



Cold Canapés by the dozen

Smoked Beef Medallion on a Crouton Oven Roasted Cherry Tomato, Horseradish Mousse	\$ 32.00	per dozen
Smoked Duck with Apple Relish on a Goat Cheese Crostini	\$ 34.00	per dozen
Marsala Chicken & Vegetable Bouchée	\$ 32.00	per dozen
Vietnamese Shrimp Rolls with a Ponzu Sauce	\$ 34.00	per dozen
Seared Ahi Tuna on a Crispy Wonton with Wasabi Aioli	\$ 35.00	per dozen
Salmon Rilette on an Olive Oil Crostini with deep fried Capers	\$ 34.00	per dozen
Scallop Confit on a Cucumber Round with Red Pepper Confetti	\$ 34.00	per dozen
Smoked Salmon & Dill Cream Cheese in a savoury Crepe Roll	\$ 34.00	per dozen
Silver Fork Prawn with a crushed Tomato & Horseradish Sauce	\$ 36.00	per dozen
Goat Cheese with Chive Mousse on a Sliced Strawberry	\$ 32.00	per dozen
Cucumber Mint Shots topped with Crab & Crème Fraîche	\$ 34.00	per dozen
Lemon scented Mint & Ricotta Crostini	\$ 32.00	per dozen
Profiteroles stuffed with Gorgonzola Mousse, candied Grapes & Pecans	\$ 32.00	per dozen
Chilled Borscht Soup Shot with Crème Fraîche	\$ 30.00	per dozen
Cherry Tomatoes stuffed with Herb Boursin Cheese	\$ 32.00	per dozen
Assorted Maki Rolls: California, Spicy Tuna, Cucumber	\$ 36.00	per dozen

Hot Hors d'Oeuvres by the dozen

Moroccan spiced Beef Cubes with Mint Mango Chutney	\$ 36.00	per dozen
Corn Meal Pulled Pork Fritters with Smoked Tomato Cola Dip	\$ 34.00	per dozen
Chicken <u>or</u> Beef Satay brushed with Basil Pesto	\$ 36.00	per dozen
Cheese Quesadilla Trumpet	\$ 35.00	per dozen
Chicken Chilito Kabobs	\$ 36.00	per dozen
Asian Crab Wonton	\$ 34.00	per dozen
Dragon Shrimp Pot Stickers with Soy Orange & Ginger Dip	\$ 36.00	per dozen
Teriyaki Salmon Cubes with Sesame Seeds and Scallions	\$ 34.00	per dozen
Crab Cakes with Citrus Chive Aioli	\$ 36.00	per dozen
Crispy Prawns with Cilantro Citrus Yogurt Dip	\$ 38.00	per dozen
Toasted Coconut Prawns with Mango Cilantro Dip	\$ 38.00	per dozen
Bacon wrapped Scallops served with Port Onion Marmalade	\$ 38.00	per dozen
Brie en Croute with Raspberries	\$ 34.00	per dozen
Breaded Mushrooms stuffed with Herb Cheese	\$ 34.00	per dozen
Vegetable Spring Rolls with Plum Sauce	\$ 34.00	per dozen
Breaded Parmesan Artichoke Hearts	\$ 35.00	per dozen



Rendezvous Cocktail Package minimum 30 guests

Displayed Food Items

Fresh Roma Tomato Bruschetta with Crostini
Tri-Colour Tortilla & Root Vegetable Chips with Salsa & Sour Cream
Garden Fresh Vegetables with Hummus & Tzatziki Dips

Chilled Selections

Please choose three of the following items:

Salmon Rilette on Olive Oil Crostini with deep fried Capers
Smoked Beef Medallions on a Crouton,
Oven Roasted Cherry Tomato with Horseradish Mousse
Smoked Salmon & Dill Cream Cheese in a Savoury Crepe Roll
Profiteroles stuffed with Gorgonzola Mousse, candied Grapes & Pecans
Chilled Borscht Soup Shot with Crème Fraîche

Hot Selections

Please choose six of the following items:

Crab Cakes with Citrus Chive Aioli
Bacon wrapped Scallops served with Port Onion Marmalade
Vegetable Spring Rolls with Plum Sauce
Cheese Quesadilla Trumpet
Moroccan spiced Beef Cubes with Mint Mango Chutney
Chicken Satay with Basil Pesto
Crispy Prawns with Cilantro Citrus Yogurt Dip
Corn Meal Pulled Pork Fritters with Smoked Tomato Cola Dip

\$ 37.00 per person

allows 9 pieces per person

Sheraton Suites Calgary Eau Claire | Reception



Each Action Station is based on a two hour Reception. Action Stations include a Uniformed Chef in the room .
Extended Chef service available at \$ 65.00 per hour.

