



AZURIDGE

EVENT MENUS

2021



AZURIDGE

HORS D'OEUVRES

PRICED PER DOZEN

||

TWO DOZEN MINIMUM OF EACH SELECTION

COLD

Seared Ahi tuna “tataki” spoon with pickled papaya + wasabi aioli – gf	48
Summer gazpacho shooter with chilled poached tiger prawn – gf	45
Fresh east coast oyster in the half shell with sauce mignonette – gf	45
Alberta beef tenderloin tartare in a wonton cup + rocket greens	48
Fresh burrata crostini with basil and marinated peppers– v	39
Chef’s assorted hand-rolled nigiri + maki sushi (minimum 4 dozen)	54
Grilled asparagus wrapped with Italian prosciutto – gf	42
White balsamic drizzled tomato bruschetta crostini, grana Padano	39
Avocado chaat in waffle cup with microgreens, toasted pine nuts – vg	39
House-smoked salmon on blini, caper + pickled red onions	42

HOT

Spinach + goat feta cheese phyllo triangles, tzatziki sauce – v	45
Tandoori spiced marinated shrimp brochettes, chimichurri sauce	57
Coconut tiger prawn + mango peppercorn sauce	54
Butter chicken tenderloin skewer + raita	51
Grilled alberta beef striploin skewer, teriyaki + toasted sesame seeds	57
Handmade pork gyoza with ponzu sauce	42
Wagyu meatballs in rustic tomato sauce, grated grana Padano	51
Chicken empanadas with maple chili sauce	42
Handmade vegetable samosas with balsamic mango chutney – vg	45
Julienne of vegetables + shiitake mushroom spring rolls; plum sauce	39
Caramelized onion + tart apple tatin, balsamic port reduction	39

EMERALD MENU

3-COURSE 100/PERSON || 4-COURSE 115/PERSON

ALL PLATED DINNER INCLUDES FRESH BREWED COFFEE, SELECTION OF TEAS, ARTISANAL ROLLS AND BUTTER

3-Course Includes: Choice of ONE first course for entire group, individual choice of entree, choice of ONE dessert for entire group.

4-Course Includes: Choice of ONE first course and second course for entire group, individual choice of entree, choice of ONE dessert for entire group.

Please note that any and all dietary concerns will be accommodated

APPETIZERS

MAPLE GLAZED JUMBO SCALLOP + TIGER PRAWNS
Risotto Milanese, beurre blanc

HONEY LEMON MISO-GLAZED HALIBUT
Multi-grain coconut rice

SOUPS

FORESTIER MUSHROOM
Sautéed mushrooms, white truffle oil

BUTTERNUT SQUASH
Apple chutney, pumpkin seed oil

DUNGENESS CRAB + CORN CHOWDER
Juniper berry, scallions

TOMATO + FENNEL BISQUE
Arugula pesto

SALADS

TRUFFLE BURRATA + GRILLED VEGETABLE SALAD
Heart of romaine, prosciutto wafer, sundried tomato-pesto vinaigrette, pine nuts

INSALATA CAPRESE
Vine ripened tomatoes, citrus marinated bocconcini, baby basil, balsamic reduction, fleur de sel

LETTUCE WITH BEAUJOLAIS POACHED PEAR
Quebec smoked blue cheese, champagne vinaigrette, candied sunflower seeds, sun-dried cranberries

AUTUMNS BEETS + ARUGULA
Roast gold beets, pickled red beets, bresaola chip, pistachio crusted goat cheese, charred lemon emulsion



EMERALD MENU

ENTRÉE

SERVED WITH CHEFS CHOICE VEGETABLES + STARCH

WEST COAST SALMON

Tiger prawns, basil, tomatoes a la Dugléré

ALBERTA AAA BEEF TENDERLOIN

Red wine braised beef short rib, brioche stuffing, mushroom ragoût, Madagascar peppercorns, veal jus

STUFFED CHICKEN SUPREME

Saskatoon berry stuffing, madeira wine sauce

WILD MUSHROOM RAVIOLI

Grilled artichokes, Kalamata olives, rosemary lemon oil

DESSERTS

TIRAMISU

Coffee + kahlua infused ladyfingers, mascarpone mousse

GRAND MARNIER CRÈME BRÛLÉE – GF

Caramelized sugared custard, orange crisp

NEW YORK CHEESECAKE

Sour cream glaze, seasonal fruit compote

BLACK FOREST GÂTEAU

Kirsch-drunken cherries, chocolate shavings

WHITE + DARK CHOCOLATE TORTE – GF

Flourless chocolate cake, raspberry sauce

STRAWBERRY SHORTCAKE

Wild strawberries, cookies + cream white chocolate ganache



KIDS 3-COURSE MENU

25/PERSON || 6 - 12 YEARS OLD

APPETIZER

Vegetable Crudité with Ranch Dip

ENTRÉE

CHICKEN FINGERS + FRIES

PENNE PASTA WITH GRILLED CHICKEN

Choice Of: Alfredo or Tomato Sauce

WAGYU BEEF MINI SLIDERS + FRIES

MINI PEPPERONI OR HAWAIIAN PIZZA

DESSERT

SEASONAL FRUIT PLATE + FRESH BAKED COOKIES



Thank You

AZURIDGE

