

SIMPLY elegant

events catering weddings decor florals



**Simply Elegant
Plated Dinner Menus**

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

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 AIOLI, 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

ON-SITE CHEF REQUIRED - ADDITIONAL CHARGES MAY APPLY

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

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

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

SOUP SELECTION - CHOICE OF ONE

VICHYSOISSE - TRADITIONAL COLD POTATO SOUP GARNISHED WITH CREME FRAICHE

CELERIAC - ROASTED CELERY ROOT WITH BRAISED CELERY

PARSNIP - POACHED APPLE & PARSNIP CHIP

RED LENTIL & SQUASH - BUTTERNUT SQUASH, RED LENTILS, COCONUT MILK, CILANTRO

SMOKED TOMATO BISQUE - ROASTED TOMATO, SMOKED CHIPOTLE SEA SALT

FORREST MUSHROOM - PORTOBELLO, OYSTER, BUTTON MUSHROOMS, CREAM

BEEF CONSOMMÉ - MIRE POIX, HERBED CREPE

SALAD SELECTION - CHOICE OF ONE

ARTISAN GREEN - ARTISAN LETTUCE, CHERRY TOMATO, CUCUMBER, IN-HOUSE VINAIGRETTE

BUTTERLEAF - POACHED APPLE, DRIED CRANBERRIES, CRANBERRY VINAIGRETTE

BEETS & MUSHROOM - RED BEETS, OYSTER, PORTOBELLO, BUTTON MUSHROOMS, CHEVRE, OLIVE OIL, HERBS

CAESAR - HAND TORN ROMAINE, BACON LARDONS, BRIOCHE CROUTONS, IN-HOUSE CAESAR DRESSING

ANCIENT GRAIN - BLEND OF ANCIENT GRAINS, BABY CARROT, HERB VINAIGRETTE

BABY GEM SHRIMP - BABY GEM LETTUCE, SHRIMP, ROASTED YELLOW PEPPERS, JULIENNE CARROTS, RED PEPPER COULIS

PARSNIP BEET TOMATO - PARSNIP PUREE, BLISTERED CHERRY TOMATOES, CANDYCANE BEETS

MANDARIN BERRY ALMOND SPINACH - RASPBERRY VINAIGRETTE

PASTA COURSE

PARPADELLE - SHRIMP, WHITE WINE CREAM SAUCE, CHIVES

PENNE - ARRABBIATTA

LINGUINI - CHICKEN ALFREDO

GNOCCHI - PESTO ALLA GENOVESE



QUOTED PRICES WILL INCLUDE:

Service staff for 6 hours (site manager, server 1/25 guests, cooks 1/35 guests), dinner fork, dinner knife, salad fork, dessert fork, teaspoon, side plate, dinner plate, salad plate, tea cup & saucer, cream & sugar bowls, water glass and wineglass. 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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ENTRÉE SELECTION

FOR MORE THAN ONE ENTRÉE SELECTION (MAXIMUM 2 MEAT OPTIONS,) EXACT NUMBERS ARE REQUIRED IN ADVANCE, AND PLACECARDS WITH MEAL INDICATORS

POULTRY

CHICKEN BREAST - HERBED, GRILLED, NATURAL JUS
CHICKEN SUPREME - HERBED, GRILLED, NATURAL JUS OR BEURRE ROUGE
BRAISED BONELESS CHICKEN THIGH - MUSTARD THYME SAUCE

SEAFOOD

SALMON - GRILLED FILLET OF ATLANTIC SALMON, LEMON DILL CREAM
HALIBUT - GRILLED HALIBUT FILLET, BEURRE BLANC
TROUT - SEARED RAINBOW TROUT, GARLIC LEMON BUTTER

BEEF, PORK & LAMB

AAA ALBERTA BEEF RIBEYE - ROSEMARY JUS
AAA ALBERTA BEEF BONELESS SHORT RIB - RED WINE JUS
AAA ALBERTA BEEF TENDERLOIN - CRIMMINI RED WINE JUS
PORK TENDERLOIN - APPLE INFUSED PAN JUS
RACK OF LAMB - TRADITIONAL MINT SAUCE



QUOTED PRICES WILL INCLUDE:

Service staff for 6 hours (site manager, server 1/25 guests, cooks 1/35 guests), dinner fork, dinner knife, salad fork, dessert fork, teaspoon, side plate, dinner plate, salad plate, tea cup & saucer, cream & sugar bowls, water glass and wineglass. 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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VEGETARIAN

STUFFED BELL PEPPER - QUINOA & ROASTED VEGETABLES

STUFFED PORTOBELLO MUSHROOM - HERBED COUS-COUS

GRILLED VEGETABLE MILLE FOIX - GRILLED VEGETABLES LAYERED WITH HERBS & GOAT CHEESE

STARCH OPTIONS

ROASTED YUKON GOLD POTATOES

LEEK & APPLEWOOD SMOKED CHEDDAR MASHED POTATOES

POTATOES AU GRATIN

HERBED GERMAN SPAETZLE

COCONUT JASMINE RICE

WILD RICE PILAF

VEGETABLE OPTIONS

POACHED CANDY CANE BEETS

ORGANIC ROASTED RAINBOW CARROTS

MINTED GREEN PEES

ROASTED BROCCOLINI SPEARS

FENNEL ROASTED CAULIFLOWER

ROASTED RED PEPPER GREEN BEANS

WHITE ASPARAGUS

DESSERTS

MANGO CHEESECAKE

CARROT CAKE

TRADITIONAL BLACK FOREST CAKE

RED VELVET CAKE

GERMAN CHOCOLATE CAKE

RASPBERRY CHEESECAKE SPHERE

CHOCOLATE RASPBERRY MOUSSE CAKE

QUOTED PRICES WILL 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.



Simply Elegant Knows Events . . . so you don't have to

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WHY SIMPLY ELEGANT EVENT PLANNING?

Our award winning event management service offers in-house 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.



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