

events catering weddings decor florals





Simply Elegant Buffet Dinners

Buffet Menus

Pre-Dinner Passed Appetizers

Choose any 3 items

\$9.50

COLD HORS D'OEUVRES

VIETNAMESE SALAD ROLL - JULIENNE OF VEGETABLES, THAI BASIL, MINT, CHILI LIME DIP CURED TROUT - CRÈME FRAÎCHE & DEHYDRATED BEET DUST

YUKON GOLD BABY POTATO - LEEK, APPLEWOOD SMOKED CHEDDAR, CRISP PANCETTA

CHAMPAGNE DEVILLED EGG - CHAMPAGNE VINEGAR, CAPER

BEEF CARPACCIO - ARUGULA, ASIAGO CHIP

GOAT CHEESE TERRINE - CHEVRE, ROASTED RED PEPPERS, SMOKED CHIPOTLE SALT

CHICKEN BACON TACO - GRILLED CHICKEN AND BACON WITH HORSERADISH IN A TORTILLA CUP

CURRIED BLACK LENTILS - ORGANIC BELUGA LENTILS, TOFU, CHIMICHURRI

CHICKEN GUACAMOLE - GRILLED CHICKEN BRUNOISE, AVOCADO, TOMATO, CILANTRO, CORN BREA

POACHED HALIBUT - WAKAME SALAD, PONZU

ASIAN SPICED DUCK BREAST - ASIAN SLAW, BRIOCHE LOAF

FOIE GRAS - SEARED FOIE GRAS, CHALLAH CROUTON, POMEGRANATE GLAZE



CHICKEN GYOZA - TRADITIONAL ASIAN DUMPLING WITH GINGER SOY DIP
POTATO CROQUETTE - BREADED POTATO STUFFED WITH MOZZARELLA AND ASIAGO
LAMB BLUE CHEESE MEATBALL - GROUND LAMB STUFFED WITH CANADIAN BLUE CHEESE
MINI BEEF WELLINGTON - BEEF TENDERLOIN, MUSHROOM DUXELLES, PUFF PASTRY
BEEF SLIDER - HORSERADISH AIOLI, CARAMELIZED ONION, CHEDDAR ON BRIOCHE BUN
PORK SLIDER - SRIRACHA AILOI, JALAPENO HAVARTI, BANANA PEPPERS ON A PRETZEL BUN
TURKEY SLIDER - CRANBERRY AIOLI, SWISS ON BRIOCHE BUN
ARANCINI - RISOTTO BLENDED WITH SUNDRIED TOMATO AND BASIL
HONEY GLAZED CHICKEN MEATBALL - BUFFALO RANCH DIPPING SAUCE
PORK BELLY CORN DOG - MUSTARD PICKLES
ZUCCHINI FRITTERS - FRIED ZUCCHINI FRITTERS WITH GREEN GODDESS DIP



MINI LAMB LOLLIPOPS - MEDITERRANEAN SPICED LAMB, MINT YOGURT LOBSTER RAVIOLI - DELICATE LOBSTER, BASIL AND LEMON PASTA WITH TARRAGON BUTTER NANO FILET - BACON-WRAPPED BEEF TENDERLOIN WITH MUSHROOM LEEK FONDUE ATLANTIC BAY SCALLOP - SEARED SCALLOP, TOMATO JAM, ARUGULA PESTO, PANCETTA OYSTERS ROCKEFELLER - A FRESHLY-SHUCKED OYSTER, SPINACH, SAUCE HOLLANDAISE PARSNIP VELOUTE - WITH CRISP PARSNIP CHIPS









ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED



Buffet Menus

Buffet Menu 1

Dry Rubbed AAA Aged Black Angus Beef (8oz)
Red wine & thyme au jus, horseradish
Garlic & Herb Roasted Yukon Gold Potatoes
Maple & Dill Roasted Carrots
Lemon Pepper Green Beans
Caesar Salad

Bacon bits, coutons, in-house made dressing
Trio of Sesame Kaiser, Piccolo,
Grainy Rye Buns

farm butter
Mini Confections
Fresh Brewed Single Origin Coffee
Herbal Tea

\$36.85 per person for 75 + guests

Complimentary with all Weddings
- dinner and wine butler service for the head table
- chocolate covered strawberries for the head table

Buffet Menu 2

Dry Rubbed AAA Aged Black Angus Beef (6oz)

Red wine & thyme au jus, horseradish Grilled Chicken Breast (5oz)

beurre rouge

Roasted Garlic Mashed Potatoes

Rice Pilaf

Grilled Broccolini Spears Fennel Roasted Cauliflower

Caesar Salad

Bacon bits, coutons, in-house made dressing
Mandarin Berry Almond Spinach Salad
house-made raspberry vinaigrette
Trio of Sesame Kaiser, Piccolo,
Grainy Rye Buns

farm butter
Mini Confections

Fresh Brewed Single Origin Coff ee Herbal Tea

\$38.40 per person for 75 + guests



ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED

ALL PRICES INCLUDE:

Service staff for 6 hours (site manager, server 1/35 guests, cooks 1/100 guests), dinner fork, dinner knife, dessert fork, teaspoon, dessert plate, dinner plate, water glass, coffee mug, buffet linens, serving utensils and chafing dishes. Operational Services and GST will be added to all prices quoted. Gratuity is not included. Prices and product are subject to change.



