



KITCHEN | BAR

Events Menu

Glasshouse Kitchen | Bar



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Culinary Experience at the Glasshouse Kitchen|Bar

What sets Glasshouse Kitchen|Bar apart from others is quite simple: innovative food design. The creation of our menu is inspired by local food products, culinary trends, and of course, the desires and expectations of our clientele. Our clients have the option of selecting food and beverage from one of our set menus, or they can customize their event menu by choosing from Glasshouse's restaurant offerings, which change seasonally. In addition, it is not uncommon for our culinary team to customize a menu based on theme, ethnicity, or individual well-being. The possibilities are endless.

The Glasshouse Kitchen|Bar Culinary Experience is committed to using the freshest produce, highest quality meats, and the most thoughtful preparation methods possible. By choosing selected local suppliers and seasonal foods we ensure our food is something we can all be proud to serve. Our food items are prepared a la carte, meaning that dishes are prepared at the last minute possible before service time. This type of service maintains quality and flavor. The Glasshouse team exudes passion which is evident in every dish created. We value ourselves in providing the best in customer service and innovative food design. Our goal is to ensure that our guests leave our establishment knowing that they received first-class customer service and an incomparable culinary experience.



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*(gf=gluten free, v=vegetarian, df=dairy free, vg=vegan)
All items are subject to availability*

Plated Menu

Pricing is per guest unless stated otherwise.

Soup | \$14

Select one

Turkish Lentil with roasted vegetables and sumac (*gf/v/df/vg*)

Vichyssoise, a creamy potato leek soup with olive oil, and chives (*gf/v*)

Pea and Mint with garlic crouton (*gf/v/vg*)

Roasted Tomato and Basil with balsamico croutons (*v/df*)

Seafood Chowder with aged cheddar (*gf*)

Butternut Squash with crispy gruyere and truffle oil (*gf/v*)

Salad | \$16

Select one

Caesar Salad: romaine lettuce, croutons, fried capers, creamy lemon vinaigrette, and shaved parmesan (*gf/v/vg*)

Mixed Greens: greens, crunchy cabbage, carrots, apricots, and sundried tomato vinaigrette (*gf/v/df/vg*)

Chefs Greens: kale, roasted mushrooms, pumpkin seeds, and balsamico dressing (*gf/v/df*)

Arugula Salad: shaved fennel and apple, grilled cherry tomato, and champagne vinaigrette (*gf/v/df/vg*)



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Main Entrée

You are welcome to choose up to two protein options plus a vegetarian option for your event. Final guest selections are required at a minimum of 1 month prior to your event. Pricing is per guest unless stated otherwise. Each entrée comes with a choice of up to three compliments.

Miso Glazed Chicken: \$46

Miso glazed and grilled 6oz. chicken breast with hoisin butter (gf)

Brie Stuffed Chicken Breast | \$50

6oz. panko breaded cremini & brie stuffed chicken breast with chicken demi-glaze

Chicken Supreme | \$50

Tarragon and lemon roasted 7oz chicken breast supreme with mushroom ragout (gf)

Alberta Short Rib | \$52

Slow braised Alberta short rib with demi-glaze (gf/df)

Alberta Prime Rib | \$60

Slow-roasted 8oz. Alberta prime rib with horseradish pan jus (gf)

Alberta Strip Loin | \$58

Grilled 8oz. Alberta strip loin with port wine cream sauce (gf)

Alberta Tenderloin | \$60

Grilled 6oz. oz AAA Alberta tenderloin with red wine jus (gf/df)

Alberta Flat Iron Steak & Shrimp | \$65

Grilled 8oz flat iron steak with 2-piece black tiger prawns and green peppercorn sauce (gf)

Roasted Pork Loin | \$44

House spiced roasted pork loin with carrot butter (gf)

Salmon Fillet | \$52

Baked salmon fillet with melted cherry tomato and vanilla butter sauce (gf)

