events catering weddings decor florals





Simply Elegant Cocktail Menus

Cocktail Menus

Please pick and choose your desired items and provide us with a budget.

ORDERING GUIDE

Pre-dinner hors d'oeuvre: 1-2 hours Hors d'oeuvre per guest: 4-8 Cost per guest:\$15.00 – \$27.00 cocktail party: 2-4 hours Hors d'oeuvre per guest: 7-14 Cost per guest: \$25.00 – \$40.00 Hors d'oeuvre in lieu of dinner: 4-6 hours Hors d'oeuvre per guest: 12-20 Cost per guest: \$40.00 – \$75.00

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 BREAD POACHED HALIBUT - WAKAME SALAD, PONZU ASIAN SPICED DUCK BREAST - ASIAN SLAW, BRIOCHE LOAF FOIE GRAS - SEARED FOIE GRAS, CHALLAH CROUTON, POMEGRANATE GLAZE

PLATTERS

PLATEAU DE FROMAGE - WHITE STILTON, CAMEMBERT, GORGONZOLA, BLACK TRUFFLE, GRANA PADANO, SWISS GRUYERE, IN-HOUSE BLACK CHERRY COMPOTE, CANDIED NUTS, CRISP CRACKERS

CANADIAN CHEESE BOARD - MILD SWISS, SHARP CHEDDAR, SMOKED GOUDA, JALAPENO HAVARTI, CREAMY BRIE, ORGANIC GRAPES, CRACKERS MEDITERRANEAN ANTIPASTI PLATTER - HERB AND OLIVE OIL MARINATED FETA, PREMIUM PROSCUITTO AND CALABRESE, IN-HOUSE CREAMY HUMMUS, ROASTED PEPPERS, SCENTED ARTICHOKES, OLIVE TAPENADE, GRILLED PITA BREAD

SEAFOOD PLATTER - SMOKED AND CANDIED SALMON, FLAVOURED SCALLOPS, CURED PRAWNS, FRESH CRAB LEGS AND CURRIED MUSSELS WITH AIOLI AND FLAT BREADS

CHARCUTERIE PLATTER - PROSCIUTTO, CALABRESE, MORTADELLA, GENOA SALAMI, SOPPRESSATA, OLIVE TAPENADE, FRESH BAGUETTE CANADIAN CHEESE & CHARCUTERIE PLATTER - CANADIAN CHEDDAR, SMOKED GOUDA, MORTADELLA, GENOA SALAMI, SOPPRESSATA, FRESH BAGUETTE

HOT HORS D'OEUVRES

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 INFUSION DIPS

VINE RIPENED TOMATO BRUSCHETTA ^{V -} toasted baguette CRANBERRY AND FIG COMPOTE ^{V -} roasted garlic, goat cheese with naan bread ARTICHOKE & ROASTED RED PEPPER ^{V -} served with toasted pita points

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DESSERTS

SQUARES, TARTS & MINI CAKES - A SWEET ARRAY OF SCRUMPTIOUS CAKES, SINFUL BROWNIES AND IRRESISTIBLE SQUARES EUROPEAN PASTRIES - CREAM PUFFS, TARTLETS AND BITE SIZED CAKES CHOCOLATE COVERED STRAWBERRIES

ON-SITE CHEF REQUIRED

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

ACTION STATIONS

CARVED FLANK STEAK - COFFEE AND BBQ SPICED BEEF WITH SHALLOT MARMALADE AND DIJON AIOLI CARVED DUCK BREAST - TEA-SMOKED DUCK TOPPED WITH ASIAN COLESLAW AND PICKLED GINGER ON MULTIGRAIN BUN SHRIMP FLAMBÉ - CHILI-LIME, LEMONGRASS CREAM OR VANILLA-WHISKEY DESSERT CREPES - SUZETTE, NUTELLA BANANA, STRAWBERRY COULIS MAC & CHEESE STATION - PULLED PORK, CAULIFLOWER, CHIVES, PARMESAN, SRIRACHA HOT SAUCE, GRILLED CHICKEN SLIDER STATION - BACON JAM, SWISS CHEESE, CHILI MAYONNAISE, FRIED ONION RINGS, OVEN-DRIED TOMATOES MASHTINI BAR - GREEN ONION, SAUTEED MUSHROOMS, GRAVY, SWEET PEPPERS, SMOKED SALMON, BACON BITS, SPICY CHICKEN, GRILLED BEEF STRIPS PAD THAI - RICE NOODLES AND CHOICE OF CHICKEN, SHRIMP OR TOFU TOSSED ON TRADITIONAL PAD THAI SAUCE, CHOPPED SCALLIONS, CILANTRO, BEAN SPROUTS, CRUSHED PEANUTS AND LIME WEDGES, SERVED IN CHINESE TO-GO CONTAINER

Service Staff

Site Manager Station Chef Server Bartender Bar Services Available at Clients Request \$45.00/hr \$35.00/hr \$30.00/hr \$35.00/hr





WHY SIMPLY ELEGANT EVENT PLANNING?

It's hard to believe that something as fun as a cocktail party can take so much work. But it does... Always. Our award winning event team offers in-house expertise that ensures every facet of your party 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?

Great events rely on great designers. Dramatic or understated, traditional or whimsical, your event flowers will add yet another layer of fun to your event . From a simple centrepiece to a cocktail décor made entirely of your theme, we will ensure every bloom and blossom is a reflection of your vision.

WHY SIMPLY ELEGANT DECOR?

We transform spaces through expertly designed décor and lighting to the freshest of the most beautiful flowers to make you look good. From the office party to the tent in a park, our decor team creates unique looks that will transform space. Bend time. Well, not really. But our expert work will make you think we have.





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.

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