

Appetizer Menu



HOT

Arancini

Creamy risotto ball,
Grana Padano &
Truffle aioli

\$4.35



Beef Wellington

Tender Beef &
mushroom duxelles
on puff pastry

\$3.25

Gyozas

Chicken & veggie
OR vegetarian
dumplings with soy
ginger glaze

\$2.25

Meatballs

Beef
Veal reduction glaze

\$3.25

Bison
Saskatoon berry glaze

\$4.00

Chicken
Honey garlic glaze

\$4.50

Lamb
Pomegranate glaze

\$3.25

Gluten Free



Vegan



Vegetarian



Mini

Empanada

Cheese, shredded
chicken or beef with
salsa & sour cream

\$3.45

Mini Quiche

Spinach, mushroom,
onion, bacon,
whipping cream,
egg & cheese in a
pastry shell

\$3.65

Potato

Croquette

Breaded mashed
potato bite with
cheese or prosciutto

\$4.25

Samosas

Mildly spiced
curried vegetables
fill a crispy shell
finished with a
cooling mango
chutney

\$3.75



Spring Rolls

Mini vegetable
spring rolls with
sweet chili sauce

\$2.50



Sliders

Beef

Cheddar, horseradish mayo,
caramelized onion & arugula

\$7.55

Bison

Sundried tomato mayo,
onion jam, & arugula

\$9.55

Chicken

Jalapeño Havarti, sundried
tomato & arugula

\$8.55

Lamb

Mint chutney, Chevre &
arugula

\$9.50

Pork

Creamy coleslaw salad

\$7.35

Turkey

Cranberry mayo, Swiss
cheese & arugula

\$6.50

Vegetarian

Bean patty, cucumber dill
dressing, shredded carrot &
arugula

\$7.55



C O L D

Falafel

Fried falafel with hummus on a mini cucumber wheel

\$1.95 VG

Canadian Smoked Duck Rillettes

With bacon jam, crostini & seedlings

\$10.85

Chevre & Onion Tart

Caramelized onion, apricot compote & torched goat cheese on puff pastry

\$3.25 VEG

Chicken Bacon Taco Bite

Shredded chicken, cheese, bacon bits, bell peppers, cilantro, sour cream & jalapeño in a crisp tortilla shell

\$3.25

Deville Egg

Dijon mustard, capers, mayo, white wine vinegar & paprika

\$2.25 GF VEG

Gravlax Pinwheels

Citrus cream cheese, spinach, smoked salmon, capers & red onion in flour tortilla

\$3.55

Sesame Crusted Tuna

Tuna sashimi, sesame & wasabi mayo served on a spoon

\$4.25

Shrimp Cucumber Wheel

With citrus cream cheese on a fresh cucumber wheel

\$4.50

Stuffed Mushroom Cap

Mushroom caps with spinach, onion, garlic & cream cheese

\$2.55 GF VEG

Sushi Assorted

Priced at 2 pieces per person

\$7.25

Wrapped Asparagus

Grilled asparagus wrapped in smoked Italian capicola

\$4.75 GF

Yukon Baby Potato

Yukon baby stuffed with mashed potato, green onions, bacon bits, sour cream & marble cheese

\$3.00 GF



Mini Skewers

Hot

Beef
Chimichurri

\$4.50 GF

Chicken
Citrus marinated

\$4.50 GF

Lamb
Tzatziki drizzle

\$4.25 GF

Vegetable
Chimichurri

\$4.75 GF VEG

Cold

Caprese
Pesto Sauce

\$4.75 VEG

Mediterranean
Greek dressing

\$3.50 GF VEG

Shrimp
Garlic & lemon pepper

\$5.50 GF

Cheese & Charcuterie

Cheddar, smoked gouda, Genoa salami, hot Calabrese salami, mortadella, crackers & crostini
\$9.95

Domestic Cheese

Swiss, old cheddar, smoked gouda, jalapeno Havarti & brie with grapes & crackers
\$9.00 VEG

Cubed Cheese

Swiss, cheddar, jalapeno Havarti, smoked gouda, marble cheese & crackers
\$8.00 VEG

International Cheese

Bleubry, Cendrillon, Aged Caprano, Cantonnier, Cedre de Lune, Sir Laiurier, grapes, crackers, candied nuts & housemade compote
\$18.55 VEG



PLATTERS

Artichoke Dip

Cream cheese artichoke, garlic & onion with toasted pita bread
\$3.65 VEG

Bruschetta

Ripened tomato, garlic-onion, fresh basil oil & balsamic reduction with toasted baguette
\$5.75

VG

GF Gluten Free

VG Vegan

VEG Vegetarian

Hummus with Pita

Mediterranean blend of chickpeas, olive oil, lemon juice & tahini with toasted pita triangles
\$3.25 VG

Nosh Trio

Vine ripened Bruschetta with toasted baguette
Bacon jam & torched chevre with grilled naan
Spinach artichoke & asigo with toasted pita points
\$10.25