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Market Fish | \$52

Changes seasonal, subject to availability

Roasted Lamb | \$50

Herb crusted roasted leg of lamb with rosemary and thyme jus *(gf/df)*

Vegan/Vegetarian Options

Harissa Grilled Oyster Mushroom | \$26

Grilled oyster mushroom served with hummus, black garlic pesto and sumac flatbread
(v/df/vg)

Cavatelli Spinach Pasta | \$26

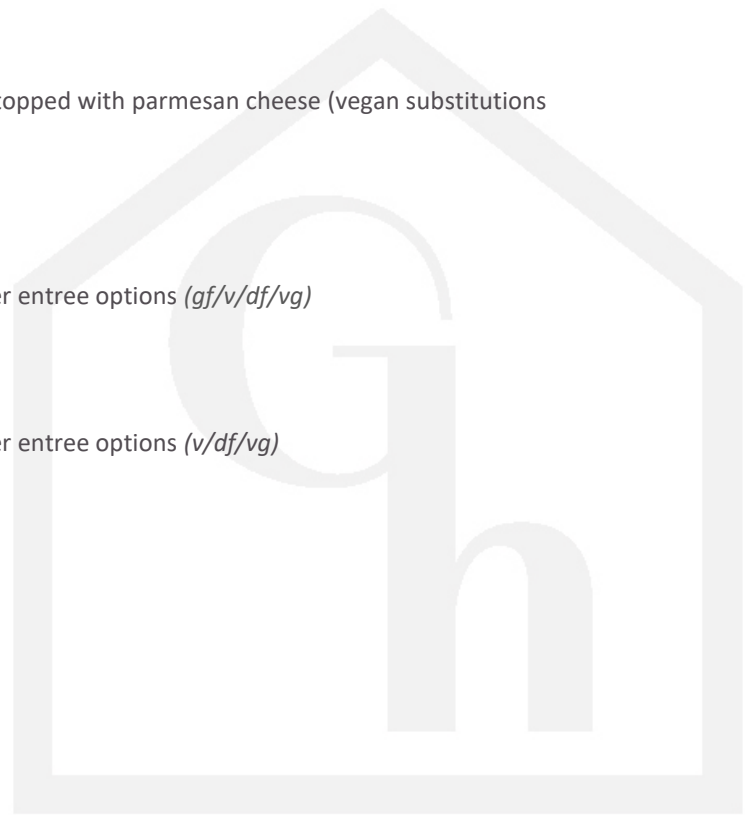
Roasted cauliflower with vegan sausage topped with parmesan cheese (vegan substitutions can be made) *(v/df/vg)*

Cauliflower Steak | \$26

With the same compliments as your other entree options *(gf/v/df/vg)*

Crispy Tofu | \$26

With the same compliments as your other entree options *(v/df/vg)*



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Compliments

Please select up to three

Roasted garlic and truffle potato puree (gf/v)

Caramelized onion and roasted baby potatoes with herbs (gf/v/df/vg)

Parsnip puree (gf/v)

Roasted carrots with honey drizzle (gf/v/vg)

Fried rice (gf/v/df/vg)

Roasted cauliflower with nutmeg, lemon, and sumac (gf/v/df)

Roasted squash (gf/v/df/vg)

Grilled zucchini and herbs (gf/v/df/vg)

Mushroom ragout (gf/v)

Seasonal vegetables (Chef's choice)

Children's Entrée | \$15

Pricing is per child, 12 years of age and under

Chicken fingers & fries with ketchup

Creamy macaroni & cheese

Cheeseburger & fries with ketchup

Sweet Endings | \$14

Please select one option

Chef's crème brûlée (gf/v)

