

ZINCatering



Receptions



The Art of Food

(Priced at 15 per food station per person)

The Art of Carving

A carving station offering hand carved Black Angus Alberta Prime Rib Au Jus & Traditional Accompaniments

This carving station will be serviced to your guests by a chef in uniform adding to the exception service throughout the evening.

The Art of Antipasto

A beautiful arrangement of some of the finest charcuterie; Genoa Salami, Prosciutto, Cappicola, Mortadella, Assorted Olives, Roasted Vegetables & Pickled savories such as hot peppers, asparagus, mushrooms, etc .

The Art of Indulgence

A dessert station offering some of the most tempting desserts to satisfy any sweet tooth; bite size treats including miniature Crème Brûlée, Flourless Chocolate Cake, Mango Moose, Carrot & Baked Apple Spiced Cake.

The Art of Cheese

A vast variety of cheeses along with house made chutneys and preserves, grapes, freshly baked baguettes and wafers will be offered.

(Priced at 11 per food station per person)

Art of the Mini-Burger

Mini burgers to include beef, turkey and bison

Presented on house made brioche and offered with a selection of chutneys, ketchups and condiments.

Finished with hand cut veggie “chips” – parsnip, potato, sweet potato and carrot (3 mini-burgers per person)

The Art of Chocolate

A dessert station offering some of the most tempting desserts to satisfy any sweet tooth; bite size treats including: Flourless Chocolate Cake, Chocolate Truffles

The Art of Comfort

Nothing like mama used to make...prepared with Cavatappi Pasta, topped with Truffles Mushrooms, Braised Bison Short Rib Roasted Tomato Chutney, served with a Variety of Condiments and Artistically Presented



Reception Packages

The Baroque

(Based on 4 pieces per person)

Minimum 50 people at 22.95 per person

Fresh Vegetable Crudités
Selection of Marinated Olives
Domestic Cheese Board

Brie & Raspberry Preserve in Phyllo Pastry
Grilled Lamb Chops with Roasted Onion Marmalade
Satay Chicken Skewers
Onion Confit & Chevre on Rosemary Potato Crostini
Smoked Salmon Rosettes, Fresh Lemon Salsa & Capers
Roasted Red Pepper & Black Olive Tapenade Canapé

The Impressionism

(Based on 4 pieces per person)

Minimum 50 people at 22.95 per person

Fresh Vegetable Crudités
Selection of Marinated Olives
Domestic Cheese Board

Lollipop Chicken & Saskatoon Berry Barbeque Glaze
Mini Alberta Bison Bites
Crab & Brie Phyllo Triangles, With Lemon Cream
Balsamic Yellow Pepper Bruschetta
Smoked Pork Vol au Vont & Chili Cherry Glaze
Prosciutto Wrapped Asparagus

Carving Stations

(Minimum 50 guests, priced per person)

“Spring Creek Ranch” of Beef with Red Wine Demi Glace & Traditional Accompaniments

10

Pork Striploin with Grainy Dijon Demi Glace

10

Garlic & Herb Leg of Lamb served with Rosemary Jus

10

“Spring Creek Ranch” of Alberta Prime Rib with Au Jus & Traditional Accompaniments

15

Alberta Bison with Saskatoon Berry Demi Glace

17



Hot and Cold Hors D'oeuvres

(Priced per dozen, minimum 3 dozen per item)

Polenta Crisps with a Fresh Herb Tomato & Caper Sauté
Brie & Raspberry Preserve in Phyllo Pastry
Port-Marinated Shitake Mushroom & Grape Tomato Skewers
Onion Confit & Chèvre on Rosemary Potato Crostinis
Cajun Chicken Salad in a Cucumber Cup
Roasted Red Pepper with Black Olive Tapenade Canapé
Balsamic Yellow Pepper Bruschetta

25

Smoked Pork Vol au Vont with Chili Cherry Glaze
Herbed Chèvre Cheese on Crispy Pancetta & Pear Confit
Prosciutto Wrapped Asparagus
Smoked Bison Carpaccio with Cranberry Preserve
Chilled Jumbo Shrimp with Mango Chutney
Smoked Salmon Wrapped Baby Arugula with Crème Fraiche & Golden Caviar
Smoked Salmon Rosettes with Fresh Lemon Salsa & Capers

35

Vegetarian Spring Rolls, Spicy Plum Sauce & Sweet Ginger Chile Dip
Crab & Brie Phyllo Triangles, With Lemon Cream
Jerk Alberta Beef Skewers
Satay Chicken Skewers
Mini Quiche (choice of chorizo sausage, spinach & mushroom or quiche lorraine)
Potato, Chorizo & Fresh Basil Stacks with Smoked Paprika Aioli
Pork Spring Rolls & Hoisin Sweet Chile Sauce

40

Lollipop Chicken Wings & Saskatoon Berry Barbeque Glaze
Alberta Bison Satays
Alberta Elk Tenderloin Cornettes on Sesame Crackers
Smoked Bacon Wrapped Scallops & Yellow Pepper Cocktail Sauce
Mini Alberta Bison Bites
Grilled Lamb Chops & Roasted Onion Marmalade

45



(8 Dozen Minimum)

Bento Sushi presented with Pickled Ginger, Wasabi & Soy Sauce

Cucumber Rolls

35.75

California Rolls

46.75

Shrimp Rolls

52.25

Tuna Sushi

49.50

Shrimp Sushi

57.75

Salmon Sushi

60.50

Platters

(priced per person)

Assorted Jumbo Cookies

24/dozen

Mini Pastries & Squares

6

Vegetable Crudite

6

Fruit Presentation

9

Domestic Cheese Board

10

Assorted Deli Tray (shaved deli meats with traditional accompaniments & breads & rolls)

12

