



Catering at Glasshouse Kitchen | Bar



Culinary Experience at the Glasshouse Kitchen | Bar

What sets Glasshouse Kitchen | Bar apart from others is quite simple: innovative food design. Creation of our menu is inspired by local food products, culinary trends, and of course, the desires and expectations from 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 Catering Service is committed to using the freshest produce, highest quality meats, and most thoughtful preparation methods possible. By choosing selected local suppliers, 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 on 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.

The enclosed options are recommendations only. Should you wish to create your own custom menu, our Executive Chef and our Front of House Manager would be pleased to work with you to provide quotes.



Banquet Menu

PLATED

Available from 5pm to 8pm for groups from 30 to 100 people. Plated dinners are available with a minimum of three courses. All plated dinners include coffee and tea service. A custom menu card will be placed at each guests place setting.

(gf=gluten free, v=vegetarian, d=dairy free)

Soup

(Select one)

Turkish lentil, roasted vegetables, sumac (gf,v,df)

vichyssoise, creamy potato leek soup, olive oil and chives (gf,v)

pea and mint (gf,v)

roasted tomato and basil soup, balsamico croutons(v,d)

seafood chowder

butternut squash, crispy gruyere, truffle oil

Salad

(Select one)

caesar: romaine lettuce, croutons, fried capers, creamy lemon vinaigrette, shaved parmesan

(v) 14

mixed greens: greens, crunchy cabbage and carrots, apricots, sundried tomato vinaigrette

(gf,v,df) 13

chefs greens: kale and roasted mushrooms, pumpkin seeds, balsamico dressing (gf,v,df) 15

arugula: shaved fennel and apple, grilled cherry tomato, champagne vinaigrette 14

Chefs Palate Cleanser

Main Entrée

(Select one. Items are priced per person)

Choosing more than one protein:

There is an additional cost when choosing more than one protein. Choices need to be provided a minimum of ten business days prior to your event. Please speak with your catering representative if you are interested in offering your guests more than one protein at your event.

Banquet Menu cont'd

chicken:

miso glazed and grilled 6oz. chicken breast, hoisin butter

46

6oz. panko breaded crimini & brie stuffed chicken breast, chicken demi-glace

48

tarragon and lemon roasted chicken breast supreme, mushroom ragout (gf)

44

beef:

slow braised Alberta short rib , braising jus

50

slow roasted 8oz. Alberta beef prime rib, horseradish pan jus (gf)

54

oven roasted 8oz. Alberta strip loin, blue cheese cream sauce (gf)

56

6oz. oz AAA Alberta tenderloin, red wine jus (gf,d)

58

beef & chicken:

4oz rocky mountain cut strip, topped with a 3oz. grilled chicken breast, green pepper corn sauce (gf)

55

pork: house spiced roasted pork loin(gf), carrot butter

34

salmon: baked salmon fillet, melted cherry tomato and vanilla butter sauce(gf)

42

cod: cornmeal crusted cod, lemon caper brown butter (gf)

48

lamb: roasted lamb, anchovy crusted, rosemary and thyme jus (gf,df)

58

duck: duck leg confit, carrot butter

52

vegan/vegetarian: please choose from our current restaurant menu

32

Compliments

(Select Three)

roasted garlic and truffle potato puree (gf,v)
caramelized onion and roasted baby potatoes, herbs (gf,v,df)
gratin dauphinoise potato (v)
parsnip puree (gf,v)
roasted carrot and honey puree (gf,v)
cous cous, olives and peas (df,v)
fried rice (gf,v,df)
roasted cauliflower, nutmeg, lemon and sumac (gf,v,df)
roasted squash (gf,v,df)
braised bok choy
grilled zucchini and herbs
mushroom ragout
seasonal vegetables (chef's choice)
White bean ragout

Sweet Endings

(Select One)

chef's crème brulee
chocolate bomb, chantilly cream, berry
sticky toffee pudding, caramel sauce
flourless chocolate cake, vanilla ice cream, berry compote
apple strudel, vanilla sauce
lemon pot de crème, blueberries

dessert platter: cheese cake bites, fruit tarts, mini choux, fresh berries

(based on a platter for 10 guests, at 2 pieces per person. Additional pieces can be added for \$2.00 per person)

Children's Meals

(priced per child, 12 years of age and under)

soup

(same as selected)

salad:

vegetable crudités – herb sour cream dip

entrée:

(choose one)

chicken fingers & fries, ketchup

creamy macaroni & cheese

cheese pizza

dessert:

warm brownie, vanilla ice cream

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Family Style Menu

Available from 11am to 8pm for groups from 50 to 100 people.

Prices are based per person.