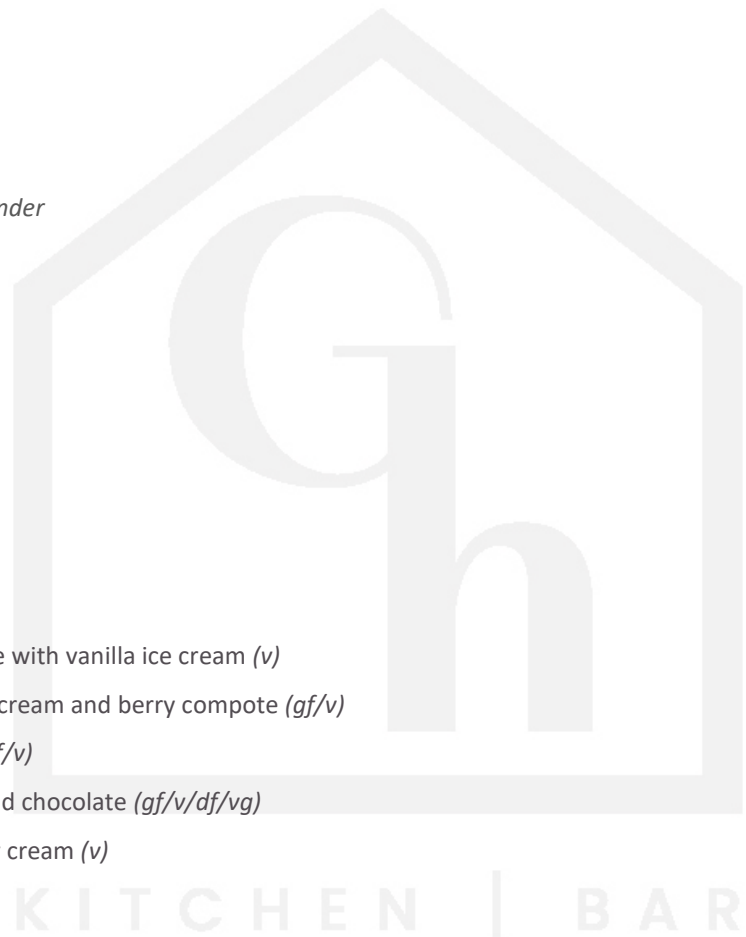
Sticky toffee pudding with caramel sauce with vanilla ice cream (v)

Flourless chocolate cake with vanilla ice cream and berry compote (gf/v)

Lemon pot de crème with blueberries (gf/v)

Vegan Ice Cream - strawberry, vanilla, and chocolate (gf/v/df/vg)

Classic Tiramisu – Fresh berries, chantilly cream (v)



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Hors D'oeuvres

Order per dozen

Vegetarian Spring Roll | \$4

Vegetarian spring roll with plum sauce and sweet ginger chili sauce (v/df)

Arancini | \$5

Deep fried rice balls stuffed with gruyere and served with al arrabbiata sauce (v)

Pita | \$5

Fresh pita with hummus and smoked olive (v)

Caramelized Onion Crostini | \$4

Crostini with whipped citrus ricotta and caramelized onion jam (v)

Leak and Ricotta Crostini | \$4

Crostini topped with housemade ricotta, leak mousse, and crispy shallots (v)

Crispy Potstickers | \$4

Chicken potsticker with chives and sweet chili dipping sauce (df)

Crispy Cauliflower Bites | \$4

Basil aioli (gf/v/df/vg)

Spicy Polenta Sticks | \$4

Arrabbiata sauce (gf/v/df/vg)

Smoked Salmon Rosti | \$5

Potato rosti with smoked salmon, sour cream, and chives (gf)

Cheddar Roasted Cauliflower | \$5

Roasted cauliflower with aged cheddar cream sauce and sumac (gf/v)

Cheese Fritters | \$5

Cheese fritters with spicy tomato jam (v)

Filo Cake | \$5

Layered spinach, feta, and mint filo cake squares with cucumber yogurt (v)

Beef Tartar | \$6

Crostini with beef tartar and truffle mayo (df)

