest | Minimum of 20 Guests**

Served with Freshly Baked Bread Rolls  
Accompanied by Freshly Brewed Fair Trade Coffee, Tazo Teas

## Desserts

Salted Caramel & Dark Chocolate Budino GF

Warm Mini Fried Apple Pie, Dulce de Leche Cream GF

Mini Oreo Pies

Chocolate Almond Cake

Mango Coconut Pana Cotta GF

## Carving Station Buffet Enhancement

### Striploin

Herb Crusted Striploin of Carved Alberta Beef

Natural Jus, Mustards, Horseradish & Pickles.

**\$14 Per Person | Minimum 20 Guests**

### Porchetta

Spraggs Farm Porchetta, Cherry Tomato Relish

**\$12 Per Person | Minimum 20 Guests**

### Prime Rib

Prime Rib of Alberta Beef, Horseradish Cream, Rosemary Jus

**\$17 Per Person | Minimum 20 Guests**

\* Carving Stations, if ordered, will match the number of guests attending the event.

# Late Night Snack

## House Made Pizza

Herb Roast Chicken, Pepperoncini, Olives, Artichoke, Mozzarella, Pesto  
Wild Mushroom, Ricotta, Parmesan, Arugula

Pepperoni, Roasted Peppers, Mozzarella, Tomato Sauce

**\$16 Per Person | Minimum Of 30 Guests**

## Poutine

Individual Take Out Boxes, Home-Style Fries, Montreal Cheese Curds,  
Gravy, Pulled Pork, Butter Chicken, Jalapeno Salsa

**\$10 Per Person | Minimum 30 guests**

## Let's Taco 'bout It

Spiced Chicken Breast, Spicy Beef & Corn & Black Bean

Hard Taco Shell and Flour Tortilla

Condiments Include, Sour Cream, Guacamole, Roasted Vegetable Salsa,  
Monetary Jack Cheese, Fresh Tomato, Red Onion

Based on 3 Pieces Per Person.

**\$12 Per Person | Minimum 25 Guests**

## Market Station

Crostini's, Sea Salt Bread Sticks, Assorted Sliced Baguette & Crackers

Fine Imported & Local Cheeses, Confiture & Dried Fruit

Hotel Arts Charcuterie Board, Assorted Local & Imported Dried & Cured  
Meats, Pates & Sausage, Selection of House Made Pickled Vegetables,  
Grainy & Fine Brassica Mustard

Grilled Vegetable Platter of Shitake Mushrooms, Artichokes, Golden Beets,  
Asparagus & Peppers

**\$22 Per Person**

## Curry Bowl

Individual Take Out Boxes, Basmati Rice, Butter Chicken, Beef Rogan

Josh, Chickpea Masala

**\$14 Per Person | Minimum 30 guests**

## Mediterranean Station

Fresh Pita & Naan Bread, Olive Tapenade, Mini Dolmas, Hummus, Minted  
Tzatziki, Roasted Pepper & Tomato Bruschetta, Selection of Mixed Olives.

**\$12 Per Person**

# General Information

**Menu Selections:** In order to ensure availability, we request that your menu selections are confirmed with your Event Manager no later than two weeks prior to your event. Please advise your Event Manager of any special dietary requirements as soon as possible prior to the event. Charges may apply for dietary substitutions made on the day of the event. A \$10.00 per person surcharge is applicable when offering a menu consisting of two entrée selections (excludes vegetarian options). Final entrée count is due no later than 72 hours (3 business days) prior to the event.

All food and beverage items will be provided by Curated Catering. Please advise your Event Manager of any thoughts that you may have. Chef Quinn Staple encourages dialogue for your menu design.

**Allergens & Dietary Restrictions:** Dietary Restrictions can be accommodated, and menu adjustments are available upon request. Arrangements should be made in advance with your Event Manager.

GF = Gluten Free

DF = Dairy Free

V = Vegetarian (\* Vegetarian Dishes may not be Vegan. Please confirm with your Event Manager)

**Taxes and Gratuities:** All food prices quoted are subject to applicable federal and provincial taxes unless otherwise stated. An eighteen percent (18%) service charge is applied to all food and beverage and is GST applicable.

**Guaranteed Number:** For all meal functions, the guaranteed number attending must be communicated to the Events Department no later than 72 hours (3 business days) prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, or the number of guests in attendance, whichever is greater. Curated Catering will do its best to accommodate guaranteed numbers; however, we reserve the right to make substitutions where necessary.

**Statutory Holidays:** A 15% surcharge will apply to all food and beverage on all Canadian statutory holidays