

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

SPOLUMBOS CHORIZO STUFFED MUSHROOM

\$40/dozen

PETITE TRUFFLE BAKED POTATO

Asiago cheese, smoked paprika, chives GF V

\$36/dozen

BOMBAY VEGETABLE SAMOSA

Cucumber raita V

\$38/dozen

PAKORA VEGETABLE BITE

Sweet tamarind sauce

GF DF V VE

\$38/dozen

FREE RANGE BUTTER CHICKEN SKEWER

Tandoori and yogurt marinated chicken GF

\$40/dozen

STEAMED PORK AND SHRIMP SHUMAI

Soy, lime and ginger drizzle

\$41/dozen

JAPANESE GYOZA

Chicken dumpling, ponzu chili sauce DF

\$38/dozen

Hot hors d'oeuvres (Passed):

ALBERTA BEEF YORKIE

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

\$44/dozen

TEMPURA FRIED CAULIFLOWER

Curry crème fraîche V

\$36/dozen

COCONUT CRUSTED TIGER SHRIMP

House-made pineapple salsa

\$44/dozen

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney V

\$40/dozen

CRISPY ALBERTA PORK BELLY

Sweet chili lemongrass, chives GF DF

\$42/dozen

OVEN BAKED FALAFEL BITE

Mini naan, tzatziki GF V

\$36/dozen

ROASTED TOMATO BISQUE

Crispy basil, cheese mousse GF V

\$33/dozen

MUSHROOM ARANCINI

Truffle aioli V

\$42/dozen

V = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



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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 (Minimum 10 dozen)

SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF DF OW**

\$42/dozen

TOMATO BOCCONCINI SKEWER

Balsamic glaze, Zoo Grown basil **v**

\$34/dozen

Cold hors d'oeuvres (Passed):

TUNA POKE

Wonton crisp, wasabi aioli, sesame seeds and cucumber slices **DF OW**

\$42/dozen

ZOO CURED STEELHEAD GRAVLAX

Blini, Aquavit dill cream cheese **ow**

\$44/dozen

COMPRESSED WATERMELON

Kalamata dust, maple lemon thyme simple syrup **GF DF**

\$32/dozen

DUCK CONFIT

Blini, Zoo Grown sour cherry compôte

\$40/person

ROASTED ALBERTA BEEF STRIPLOIN

Horseradish herb aioli, garlic rubbed crostini

\$40/dozen

APRICOT CHICKEN SALAD

Mini naan, curry mayonnaise

\$40/person

Desserts (Stationed or Passed)

MINI DARK CHOCOLATE POT DE CREME **v GF**

\$38/dozen

CHOCOLATE DIPPED OREO **v**

\$40/dozen

LEMON MERINGUE TARTLET **v**

\$36/dozen

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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.

\$18/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)

SIGNATURE LIVE EDGE CHARCUTERIE BOARD

Fresh sliced cured meats, domestic and international cheeses, exotic fruit, dried fruit, pickles, rain coast crackers, ciabatta, preserves

\$29/person

(Minimum 100 people)

WATERMELON POKE BOWL

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

\$17/person

ALBERTA OVERNIGHT BRAISED BEEF SHORT RIB AND ROASTED GARLIC MASHED POTATO MARTINI

Crispy onions, Okanagan red wine demi-glace

\$20/person

BUILD-YOUR-OWN BUDDHA BOWL STATION

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

\$15/person

RISOTTO STATION

CHICKEN

Chicken, black garlic, asparagus, sundried tomato, cream, asiago **GF**

\$16/person

VEGETABLE

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

\$13/person

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Pasta Stations:

RAVIOLI FILLED WITH PORCINI MUSHROOMS

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

\$17/person

CHEF ATTENDED BIG PARMESAN WHEEL

With tricolour fusilli, Alfredo sauce, truffle oil, fresh herbs, bacon bits, chicken, grilled vegetables

\$20/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

\$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**

\$14/person

ARTISAN CHEESE BOARD

With a variety of crackers **v**

\$14/person

FRESH VEGETABLE PLATTER

With herb dip **GF v**

\$7/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits **v VE GF DF**

\$8/person

MINI SPOLUMBO'S SAUSAGE SLIDER

Pork sausage, French rolls, pickled onions, banana peppers, saurkraut, grainy mustard **DF**

\$13/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

MEDITERRANEAN AFTERNOON

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

\$12/person

LATE NIGHT FLATBREADS

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

\$16/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

\$13/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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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

Fruit and Veggies

FRUIT KABOBS 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

Bistro Choices

CHARCUTERIE GF
A selection of local and imported cured meats, grainy mustard, pickles and crackers
\$14/person

ARTISAN CHEESE BOARD v
With a variety of crackers
\$14/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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