

CATERING SERVICES

We offer full service, off-site catering,
from an intimate party for 16,
to a grand event for 1500.

CATERING STAFF

Our staff is contracted for their professional talents and commitment to providing our customers with exceptional service – bartenders, kitchen staff and professional servers.

Catering staff fees are \$30.00 per hour for on-site time.

BEVERAGE SERVICE

The Cookbook Co. can recommend and arrange all of your beverage needs– from the pairing of special wines for a dinner party to all bar requirements for the classic cocktail party.

RENTALS

We can take care of all of your rental equipment needs from tables, chairs and linens to outdoor canopies and heaters. Our rental companies do deliver within the Calgary area.

We will include all rental charges on the final invoice.

ADDITIONAL SERVICES

We can arrange to have your catering order delivered.

Floral arrangements, tablescaping and room decoration are available.

PRIVATE DINNERS, CLASSES AND CORPORATE EVENTS

Our brand new kitchen-classroom is the perfect venue to host a fabulous, interactive party...
perfect for both personal and corporate events.

We will help you design your own custom cooking class, dinner or event by arranging for you to consult with a prominent local chef, specifically paired to the occasion, to create a menu and a theme for the evening.

We will also assist with the wine pairing, through our resident Sommelier. A minimum of 16 participants to a maximum of 35 are required, but the rest is up to your culinary imagination.

The cost per participant starts at \$85.00 plus GST.

Great food. Great wine. Great Atmosphere.

For ideas and sample menus
check out our [CORPORATE](#) page on our website.

To discuss our services, please call...

CATERING DIRECTOR: JENNI NEIDHART • DIRECT LINE 265-8192 • EMAIL jenni@cookbookcooks.com

THE COOKBOOK CO. COOKS, 722 - 11 AVENUE S.W. STORE PH 265-6066 FAX 262-3322

www.cookbookcooks.com

HORS D'OEUVRES

Compose a menu from the items below,
price per person is determined by the number of selections.

HOT HORS D'OEUVRES

Vanilla Glazed Shrimp
Really, Really Mini Pizzas
Chipotle Cilantro Grilled Shrimp
Crispy Asparagus and Prosciutto Filo Rolls
Spicy Thai Meatballs with Two Asian Inspired Dips
Filo Twists with Brie, Mango Chutney and Curried Butter
Mini Lobster Spring Rolls with a Mango Ginger Dipping Sauce
Shrimp Glazed with Coconut, Lemongrass and Kaffir Lime Leaf
Sesame Crusted Beef Satay with a Tahini Ginger Dipping Sauce
Indian Spiced Chicken Satay with a Peanut-Ginger Dipping Sauce
Parmesan Herbed Crusted Lamb Chops with a Roasted Garlic Aioli
Citrus Scented Brioche Mini-Burgers with Roasted Tomatoes, Dijon and Basil
Crôque Madame Bites with Whole Grain Dijon and Chipotle Sour Cherry Ketchup
Quesadillas Filled with Applewood Smoked Cheddar, Roasted Piquillo Pepper, and
Grilled Chicken with a Crème Fraiche Lemon Dip

COLD HORS D'OEUVRES

Cornmeal and Olive Biscotti Rounds Topped with Grilled Pork Tenderloin and a Chipotle Sour Cherry Relish
White Bean, Roasted Garlic and Blue Cheese Tartlets Topped with Roasted Tomatoes and Fried Sage
Crispy Tortilla Cups filled with a Mango, Lime, Scallop and Shrimp Ceviche
One Bite Brioche Stuffed with Shaved Tenderloin and Roasted Garlic Aioli
Baby Smoked Trout Cakes with Seasonal Fruit Salsa and Crème Fraiche
An Elaborate Display of Imported Cheeses, Olives and Various Spreads
Fresh Seasonal Vegetable Platter with Roasted Garlic and Cumin Dip
Crostinis with Valbella Smoked Duck and Balsamic Onion Confit
Crispy Wonton Shells with an Asian Inspired Chicken Salad
Truffled Artichoke Tartlets with Shaved Manchego
Cold Poached Shrimp with a Variety of Dips
Smoked Trout and Wasabi Cucumber Bites
Grilled Seasonal Antipasti Platter

À LA CARTE

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Buffet Menus are an ideal casual dining solution.
We will help you tailor the perfect menu for your special event.
Compose a menu from the items below, price per person is determined by number of selections.
Starting at \$35.00 per person

STARTERS

Sweet Pea Ravioli with Truffle Butter
Potato Gnocchi with Sage Browned Butter
Wild Mushroom Broth with Marscapone Wontons
Vanilla-Saffron Grilled Scallops with Swiss Chard
Roasted Squash and Apple Soup with a Nutmeg Cream
Roasted Chestnut and Fennel Soup with a Foie Gras Crouton
Asparagus Crème Fraiche Soup with a Lemon Thyme Mousse
Apple, Fig and Foie Gras Strata with an Apple Cider Reduction

SALADS

Hotchkiss Tomato Napoleon with Herbed Chèvre and Arugula Oil and Balsamic Vinegar Reduction
Baby Greens under Bacon Wrapped Chèvre and Apple Toasts with a Warm Dijon Dressing
Organic Mesclun Greens with Pomegranate Vinaigrette and Honeyed Chili Walnuts
Baby Greens with Chèvre and Candied Walnuts with a Honey Blossom Vinaigrette
Fennel and Zucchini Salad with Chèvre and Mint with a Double Citrus Dressing
Duck Salad with Vanilla Poached Pears and a Quince Dressing
Caesar Salad with Lemon Confit, Capers and Parmesan

