

GLASSHOUSE KITCHEN I BAR

FRESH, LOCAL, THOUGHTFUL

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

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 guest's place setting.

FIRST COURSE

Choose one for the group

SOUPS

HEIRLOOM TOMATO & FIRE ROASTED RED PEPPER* \$12

WILD MUSHROOM* \$14

ROASTED BUTTERNUT SQUASH * \$13

SALADS

ARTISAN GREEN* cucumber, shaved carrots, tomato, peppers, radish & apple cider vinaigrette \$12

HARVEST SALAD* greens, tomato, carrot, pumpkin seeds, squash, apple, blue cheese, cherry vinaigrette \$14

CAPRESE SALAD* Fior Di Latte mozzarella, basil, tomatoes, marinated artichokes *Evoolution* basil olive oil, balsamic reduction \$13

HEART OF ROMAINE CAESAR SALAD fried capers, shaved Asiago, garlic crostini, lemon wedge \$13

GOAT CHEESE, ROASTED BEET & CITRUS SALAD* greens, *Evoolution* blood orange infused olive oil, balsamic reduction \$14

ENTREES

Choose up to two entrées for the group. A total count of each entrée must be provided 72 hours before your party.

BRAISED ALBERTA BEEF SHORT RIBS* (6oz) slow braised in red wine herb jus, roasted rosemary potatoes, roasted seasonal vegetables, crispy kale \$40

PAN FRIED THICK CUT PORK CHOP* blackcurrant jus, yam potato and caramelized shallot mash, seasonal vegetable \$40

RICOTTA & SPINACH CREPES grilled eggplant, zucchini, peppers, roasted Cipollini onions, smoked tomato

sauce (vegetarian) \$30

BEEF TENDERLOIN (6OZ) * roasted garlic mashed potatoes, wild mushroom port demi, seasonal vegetables \$55

ROASTED SALMON* coconut rice, strawberry & basil salsa, asparagus, spinach, *Evolution* blood orange infused olive oil, balsamic reduction \$40

ROASTED SALMON FILET* risotto cake, seaweed bisque, seasonal vegetables \$40 **HUNTER**

CHICKEN SUPREME* mashed potatoes, wild mushroom sauce, seasonal vegetables \$36

ROASTED CHICKEN SUPREME* roasted potato, fig jus, confit Cipollini, seasonal vegetables \$36

DESSERTS

Choose one dessert for the group or choose two alternating \$12

FLOURLESS CHOCOLATE CAKE * raspberry sauce, fresh berries

VANILLA PANNA COTTA* fresh strawberries, honey, balsamic reduction

WHITE CHOCOLATE RASPBERRY CHEESECAKE * fresh berries, mango coulis

BAKED APPLE TART maple ice cream, caramel sauce

STICKY TOFFEE PUDDING bourbon toffee sauce, vanilla ice cream

FAMILY STYLE

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

\$75 per person

PROTEIN CHOOSE ONE

ALBERTA ROAST BEEF* (top sirloin) medium rare, red wine jus

ALBERTA BEEF BOURGUIGNON* slowly braised beef with vegetables, red wine jus and herbs

SONOMA CHICKEN BREAST* roasted with garlic, white wine, mushrooms, pepper, tomato sauce & herbs

HUNTER CHICKEN* slowly braised boneless chicken thighs in a wild mushroom sauce

ASIAGO CHICKEN BREAST* sautéed spinach, roasted red peppers, artichokes & basil cream sauce

FRESH RICOTTA STUFFED PORTOBELLO* spinach, gouda, smoked tomato sauce (available in

quantities of 6 or more)

MEDITERRANEAN SPICED CHICKPEA & VEGETABLE STEW* topped w/ crumbled feta

ROASTED SALMON* topped w/ cucumber herb salsa

STUFFED ALBERTA PORK LOIN* brandy-soaked prunes, sautéed apples & herb pan jus

ROASTED TURKEY* served w/ house made gravy & cranberry sauce

ADD A SECOND PROTEIN FOR AN ADDITIONAL \$10 PER PERSON

STARCH CHOOSE ONE

SOUR CREAM & GARLIC MASHED

POTATOES* ROASTED HERB BABY POTATOES*

ROASTED TURNIP & SWEET POTATOES

*** HERB & PARMESAN RISOTTO CAKE***

VEGETABLE CHOOSE ONE

SAGE ROASTED CARROTS*

GRILLED ASPARAGUS*

MAPLE ROASTED BRUSSELS SPROUTS*

ROASTED BALSAMIC BEETS & CARAMELIZED ONIONS*

MIXED GRILLED & ROASTED VEGETABLES

* ADDITIONAL OPTIONS:

SALAD CHOOSE ONE

ARTISAN GREEN* cucumber, shaved carrots, tomato, peppers, radish & apple cider vinaigrette

ROASTED GARLIC CAESAR* romaine lettuce, parmesan cheese, lemon wedges

GREEK* tomato, cucumber, onion, kalamata olives, feta, herbs

ROASTED BEET & QUINOA* herbs, greens, crumbled chevre, balsamic glaze

ROASTED CARROT & KALE* citrus pieces, roasted garlic, zaatar

HAND MADE PEROGIES caramelized onions & sour cream (3 pieces)

HAND MADE RICE & PORK CABBAGE ROLLS simmered in Tomato Sauce (2

pieces) **DESSERTS** CHOOSE ONE OR TWO ALTERNATING

FLOURLESS CHOCOLATE CAKE * raspberry sauce, fresh berries

VANILLA PANNA COTTA* fresh strawberries, honey, balsamic reduction

WHITE CHOCOLATE RASPBERRY CHEESECAKE * fresh berries, mango coulis

BAKED APPLE TART maple ice cream, caramel sauce

STICKY TOFFEE PUDDING bourbon toffee sauce, vanilla ice cream

FINE PRINT

PRICES VALID FOR 60 DAYS

DIETARY RESTRICTIONS If you have special requests for dietary restrictions, please advise us when placing your order.

*Denotes celiac-friendly.

Glasshouse Kitchen I Bar requires a minimum of 14 days to confirm catering services. A minimum order and guest count are due at that time. Any further additions to the catering can be added up to 48 hours in advance of the event with no additional fee. Any increases within 48 hours of the event may be subject to a service fee.

CANAPÉS

Minimum order - 36 pieces per selection

TOMATO BRUSCHETTA toasted baguette, fresh herbs, and extra virgin olive

oil **PROFITEROLES** filled with basil chicken salad /or creamy mushrooms **GOAT**

CHEESE TARTLET tomato confit/or roasted butternut squash \$3/piece

HERITAGE BEEF MEATBALL* sweet & sour sauce

CHICKEN MEATBALLS w/ preserved lemon & harissa relish

SPANAKOPITA spinach, feta, lemon, dill in phyllo pastry

CRISPY FRESH MOZZARELLA ARANCINI* served w/ spicy tomato

dip **CHORIZO & SMOKED CHEDDAR ARANCINI *** chipotle aioli

LAMB KOFTA* served w/ yogurt mint tzatziki.

WILD SALMON CAKE & wasabi mayonnaise

MINI CORN CAKE & SMOKED SALMON apple chive cream cheese & dill

BAKED MUSHROOM CUP* stuffed w/ crab, herbs & cheese

SHRIMP TOSTADA* guacamole feta, watermelon radish, cilantro

PRAWN, MANGO & CUCUMBER SKEWERS* served w/ mango chili

glaze **SPICY TUNA TARTARE*** in cucumber cup/ avocado/toasted
sesame \$4/piece

CRISPY CHICKEN SLIDER brioche bun, house pickles, kale Caesar **BEEF SLIDER**

brioche bun, smoked cheese, arugula, & tomato jam **FOUR WHISTLE FARMS**

BBQ PULLED PORK SLIDER brioche bun, coleslaw & gouda. **POTATO CHIPS***

house-made w truffle oil, chive, lemon aioli* (8oz. pack) **INDIVIDUAL**

CHARCUTERIE CUPS cheese, veggies, sausage, almonds, crackers **BEEF**

TENDERLOIN* served on brioche/ or rosti /caramelized shallot yogurt

\$5/piece

*denotes celiac freindly