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Buffet Menus

Buffet Menu 3

Grilled Pork Tenderloin (5oz) Lemon, caper glaze Grilled Chicken Breast (5oz) infused with lemon & basil **Roasted Garlic Mashed Potatoes** thyme, parsley, bacon, chives, sour cream Fennel Roasted Cauliflower Minted Green Peas Hand Torn Caesar Salad garlic croutons & Asiago **Summer Artisan Greens**

dates, toasted walnuts, red wine vinaigrette Trio of Sesame Kaiser, Piccolo, **Grainy Rye Buns** compound butters Mini Confections Fresh Brewed Single Origin Coffee Herbal Tea

\$39.15 per person for 75 + guests

Complimentary with all Weddings - dinner and wine butler service for the head table - chocolate covered strawberries for the head table

Buffet Menu 4

Buffet Menu 4

Dry Rubbed AAA Aged Black Angus Beef (6oz)

Red wine & thyme au jus, horseradish

Grilled Fillet of Atlantic Salmon (4oz)

Lemon dill cream

Roasted Garlic Herbed Mashed Potatoes

Grilled Broccolini Spears

Candy Cane Beets

Spinach & Arugula Salad

cranberries, toasted almonds

Trio of Sesame Kaiser, Piccolo, Trio of Sesame Kaiser, Piccolo, **Grainy Rye Buns** farm butter **European Pastries**

\$47.25 per person for 75 + guests

Fresh Brewed Single Origin Coffee

Herbal Tea



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Service staff for 6 hours (site manager, server 1/35 guests, cooks 1/100 guests), dinner fork, dinner knife, dessert fork, teaspoon, dessert plate, dinner plate, water glass, coffee mug, buffet linens, serving utensils and chafing dishes. Operational Services and GST will be added to all prices quoted. Gratuity is not included. Prices and product are subject to change.



Buffet Menus

Buffet Menu 5

Thyme Roasted Leg of Lamb (6oz)
Red wine & thyme au jus, horseradish

Grilled Fillet of Atlantic Salmon (4oz)

Lemon dill cream

Leek & Truffle Mashed Potato
Roasted Organic Rainbow Carrots
Almond Green Beans
Artisan Green Salad

house-made buttermilk ranch & balsamic vinaigrette Trio of Sesame Kaiser, Piccolo,

Grainy Rye Buns

farm butter

European Pastries
Fresh Brewed Single Origin Coffee
Herbal Tea

\$44.35 for 75 + guests

Complimentary with all Weddings
- dinner and wine butler service for the head table

- chocolate covered strawberries for the head table

Buffet Menu 6

AAA Aged Black Angus Prime Rib (6oz)

Red wine & thyme au jus, horseradish

Pan Seared Fillet of Halibut (4oz)

white wine beurre blanc

Potatoes au Gratin

Candy Cane Beets

Roasted Organic Rainbow Carrots

Arugula & Quinoa Salad

red wine vinaigrette

Beet Salad

With toasted almonds

Trio of Sesame Kaiser, Piccolo,

Grainy Rye Buns

compound butters

European Pastries

Fresh Brewed Single Origin Coffee

Herbal Tea

\$58.75 per person for 75 + guests



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Service staff for 6 hours (site manager, server 1/35 guests, cooks 1/100 guests), dinner fork, dinner knife, dessert fork, teaspoon, dessert plate, dinner plate, water glass, coffee mug, buffet linens, serving utensils and chafing dishes. Operational Services and GST will be added to all prices guoted. Gratuity is not included. Prices and product are subject to change.



WHY SIMPLY ELEGANT EVENT PLANNING?

Our award winning event management service offers inhouse expertise that ensures every facet of your event speaks your vision, core values and culture.

From the first meeting with Simply Elegant staff until the final detail of your event has been executed, you will know you are in capable hands. We handle the details. You get the accolades.





WHY SIMPLY ELEGANT FLORALS?

In every event, the details matter. Unique events rely on great designers. From the music to décor and flowers, we keep our eye on the details so you don't have to. We create. You and your guests experience a seamless event. Stress free.

SKYLINE - ROOM WITH THE VIEW

Nestled in the heart of Calgary, Skyline is located on the top floor of 1918 Kensington. It offers a spectacular, 360 degree view of downtown Calgary and surrounding area. Along with plenty of free parking, this venue provides over 9000 square feet of flexible event space conveniently located only 5 minutes away from Calgary's downtown core.





WHY SIMPLY ELEGANT DECOR?

We transform spaces through expertly designed décor and lighting to the freshest and most beautiful flowers. Under the direction of our nationally recognized, award winning designer and events planner, we create décor that is unique and designed to make you look good. From concept to completion, we transform space. We bend time. Well, not really. But our expert work will make you think we have.