GOURMET ONE POT MEALS

Grilled Duck Breasts with a Balsamic Fig Reduction
Chicken Thighs with Olives in a Wild Mushroom Ragout
Cassoulet with Duck Confit and Double Smoked Valbella Bacon
Pistachio Pepper Crusted Lamb Chops with Goat Cheese Mashed Potatoes
Braised Chicken with Prunes, Olives and Capers with Garlic Mashed Potatoes
Roast Chicken with a Crispy Bread Salad with Toasted Pine Nuts and Currants
Spolumbo Spicy Sausage, Duck Confit and Lentil Stew finished with Walnut Oil
Herb Crusted Lamb Chops with a Truffled Cannellini Bean Puree and Baby Roasted Beets
Roast Pork Loin with Rosemary and Garlic served with a Warm Fennel and Pancetta Salad
Beef Tenderloin with Roasted Portobello Mushrooms and Bordelaise Sauce served with a Truffled Pomme Puree

À LA CARTE

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MAINS

Citrus Grilled Pork Loin with Carmelized Apple, Sage and Onion Compote
Pork Tenderloin with a Brandy Mustard Brine and Tangy Baked Pears
Cedar Planked Herbes de Provence and Fleur de Sel Encrusted Salmon
Dijon and Rosemary Crusted Beef Tenderloin or Lamb Chops
Star Anise Laced Braised Lamb Shanks
Roasted Lavender Fennel Salmon
Saffron Persian Chicken

STARCHES

Truffled Couscous
Fruit and Nut Pilaf
Parmesan Potato Pavé
Roasted Baby Potatoes with Mint Pesto
Warmed Lentils Dressed with Walnut Oil
Mashed Potatoes with Marscapone, Roasted Garlic and Chives

VEGETABLES

Heirloom Tomato Salad with Sheep's Feta, Balsamic and Extra Virgin Oil
Haricot Vert tossed in a Warm Bacon Dijon Dressing
Mustard Maple Glazed Roasted Seasonal Vegetables
Roasted Asparagus with Shaved Manchego Cheese
Melangé of Roasted Seasonal Vegetables

DESSERTS

Lemon Raspberry Cake
Lemon Tarte with Fresh Berries
Coconut Cream Cake with Fruit Compote
Vanilla Panna Cotta with Spiced Fruit Syrup
Vanilla Cheesecake with Blood Orange Compote
Valrhona Chocolate Carmel Tarte with Fleur de Sel
Double Chocolate Terrine Drizzled with Raspberry Rose Sauce
Warm Tahitian Vanilla Rice Pudding with a Raspberry Rhubarb Compote
Seasonal Fruit Candied Almond Tart with Lavender Crème Fraiche Ice Cream

THE COOKBOOK CO. CATERERS

Buffet menus are an ideal casual dining solution. We are happy to tailor a menu for your specified taste or theme.
Choose items from each menu grouping to make a personalized menu for your event.

A B.B.Q. BUFFET

An outdoor B.B.Q. should not be overlooked as a fun food experience.

CHOOSE ONE MEAT, TWO ACCOMPANIMENTS AND ONE DESSERT

Grilled Chicken Breast with a Corn, Black Bean and Red Pepper Relish

Charbroiled New York Strip Sirloin with Chipotle Mojo Butter

Marinated Spit Roasted Alberta Lamb (minimum 50 people)

Grilled Prawn Skewers with Tequila Lime Salsa

Grilled Salmon Filet with Mango Sauce

Southwestern Baby Back Ribs

OR

CHOOSE ONE ITEM, TWO ACCOMPANIMENTS AND ONE DESSERT

Variety of Grilled Sausages with Buns and Compliments

Portabello or Lentil Burgers with Sundried Tomato Mayo

North Carolina Pulled Pork Served with Creamy Coleslaw

Smokey BBQ Sauce and Soft White Buns (A BBQ on the Bow Contest Winner!)

Spicy Lamb or Beef Burgers Stuffed with Smoked Cheddar, Served with Burger Compliments

Chicken and Sausage Fajitas with Crème Fraiche, Grilled Peppers and Onions and Guacamole

B.B.Q. ACCOMPANIMENTS MENU • CHOOSE TWO

Red Pepper Halves Baked with Arugula Pesto and Pierre Robert Cheese

Mesclun Salad with Vanilla Pecans and Mango Vinaigrette

Baked Potato Salad with Sour Cream and Chives

Grilled Tomatoes with Roasted Garlic and Asiago

Grilled Vegetables with Hot Balsamic Dressing

Roasted Corn on the Cob with Chipotle Butter

Roasted New Potatoes with Cilantro Pesto

Creamy Coleslaw

B.B.Q. DESSERT MENU • CHOOSE ONE

Freshly Made Ice Creams and Sorbet Served in Waffle Cones

Triple Layer Chocolate Terrine with Rose Petal Sauce

Fresh Fruit Cobbler with Vanilla Ice Cream

Lemon Pound Cake with Fresh Berries

Chocolate Caramel Silk Pie

Tequila Lime Tarts

Tiramisu Trifle

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