Spinach Dip

Fresh spinach blended with caramelized onion, roasted red bell pepper & whipped cream cheese served with toasted nann bread
\$3.95 VG

Tzatziki with Pita

Fresh shredded cucumber, roasted creamy garlic, lemon juice, fresh dill, sour cream & yogurt with pita triangles
\$4.25

VEG





Charcuterie

Hot Calabrese salami,
Genoa salami,
prosciutto, bratwurst
sausage, honey garlic
pepperoni, housemade
mustard with fresh &
toasted baguette
\$9.85

Sausage

Chorizo, Oktoberfest,
Bratwurst, Italian hot &
garlic coil, caramelized
onion, sweet & spicy
mustard with sliced
rustic bread
\$7.25

Mediterranean Antipasti

Prosciutto, hot
Calabrese
salami, hummus
dip, roasted
bell peppers,
artichokes, pickled
veggies, herb
marinated feta &
grilled pita bread
\$13.50

PLATTERS

Cont'd

Melon Fruit

Watermelon,
cantaloupe &
honeydew
\$2.50

GF VG

Fresh Fruit

Pineapple,
cantaloupe,
honeydew, berries &
oranges
\$6.25

GF VG

GF Gluten Free
VG Vegan
VEG Vegetarian

Pickled

An assortment of
seasonal pickled
vegetables
\$4.25

GF VG

Garden Vegetable

Crudites red
bell pepper,
carrot, cherry
tomatoes celery,
cucumber &
broccoli with
choice of Green
goddess, ranch
or Italian dip
\$4.75

GF VG

Roasted Vegetable

Eggplant, zucchini,
cremini mushroom,
bell pepper, carrot &
broccoli served cold
(seasonal)
\$4.35

GF VG

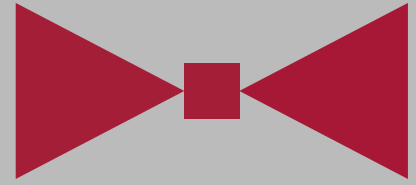
Seafood

Shrimp, clams,
mussels, crab claw
& salmon, grilled
lemon, cocktail
sauce, horseradish &
veggie garish
MARKET PRICE

GF



PRESENTATION APPETIZERS



Asian Spiced Duck

Duck breast with Asian slaw on brioche

Max. 100 people

\$5.75

Beef Carpaccio

Beef tenderloin with dijon mustard on a brioche bun

Max. 100 people

\$18.80

AAA Beef Tenderloin Tartare

Steak Tartare served on a spoon

\$4.85

Canadian Smoked Duck Rillettes

With citrus essence on crispy baguette with bacon jam and seedlings

\$10.85

Crab Cakes

Crab, confit fennel and onion served with tartar sauce

\$6.75

Goat Cheese & Poached Pear Tart

With arugula sprouts and honeyed walnut

Max. 100 people

\$3.00

Gravalax Rosettes

Smoked salmon rosettes with citrus cream cheese and capers

\$7.50

Lollipop Lamb Chops

With pistachio crumble and mint jelly

Max. 50 people

\$17.95

Mini Lobster Yorkie

Lobster, corn & bacon in a mini Yorkshire pudding

\$7.35

Nano Filet

Bacon wrapped beef tenderloin with mushroom leek fondue

Max. 100 people

\$5.85

Scallop

Served cold with passion fruit vinaigrette & arugula

\$7.50

Shrimp Cocktail Shooter

Shrimp sitting in a cool and spicy tomato gazpacho presented in a shot glass

\$3.60

Tuna Poke

Chipotle mayo, wakame and black sesame seed presented in a sesame cone

Max. 50 people

\$8.75

Baked Brie

Brie cheese with prosciutto and tapenade wrapped in puff pastry and topped with dried apricot jam and candied nuts (individual)

Max. 50 people

\$5.75



STATIONS & LATE NIGHT SNACKS



Build-Your-Own Tacos

A choice of ground beef or shredded chicken in a crispy corn tortillas and soft flour tortillas with a selection of toppings

\$16.95

Carved Alberta Beef

With horseradish, au jus & buns

Chef required

\$15.25

Custom Mac & Cheese Station

Add-ins include bacon, shredded chicken, mushrooms & green onion

\$13.95

Hot Dog Bar

Beef or vegetarian weiners with buns and a selection of mustard, ketchup, mayo, chopped onion, chopped tomato, jalapenos, pickles, bacon & beef chili

\$15.95

Mashed Potato Bar

Add-ins include a mix of veggies, shredded cheese, bacon bits, sour cream, chives & gravy

\$10.25

Pad Thai Station

A choice of beef, chicken, shrimp or tofu with peanut sauce, shredded carrot, sprouts, green onions, crispy onions & cilantro

Chef required

\$17.00

Pizza Station

Margherita, Hawaiian & pepperoni

\$15.75

Taco in a Bag

Add-ins include ground beef, shredded chicken, shredded lettuce, diced tomato, green onion, shredded cheese, sour cream & salsa

\$12.00



GET IN TOUCH

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