Wing Station minimum 25 guests

\$ 25.00 per person

Teriyaki, Memphis BBQ, Spicy Smoked Chipotle &
Buttermilk soaked Southern Fried Chicken Wings
Carrot & Celery Sticks with Chunky Blue Cheese & Ranch Dressing

Wok Station minimum 25 guests

\$ 17.00 per person

Calgary's own Ginger Chicken
Sweet & Sour Shrimp
BBQ Pork
Warm Imperial Salad with Bok Choy, Suey Choy, Carrots, Mushrooms,
Peppers & Green Onions
Chow Mein Noodles
Served in Chinese Takeout Boxes

Pasta Bar minimum 30 guests

\$ 19.00 per person

Penne, Cheese Tortellini & Bow Tie Pasta
with Reduced Cream, Tomato Compote & Pesto Sauce
Assorted Garnishes prepared to order:
Sundried Tomatoes, Black Olive Tapenade, Baked Red Onions, Roasted
Red Peppers, Grilled Portobello Mushrooms, Fried Capers, Roasted Garlic,
Baby Shrimp, Chorizo Sausage
Extra Virgin Olive Oil & Parmesan Cheese

Western Mashed Potato Bar minimum 25 guests

\$ 16.00 per person

Yukon Gold Mashed Potatoes presented in a Martini Glass
Assorted Garnishes prepared to order:
Sautéed Mushrooms, Bacon, BBQ Sauce, Scallions, au Jus, Grated Cheese &
Truffle Oil

Fisherman's Wharf minimum 10 guests

\$ 46.00 per dozen

Sautéed Prawns in Pernod with a Cream & Orange Sauce



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Slider Station minimum 30 guests

\$ 21.00 per person

Mini Kobe Beef, Vegetarian & Lamb Burgers on Petite Brioche Buns

Accompaniments of BBQ Sauce, Chipotle Pesto, Dijon Mustard,

Sautéed Mushrooms, Sliced White Cheddar Cheese, Bacon & Hot Sauce

Poutine with fresh Cheese Curds & Gravy

Warm Artichoke & Asiago Dip with Roasted Peppers, Spicy Flat Bread

Brownie Station minimum 25 guests

\$ 21.00 per person

Presented in a Martini Glass:

Cranberry Blondie Chunks

Macadamia Nut & Honey Walnut Brownie Cubes

Orange Cranberry Pound Cake

Toppings:

Seasonal Citrus Compote & Spicy Chocolate Syrup

Assortment of Chocolate Cigars, Sugared Almonds & Chocolate Garnishes



Chilled Seafood Display

Iced Prawns with Lemon & Cocktail Sauce

\$ 41.00 per dozen

Cracked Crab Claws with Calypso Sauce & Lemon Wedges

Market Price

Native Barbecued Salmon 20-30 servings

Allspice Marinated BC Salmon

\$185.00 per side

served with Cocktail Rye, Herb Tartar Sauce, Lemon Wedges & Fried Capers

Cheese Display

Chef's selection of Domestic Cheese, Assorted Crackers

\$ 13.00 per person

garnished with Grapes

Deluxe selection of Domestic & Imported Cheese with Seasonal Compote,

\$ 16.50 per person

Dried Fruit & Nuts, Lavash Crackers and Sliced Baguette

Sushi Display

Assorted Maki Rolls: California, Spicy Tuna & Cucumber Rolls

\$ 36.00 per dozen

served with Pickled Ginger, Wasabi & Soy Sauce

Fruit & Veggies

Garden Fresh Crudités with Hummus & Tzatziki Dips

\$ 6.00 per person

Sliced Fresh Fruit & Melon in Season

\$ 7.50 per person

Deluxe Fresh Fruit presentation with Berries in Season

\$ 9.50 per person

Good for Dipping

Tomato Basil Bruschetta with Crostini

\$ 4.50 per person

Tri-Colour Tortilla & Root Vegetable Chips with Salsa & Sour Cream

\$ 4.50 per person

Crisp Pita & Naan Wedges with Hummus & Baba Ganoush Dip

\$ 6.50 per person

Warm Smoked Salmon, Artichoke, Asiago & Cream Cheese Dip

\$ 9.00 per person

with Crudités, Crackers & Flat Bread

Late Night Delicatessen minumun 25 guests

\$ 32.00 per person

Presentation of Deli Cold Cuts with Rolls, Butter, Assorted Mustard & Horseradish

Relish Platter of Pickles, assorted Olives, Marinated Mushrooms, Pickled Onions &

Pickled Asparagus

Chef's selection of Imported & Domestic Cheese with Assorted Crackers,

Sliced Baguette & Bread Sticks

Sliced Fresh Fruit

Garden Fresh Crudités with Hummus & Tzatziki Dips



Petite Dessert Buffet minimum 50 guests

Opera Parisienne

Mandarin Jivara Verrines

Manjari Mousse Éclairs

Meyer Lemon Meringue Pies

Chocolate Mole Cake

Cassis Miroir

Lemon Ricotta Cheesecake Slice

Chewy Caramel Bars dipped in Chocolate

Mini Caramel Apple Pies

Items on Sticks:

Wild Strawberries

Chocolate dipped Walnut Banana Bread

Caramel Brownie

Chocolate dipped Orangettes

\$ 18.00 per person

allows 4 pieces per person

Chocolate Fantasy minimum 100 guests

Chocolate Fountain with the following accompaniments:

Candied Pineapple

Cubed Melons

Strawberries

Cubed Orange Pound Cake

Marshmallows

Homemade Almond Granola Bar Cubes

Chocolate Rice Krispy Squares

Served with Premium Grand Cru Chocolate

\$ 19.00 per person