

CATERING MENUS



CRMR AT HOME

SPECIALTY RETAIL & CATERING



Breakfast

Minimum of 15 persons for each breakfast

Continental

- Selection of fresh fruit
 - Fresh baked pastries
 - Selection of cereals
 - Hard boiled eggs
- \$ 14 per person

Health

- House made granola
 - Yogurt and cottage cheese
 - Selection of fresh fruit
 - Fresh baked banana bread
- \$16 per person

Buffet

- Free range egg preparation
- Ranch raised bacon
- Elk maple sausages
- French toast with Canadian maple syrup
- Home style breakfast potatoes

\$19 per person

Each CRMR breakfast includes.....

- Fresh fruit preserves
- Freshly brewed organic coffee and tea

Prices and menus subject to change, based on availability.





Lunch

Minimum of 10 persons for each drop off lunch

Drop-off lunch #1

- Rocky mountain charcuterie platter, sliced deli meats and artisan cheeses
 - Fresh vegetables with basil aioli
 - Chefs choice of two seasonal salads
 - Fresh cookies and squares
- \$ 25 per person

Drop off lunch #2

- Assorted sandwich platter
 - Fresh fruit platter
 - Chefs choice of two seasonal salads
 - Fresh cookies and squares
- \$ 30 per person

Drop off lunches include...

- Set up
- Disposable dishes and cutlery available for \$1.00 per person
- Pop, juice and bottled water available for an additional charge

Prices and menus subject to change, based on availability.



Themed Plated Lunches

Minimum of 20 persons for plated lunches

Cilantro \$30 per person

- Wild mushroom vegetable soup, parmesan crisp
- Oven roasted free range chicken, caramelized onion potato gratin, whole grain mustard demi
- Warm chocolate pistachio cake

The Rancho \$35 per person

- Romaine hearts, creamy Parmesan anchovy dressing, house smoked bacon
- Canadian Rocky Mountain Ranch game burger, apple wood cheddar and sundried tomato pesto on a Tuscan bun
- Sticky toffee pudding with brown butter caramel sauce

Divino \$40 per person

- Field greens salad, cherry tomatoes and herb mustard vinaigrette
- Bacon roasted chicken sandwich, aged white cheddar and tomato relish
- Selection of cheeses and fig jam

Plated lunches include....

- Freshly brewed organic coffee and tea
- Fresh artisan bread and butter
- All plated lunches are prepared and served to you in your space provided

Prices and menus subject to change, based on availability.



Dinner

Prices are based on per person

Starters \$12

Soup

- Yellow split pea and house smoked bacon
- Wild mushroom and truffle cream
- Spicy tomato and fennel with herbed crème fraiche
- Curried apple and butternut squash and fresh cilantro

Salad

- Baby gem lettuce, parmesan vinaigrette with anchovy croutons
- Nicoise salad, tuna confit, haricot vert, tomato and olives
- Heirloom tomato with buffalo mozzarella and baby arugula
- Beet and pear salad with feta and fresh mint
- Butter leaf lettuce, Fairwinds farms feta and cherry tomato

Appetizers \$15

- Smoked spring salmon carpaccio with red onion and caper salad
- Crispy pork belly, beluga lentil stew and pea shoots
- Ahi Tuna tartar with soy and fresh ginger
- House made gnocchi, arugula and shaved pecorino

Mains

- Seared Halibut with preserved lemon, sweet pea risotto and olive tapenade \$30
- Crispy chicken supreme, caramelized onion gratin, baby carrot and lemon thyme jus \$30
- Crisp duck confit leg, cannellini bean cassoulet \$30
- Grilled beef tenderloin with truffle smashed potato and french beans \$38
- Braised buffalo short rib, grilled asparagus and chipollini onion jus \$36
- Alberta lamb rack with roast carrot, celeriac and eggplant puree \$40

Vegetarian Options \$30

- Roasted vegetable terrine with cave aged gruyere
- Wild mushroom risotto

Desserts \$9

- Triple baked lemon shortcake, vanilla mascarpone cream and fresh berries
- Chocolate truffle tissimo, hazelnut crunch and woodberry coulis
- Warm sticky toffee pudding with brown butter caramel
- White chocolate raspberry cheesecake with raspberry coulis

Dinner also includes fresh baked artisan breads and butter

Dinners are composed of...

Any combination of three or four courses, prepared and served to you in your space provided

Prices and menus subject to change, based on availability.

Hors d'oeuvres

Prices are based on 2.5 pieces per person per item

Minimum of 5 items per event

\$ 5 per person

Cold

- Fairwinds farm goat cheese stuffed cherry tomatoes with basil pesto
- Heirloom tomato bruschetta
- Roasted pork, house mustard and cave aged gruyere crostini
- House smoked salmon, pickled onion and crème fraiche

Hot

- Saffron risotto croquettes served with spicy tomato sauce
- Asparagus and parmesan puff pastry rolls
- Wild mushroom and garlic crostini
- Pear, blue cheese and caramelized onion tart

\$ 6 per person

Cold

- Duck rilette, fig on a rye crisp
- Seared Ahi tuna with preserved lemon aioli
- Spicy shrimp escabeche
- Buffalo tartar with crisp potato gaufrettes
- BC spot prawn salad roll, pickled carrot and cucumber

Hot

- Double smoked bacon wrapped dates
- Chicken roulade, roasted pepper and soprosetta
- Mini Buffalo burgers served with sundried tomato pesto
- Vegetable Spring rolls served with sweet chili glaze
- Grilled lamb chops, minted olive tapenade

Stationary

\$ 8 per person

- East and west coast oysters, selection of accompaniments
- Domestic and imported cheese, house crisps and fig jam
- Selection of sliced game meats and paté with condiments

Sweets

\$ 6 per person

- Selection of petit fours
- Seasonal fresh fruit
- Handmade truffles

All hors d'oeuvres are prepared and served to you in your space provided.

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Dinner Buffet (sample menu)

Minimum of 20 persons

\$ 60 per person

- Roasted Halibut, preserved lemon and olive tapenade
- Seared Beef tenderloin medallions with wild mushroom jus
- Caramelized onion potato gratin
- Grilled vegetable salad with a roasted garlic vinaigrette
- Orzo Pasta salad, tomato, cucumber and feta
- Picked baby spinach, poached pear, blue cheese and maple walnuts

Buffet includes...

- Fresh baked artisan breads and butter
 - Freshly brewed organic coffee and tea
- All buffets are prepared and served to you in your space provided

Reception Enhancements

Cheese Station

\$ 8 per person

- Selection of domestic and imported cheeses
- Fresh baked artisan breads, house made crisps and jams

Seafood Station

Market price

- East and west coast oysters, selection of accompaniments
- “Plat de Mar”, chefs selection of fresh seafood

Carving Station

Market price

- Roasted beef tenderloin, pan jus and fresh horseradish
- Whole roasted leg of lamb, dijon, garlic and rosemary
- Roast pork shoulder with apple cider chutney

Dessert Station

\$ 6 per person

- Selection of petit fours
- Hand made truffles
- Seasonal fruit selection

Ice Carvings

Market price

- Available upon request, supplied by Frozen Memories

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