



# 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

