

ZINCatering



Banquets



Palette Creations

The opportunity to create your very own unique three-course served dinner; Palette Creations include your choice of soup or salad, main course, side dish, vegetables and dessert. Fresh baked bread and flavored butter, freshly brewed Starbucks coffee, decaf coffee and tea are included. Additional 5 dollars for each soup or salad.

First

(Select one soup or salad)

Soup

Roasted Butternut Squash with Crème Fraîchê & Chive Garnish

Cream of Wild Mushroom with Parsley Oil

Thai Curry Cappuccino

Green Pea Velouté

Salad

Roma Tomato, Bocconcini & Fresh Basil Salad with an Aged Balsamic Vinaigrette & Sea Salt

Caesar Salad (Romaine Lettuce, Croutons, Anchovy Tapenade & Parmesan Tuile)

Gallery Salad (Greens, Blackberry Vinaigrette, Blackberries, Tomato Dust)

Melon & Prosciutto

Chefs Sorbet

Second

(Select one-priced per person)

5-spice Crusted Salmon with a Pineapple Mango Salsa

Grilled Chicken Breast with Apple Ginger Chutney

Herb Marinated Roasted Chicken Breast Supreme with Pomegranate Cream Reduction

Panko Breaded Crimini & Brie Filled Chicken Breast with a Demi Glace

40

Pacific Salmon Fillet with Leeks & Fennel with a Trio of Citrus Beurre Blanc Basil Pesto, Smoked Mozzarella Stuffed Chicken with a Sundried Tomato Cream Sauce

Pork Loin with Caramelized Onion & Blackberry Pot Demi Glace

Oven Roasted Angus New York Strip Loin with a Gorgonzola Cream Sauce

50



Roast of Alberta Prime Rib with Au Jus & Traditional Yorkshire Pudding
Seared Alberta Angus Tenderloin of Beef with a Rosemary & Roasted
Garlic Demi Glace
Pistachio & Dijon Crusted Rack of Lamb with a Red Wine Demi Glace
Oven Roasted Alberta Bison Tenderloin with a Balsamic Wild Saskatoon Jus
60

Sides

(Select One)

Brown Butter Whipped Potatoes
Citrus Scented Basmati & Wild Rice Blend
Herb Roasted Potatoes
Horseradish Mashed Potatoes
Red & White Fingerling Potatoes
Walnut Topped Sweet Potato
Garlic Herb Spaztle
Risotto
Stacked Scalloped Potatoes with Romano Cheese
Vegetable Rice Pilaf

Vegetables

(Select Two)

Button Mushrooms & Pearl Onions with Balsamic Vinegar & Rosemary Butter
Bean Medley in a Sundried Tomato Butter
Glazed Baby Carrots
Olive Oil Roasted Asparagus Spears
Oven Roasted Mixed Vegetables (carrots, zucchini, bell peppers & garlic butter)
Roasted Root Vegetables (beets, parsnips, turnips & carrots)
Roasted Vegetable Ratatouille (eggplant, sweet bell peppers, red onions,
zucchini, tomatoes & fresh herbs)

Third

(Select One)

Anise Poached Pears with Caramel Ginger Sauce & Fruit Confetti
Chocolate Bomb drizzled with White Chocolate with Raspberry Coulis
& Chantilly Cream
Fresh Berries & Cream (seasonal)
Chocolate Mousse in a Dark Chocolate Tear Drop
Mixed Berry Ragout with Whipping Cream
Frangelico Crème Brûlée



Children's Meals

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

Regular Soup & Salad

Choice of Baked Chicken Fingers & Roasted Baby Potatoes; Spaghetti & Meatballs;

or Grilled Cheese with Carrots & Celery

Warm Brownie

15

Vegetarian Options

(Select one – same price as regular entrée)

Roasted Vegetable Napoleon with Boursin Cheese and Balsamic Tomato Sauce served with Mashed Sweet Potato (minimum 5 people)

Walnuts, Green Grapes, & Asparagus pan-seared with Gorgonzola Cheese Sauce

Spinach and Black Bean Enchilada served with Monterey Jack Cheese and Roasted Red Pepper Sauce

Spinach with Sundried Tomatoes, Pine Nuts, Roasted Garlic, and a Basil Pesto Broth with Wild Rice Linguine

Polenta Napoleon served with Grilled Vegetables & Portobello Mushrooms on a Roasted Red Pepper Coulis

Tomato Primavera with Seasonal Vegetables gently tossed with Fettuccine

Appetizers

Select one or more of the delicious appetizers below as an optional fourth course (Served after soup or salad)

Priced Per Person (minimum 40 people)

Artichoke, Tomato & Black Truffle Bruschetta topped with Olives, Tomatoes, Garlic, Feta & Parmesan Cheeses

7.50

Almond Crusted Goat Cheese with Tomato Coulis and a Baguette Crostini

9

Smoked Bison Carpaccio served with Cranberry Preserve

9

Brie, Spinach Pesto & Portobello Focaccia

9

Vodka Shrimp sautéed with Pink Peppercorns on Lemon Salsa

9



Smoked Salmon & Baby Pea Shoots with Potato Latkes,
Golden Caviar and Crème Fraîche

10

Prosciutto Wrapped Scallops with Green Onion & Parsley Cocktail Sauce

10

Zinc Restaurant Inspired Menu

Guests are welcome to create a customized *restaurant inspired* meal from the current (Seasonal) Zinc Restaurant menu. Please visit: www.zincrestaurant.ca to view Seasonal Menus. To view a sample restaurant inspired meal, please speak with a member of our Catering team.

Premium Choice Menu

The following costs will apply:

Restaurant Inspired Menu

When choosing off of a Zinc Restaurant Choice Menu, entrée will need to be chosen prior to first course served (day of event). Appetizer and dessert will need to be consistent for all guests (allergies not applicable).

Maximum 30 guests; For over 30, number of guests and meal choices due minimum 5 business days prior to.

Additional 10 per person

Palette Creations Menu

When customizing a Palette Creations menu, entrée choices will need to be communicated to Zinc Catering minimum 10 business days prior to your event. (i.e. 10 Beef, 10 Chicken, 10 Salmon). Starter, sides and dessert to be consistent for all guests (allergies not applicable).

Additional 5 per choice, per person

Minimum 20 guests