Bacon Wrapped Scallops | \$6

Smoked bacon-wrapped scallops with demi-glace (gf/df)

Oyster | \$6

Oyster with mignonette sauce (gf/df)

Shrimp Skewer | \$6

Marinated shrimp skewer with kaffir lime coconut drizzle (gf/df)

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Grilled Chicken Sausage | \$7

Grilled chicken sausage with leek and mustard sauce *(gf/df)*

Mini Beef Slider | \$8

Mini beef slider with mayo and tomato confit

Braised Beef Tart | \$8

Braised beef tart with mushroom ragout

Satay | \$8

Butter chicken satay skewer *(gf)*

Salmon Skewer | \$8

Salmon skewer with yakitori sauce *(gf/df)*

Spicy Shrimp | \$8

Spicy shrimp with corn and buttermilk cakes



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Platters

*Platters and creative boards serve 20-25 guests. Pricing is per platter unless stated otherwise.
Individual portions can be added at a per-guest price.*

Seasonal Vegetable Platter | \$130

An assortment of seasonal vegetables.

*Vegetable selection based on seasonal availability.
Add-on \$6 per guest*

Seasonal Fresh Fruit Platter | \$130

An assortment of seasonal fruits.

*Fruit selection based on seasonal availability.
Add-on \$6 per guest*

Domestic Cheese Platter | \$210

Aged cheddar, double cream brie, lemon feta, provolone, gruyere, smoked gouda, crackers, and house-made jam

*Cheese selection based on availability.
Add-on \$8.50 per guest*

Assorted Deli Platter | \$210

Mortadella, prosciutto, salami, grilled sausage, horseradish, mayo, whole grain mustard, prepared mustard, cranberry mayo, baguette, crostini, and crackers

*Deli selection based on availability.
Add-on \$8.50 per guest*



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Dips, Spreads & Breads Platter | \$130

Choose up to 3 dips and spreads to be served with crostini and pita bread.

Add-on \$6.50 per guest

Dips and Spreads:

Caramelized onion and mustard dip *(gf/v/df)*

Artichoke and spinach dip *(gf/v)*

Eggplant baba ghanoush *(gf/v/vg)*

Hummus *(gf/v/vg)*

Tzatziki *(gf/v)*

Curried feta and arugula *(gf/v)*

The Art of Seafood | \$38 per person

Freshly shucked oysters, smoked Atlantic salmon, tempura shrimp, mignonette, sour cream and chives sauce, and rye bread

Dessert Platter | \$130

Serves 20-25

An assortment of bite-sized desserts.

Add-on \$6 per guest

Fresh Baked Cookie Platter | \$26 per dozen

An assortment of freshly baked cookies.



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“Fun Food” Reception Stations & Late-Night Snack

Pricing is per item unless stated otherwise. Serving time can be no later than 10:30 PM.

Taco Time | \$8 per 2 - 4” tacos

Pork or chicken mini tacos served with avocado, slaw, and cilantro. Vegetarian options are available upon request. *(gluten-free tortillas available upon request)*

Mac & Cheese Bar | \$12 per 5oz

Classic mac and cheese made with mornay sauce. *Served with a choice of up to three toppings.*

Bacon	Mushrooms
Green onions	Tomatoes
Peas	Jalapenos
Crispy onions	Corn

Slider Bar | \$8 per slider

Stationed as “build-your-own” with Alberta beef patties, roma tomatoes, lettuce, onions, and pickles and served on mini milk buns. Vegetarian options are available upon request.

Fry Frenzy | \$7 per 4oz

Fries topped with garlic and parmesan cheese. *(gf/v)*

Pierogi Party | \$12 per 5oz

Potato and cheddar perogies and all the fixings: sour cream, fried onions, and bacon bits.

Twisted Over You | \$10

Soft pretzels served with cheddar cheese, caramel dip, and a variety of mustards. *(v)*

Candy Crush | \$16

A colorful variety of candy classics.