



## VEGETARIAN

### Gougeres

traditional french savoury cream puffs stuffed w/ gruyere & garden rosemary

### Quesadillas

mushrooms, white truffle oil & fontina cheese

### Wild Mushroom Bruschetta

pan fried wild & cultivated mushrooms w/ local pecorino on organic baguette crisps

### Stuffed Mushroom Caps

red pepper ratatouille & local pecorino cheese

### Brie Pillows

brie filled puff pastry w/ apricot & sour cherry chutney

### Organic Hummus

organic Saskatchewan chickpea hummus on coriander roasted zucchini

### Beets & Chevre Skewer

roasted local beet & chevre ball in organic hemp hearts on skewer

### Asiago Mini Cheesecakes

w/ Chef Remi's local corn relish or walnut chunk

### Winter Tart

pumpkin & roasted root vegetables w/ brie

### Risotto "Arancini"

saffron risotto balls filled with wild mushrooms & pine nuts served w/ house Aioli

## SEAFOOD & FISH

### Cuban Mojo Shrimp Skewer

w/ grilled pineapple

### Scallop Ceviche

scallops w/ pink peppercorn & citrus juice served on Asian spoon

### Wild House Smoked Trout

on green pea blini w/ house creme fraiche & dill

### Prosciutto Wrapped Scallop

olive oil sauteed sea scallops w/ organic house cured prosciutto

### Lobster Spoons

w/ shiitake mushrooms & garlic butter



## MEAT APPETIZERS

### Spiced Chicken Meatball & Chutney

warm spices local pastured chicken pan seared & skewered meatball w/ local green tomato chutney

### Ginger Duck Tartlet

w/ red onion & candied ginger marmalade

### Crispy Wontons

crispy duck wontons w/ Asian dip

### Middle Eastern Lamb Meatballs

pan seared w/ sour cherries

### Pork Belly & Apple Cranberry Relish

pastured local & organic pork belly bite w/ rst apple & cranberry relish

### Eggplant, Provolone & Prosciutto Involtni

roasted eggplant roll stuffed w/ prosciutto & provolone

### Prunes & House Bacon

BC prunes wrapped in house bacon

### Risotto "Arancini"

saffron risotto balls filled with organic ragu served with house Aioli

### Beef Roll Up

organic beef w/ avocado & wasabi cream sauce

## SWEETS

### Calories Mini Cheesecakes

seasonal variety

### Mini Pavlova

cloud meringue with fresh fruit & whip cream

### Mini Cupcakes

seasonal variety

### Mini Chocolate Pate

dark chocolate cup with rich chocolate mousse & raspberry

### French Macaroons

"passion fruit w/ chocolate ganache Bergamot Salted butter caramel"

### Mini French Lemon Tarts

our classic Calories lemon tart in mini format w/ candied lemon slice

# CALORIES

EST. 1986

*catering*

**\$13.5/  
guest**

6 bites/guest  
2 vegetarian / 2 fish or meat / 2 sweet  
minimum 20 guests

**\$18/  
guest**

8 bites/guest  
2 vegetarian / 4 fish or meat / 2 sweet  
minimum 20 guests

**\$25/  
guest**

12 bites/guest  
3 vegetarian / 6 fish or meat / 3 sweet  
minimum 20 guests

**\$6/  
guest**

Dessert Bar  
3 sweet bites/guest  
minimum 20 guests

## BOARDS

### Fruit Platter

variety of fruits and berries w/ local honey yogurt dip

### Vegetable Platter

variety vegetables w/ organic hummus & avocado dips

### Wild SK Lake Trout Carpaccio

w/ capers, red onions & lemon wedges; organic baguette crisps

### Cheese Board

variety of cheeses w/ preserve, fruit & nuts

### Charcuterie Board

local, organic, house cured meats w/ house pickles and preserves

All boards include organic baguette and gluten free crackers

**\$4/  
guest**

minimum 12 guests