Alberta

assorted breads, buns and flavored butter

slow roast beef, carving station with traditional accompaniments
baked chicken schnitzel with wild mushroom ragout
Mash Potato, Garlic Confit
Perogies, green onions, creamy cheese sauce
Roasted root vegetables

Smoked farmer potato salad, green onion, sour cream, mayo, herbs

Cabbage salad, red onion, grain Dijon, apple, raisin, apple cider vinaigrette

Romaine salad, creamy parmesan dressing, capers

cheesecake, fruit pies. dessert squares

62

Subcontinental Spice Up

famous butter chicken
chickpea and potato curry
mixed vegetable jalfrezy
basmati rice
naan bread, house mango chutney, cucumber raita

kuchumber salad, lime dressing
mixed greens, tamarind dressing

carrot cardamom pudding
coconut rice pudding

65



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The Mediterranean

Squash ravioli, cream sauce, roasted mushrooms

Chicken skewers

Traditional beef lasagna

Grilled and marinated vegetables

Caprese salad, tomato, mozzarella, basil, olive oil, balsamico

Greek salad, olives, tomato, peppers, feta, oregano dressing

Arugula, shaved fennel and apple, grilled cherry tomato, champagne vinaigrette

Eggplant babaganoush, hummus, tzatziki, grilled flat bread

Olive oil polenta cake, rosewater yogurt

Tiramisu

71

Southeast Asian

Red curry choose your protein: pork, beef, fish or vegetarian

Stir fried vegetables

Nasi goreng (Indonesian fried rice)

Chili Chicken

Papaya and mixed green salad, fish sauce and tamarind dressing

Vegetable noodle salad, raw vegetables, avocado, lime and seaweed

Sushi platter, based on 2 pieces per person

Mango Flan

Sesame coconut pudding

74



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Cocktail Receptions

Hors D'oeuvres

*(Minimum 3 dozen per item, priced per dozen)
(gf=gluten free, v=vegetarian, d=dairy free)*

Pita: yogurt hummus, cold smoked olive

Aarancini: stuffed with gruyere, sauce al arabiata (v)

Crostini: whipped citrus ricotta, caramelized onion jam (v)

potsticker: crispy fried chicken & chive, sweet chili dipping sauce (d)

33

roesti: potato roesti, smoked salmon, sour cream, chives (g)

devilled egg: dukkah crust (seeds and nuts), tahini (d,v)

char: house cured, fennel and apple slaw (d)

vegetarian spring roll: plum sauce, sweet ginger chili sauce (v,d)

37

sausage : grilled chicken sausage, leek and mustard sauce, potato chip

cauliflower : roasted, aged cheddar cream sauce, sumac (g,v)

tart : braised beef, mushroom ragout

satay: butter chicken skewer (g)

fritters: cheese fritters, spicy tomato jam (v)

salmon: salmon skewer, yakitori sauce (d)

filo: layered spinach, feta and mint filo cake squares, cucumber yogurt (v)

43

beef: mini slider, watercress mayo, tomato confit

pancake: mung bean and coconut pancake, smoked duck, hoisin sauce, cucumbers, greens
onions (d)

shrimp: spicy shrimp, corn and buttermilk cakes

scallops: smoked bacon wrapped, demi glace (gf,d)

47

Crostini: beef tartar, truffle mayo (d)

Oyster: mignonette (g,d)

Prosciutto: figs wrapped in prosciutto and deep fried, balsamico reduction

Foie gras: crostini, foie gras parfait, apple gelee

Shrimp: marinated shrimp skewer, kaffir lime coconut drizzle

60

Platters & Creative Boards

(Platters and creative boards are based on 25 guests; individual portions can be added at a per person price. The following platters and creative boards are based on three (3) ounces per person).

Vegetable Crudités Platter

broccoli, pepper, radish, celery,
asparagus, cauliflower, cucumbers,
carrots, cherry tomatoes, snap pea

Served with chef's choice dip

90 per platter

5 per person

Seasonal Fresh Fruit

watermelon, cantaloupe and honeydew melons, pineapple,
red and green grapes, orange segments,
strawberries, raspberries, kiwi,
apples, pears, blackberries

128 per platter

8 per person

Domestic Cheese

mild cheddar, swiss, double cream brie,
lemon feta, provolone, mozzarella,
crackers, house-made jam

159 per platter

8.50 per person

Assorted Deli Tray

Duck breast, mortadella, spiced roasted pork loin, prosciutto,
salami, AAA Alberta roast beef, grilled sausage
horseradish, mayo, whole grain mustard,
prepared mustard, cranberry mayo,
baguette, crostini, crackers

180 per platter

8.5 per person



Dips, Spreads & Breads (served with crostini and pita bread)

Caramelized onion and mustard dip

Artichoke and spinach dip

Eggplant babaganoush

Hummus

Tzatziki

Curried feta and arugula

Choose 1 dip for \$5 per person, 3 for \$13

Assorted Mini Pastries & Squares

chocolate fudge brownie

traditional nanaimo bars

cream cheese carrot cake

danish butter tarts

(based on three pieces per person)

