



VEGETARIAN

Organic Hummus

organic Saskatchewan chickpea hummus on coriander roasted zucchini

Stuffed Mushroom Caps

red pepper ratatouille & Parmigiano

Brown Roasted Cauliflower

w/ fried almonds & coriander yogurt

Asiago Mini Cheesecakes

w/ candied walnut chunk

Brie Pillows

Brie filled puff pastry w/ apricot & sour cherry chutney

Beets & Chevre Skewer

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

Summer Tart

sautéed fiddleheads & house crème fraîche on delicate butter pastry

Risotto "Arancini"

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

Phyllo Triangles

caramelized onion, roasted tomato & Pacific Rock Farm House cheddar

SEAFOOD & FISH

Cuban Mojo Shrimp Skewer

w/ grilled pineapple

Scallop Ceviche

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

Prosciutto Wrapped Scallop

olive oil sautéed sea scallops w/ organic house cured prosciutto

Wild House Smoked Trout

w/ house crème fraîche & dill on organic crostini

Lobster Spoons

w/ shiitake mushrooms & garlic butter



MEAT APPETIZERS

Spiced Chicken Meatball & Chutney

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

Duck Confit Bite

house confit, wild mushroom & leek on toasted brioche

Crispy Wontons

crispy duck wontons w/ Asian dip

Dates & Bacon

ricotta stuffed dates wrapped in bacon

Spring Pea & Prosciutto Crostini

smashed local green peas, crispy local prosciutto & house crème fraîche on organic baguette crisp

Local Lamb Kofte Bite

Middle Eastern Baharat spiced meatball w/ roasted cherry tomato

Risotto "Arancini"

saffron risotto balls filled with organic ragu served with house Aiöli

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

seasonal variety

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

**\$26.5/
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

Vegetable Platter

variety vegetables w/ organic hummus & herbed cream cheese dip

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 cured meats w/ house pickles and preserves

All boards include organic baguette and gluten free crackers

**\$4/
guest**

minimum 12 guests