90 per platter

Fresh Baked Cookies

white chocolate macadamia nut

double chocolate

oatmeal raisin

chocolate chip

26 per dozen



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Specialty Platters

The Art of Seafood

Freshly shucked oysters, house cured and smoked arctic char, tempura shrimps, mignonette, sour cream and chives, house made bannock

38

Sushi

18.50 per person

Minimum 50 Guests

Based on 4 pieces per person

green dragon roll

shrimp nigiri

avocado maki roll

tuna nigiri

vegetarian california rolls

bbq smoked salmon nigiri

compliments: pickled ginger, wasabi , soy sauce, chop sticks

** Sushi Chef on-site hand-rolling sushi. Subject to availability, additional \$200.00 will apply, Two week guarantee required.*

Cheese

18.50 per person

Minimum 50 guests

Based on 2 oz. per person

Switzerland: aged gruyere

France: double cream brie

Greece: lemon infused feta

Italy: herb pesto bocconcini

Canada: aged cheddar, oka

Denmark: danish blue

Compliments: french baguette, bread sticks, crostini, crackers, salted truffle honey, housemade jam,fruit, kalamata, pickled pearl onions, pepperoncini, marinated artichokes

Mini-Burger

20 per person

Minimum 50 Guests

Select up to two varieties

Based on 3 per person; all burgers made in-house and stationed as "build-your-own"

Alberta beef: caramelized onions, ketchup

turkey: cranberry compote

lamb: stuffed with feta cheese: sundried tomato mayo

crab cake: tarragon aioli

chicken: tahini, grilled zucchini

Vietnamese pork: spicy mayo

compliments: mini milk buns, roma tomato, lettuce and onions, pickles, potato chips

Festival Food

26 per person

Minimum 50 Guests

Based on 1 pc of each item per person

Butter chicken skewers

Curry wurst, berlin style, bbq ketchup

Fish taco, cole slaw, guacamole

Cheese stuffed arancini, sauce al arabiata

Thai inspired grilled beef skewers

Green onion cake, sweet chili sauce

Indulgence

20 per person

Minimum 50 Guests

Select up to six varieties - based on 4 pieces per person

miniature crème brule

carrot baked apple spiced cake

banana bread pudding

apple tart

lemon pot de creme

flourless chocolate cake

strawberry vanilla jam tartlette

assorted mini donuts

cherry cheesecake



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“Fun Food” Reception Stations & Late Lunch

(Prices based per person, Minimum 50 Guests. Restricted service times may apply).

“Baked Brie”

brie wrapped in puff pastry: house made jam, salted truffle honey, arugula, olive oil and balsamico, french baguette.

22

“Fish & Chip Cone”

battered fish & chips: lemon and tartar sauce.

10

“Mini-Mac”

mac & cheese: served in individual portions, choice of three different toppings.

service times: after 11pm.

25 per dozen

“Burger Bar”

mini sliders & soda pop: mini-burgers, artistically dressed with lettuce, tomato and pickles and all the fixings. served with glass bottles of your old-time favorite soda pop: cream soda, root beer and pepsi.

12

“Fry Frenzy”

french fries & toppings: zinc signature duck fat frits, served in take-out boxes, topped with garlic and parmesan cheese.

*service times after 11pm.

7

“Twisted Over You”

warm pretzels & dips: house-made german style soft pretzels, sea salt, cinnamon sugar, cheddar cheese, caramel dip, variety of mustard.

8

“Perogie Party”

perogie station: potato & cheddar perogies and all the fixings: sour cream, fried onions, bacon bits.

11

Doughnuts

variety of glaze doughnuts & doughnut holes.

30 per dozen

“Couch Potato”

potato chips, add 2 dips of your choice

(guacamole, tzatziki, sour cream and dill, bbq bourbon, jalapeno and cream cheese, cranberry, black pepper and cream cheese dip)

12

“Candy Crush”

candy bar: a colorful variety of candy classics: licorice, coke bottles, blue whales, swedish berries, sour soothers, bubble gum, tootsie pops. customization available.

13

“Cookie Love”

cookies & milk: fresh baked miniature cookies served over a shooter glass of spiked milk.

26 per dozen

“Going Green” Juice bar

variety of greens, fruits and berries

20

“The Art of Chocolate”

chocolate: a variety of chocolate indulgences: chocolate macaroons, chocolate covered fruit, chocolate fudge, chocolate truffles.

16

“Sticks & Lolli Pops”

chefs selection confections on sticks: chocolate truffles, cake pops, cheesecakes lollipops, brownie lollipops, marshmallows.

18



“Pop Art”

popcorn bar: fresh popped corn, served in customized bags. variety of seasonings or customized popcorn flavors available.

9

“Taco Time”

taco station: served in mini tacos with choice of: pork or chicken. served with avocado, slaw and cilantro. Vegetarian upon request (creamy grilled poblano peppers, mushroom and zucchini, crema and cheese)

12



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