

The Cookbook Co. Cooks offers full service, off-site catering, from an intimate party for 18 to a grand event for 1500. We are very passionate about our food; we source out fresh, locally grown, organic ingredients from local farms and producers and we are always inspired by seasonal availability. The menus on the following pages will give you a taste of what we offer but every event is unique and we welcome the opportunity to customize a menu just for you.

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 per staff/per hour for on-site time.

Beverage Service

We can recommend and arrange all of your beverage needs – from wine pairings for a dinner party to complete bar requirements for a 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, Private Cooking Classes And Corporate Events

Our kitchen-classroom is the perfect venue to host a fabulous, interactive kitchen party for personal or corporate events. Great food. Great wine. Great atmosphere.

We will help you design your own custom cooking class, dinner or event by arranging for you to consult with a prominent local chef who is specifically paired to the occasion. Together, we can create a menu and a theme for the evening. We will also assist with the wine pairing, along with our resident Sommeliers.

A minimum of 18 participants to a maximum of 35 are required. The cost per participant starts at \$85.

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



To discuss our catering services, please call...

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A Cocktail Party

Hot Hors d'oeuvres

- Chipotle Cilantro Shrimp** with Spicy Adobo and Cumin
- Coconut Glazed Shrimp** with Lemongrass and Wild Lime Leaves
- Lobster Spring Rolls** with Pineapple-Peanut Sauce
- Herb Crusted Lamb Lollies** with Roasted Garlic and Olive Aioli
- Mini Brioche Burgers** with Sylvan Star Gouda, Tomato Confit and Arugula
- Coconut Crab Cakes** with Vanilla Mango Crème Fraiche
- Spanish Chicken Drumettes** with Chorizo and Sylvan Star Grizzly Gouda wrapped in Prosciutto with Horseradish Dipping Sauce
- Persian Chicken Brochettes** with Preserved Lemons and Moroccan Spiced Olives
- Crispy Olives** stuffed with Spolumbo's Italian Sausage with Espelette Aioli
- Wild Mushroom Risotto Croquettes** with a Melting Bocconcini Center
- Valbella Bacon wrapped Beef Tenderloin Brochettes** with a Gorgonzola Fondue
- Aritisinal Flatbreads topped with:** Truffled Artichokes with Brie and Pancetta
Pissaladiere: Caramelized Onions, Olives and White Anchovies
Fig Jam and Blue Cheese

Cold Hors d'oeuvres

- Foie Gras** with Honey Roasted Figs on Brioche
- Chicken Fritters** served with Shiitake Mushrooms and Corn and Ginger Sesame Aioli
- Roasted Garlic and Manchego Tartlets** topped with Roasted Tomatoes and Fried Sage
- Cunningham Cold Smoked Trout** on a Crispy Poplar Bluff Potato Pancake with Fairwinds Chèvre and Pickled Onions
- Blood Orange Scented Scallop Ceviche** with Avocado and Red Onion
- Nori Wrapped Beef Tenderloin** with Marinated Asian Vegetables and Ginger Soy Dipping Sauce
- Mini Brioche Sandwiches** with Beef Tenderloin, Brassica Mustard and Micro Greens
- Wild Rice Blinis** with Duck Confit and Apple Cranberry Chutney
- Seared Ahi Tuna Crostini** with White Bean Purée and Black Olive Tapenade
- Fresh Oysters** with Pink Champagne Mignonette

Stationary Hors d'oeuvres Platters

- Specialty Cheese Selection** with Marcona Almonds, Olives and Seasonal Fruit
- Assorted Locally Made Charcuterie** with Grainy Mustard, Cornichons and Sunworks Chicken Liver Paté
- Seasonal Vegetable Assortment** with Hazelnut Aioli
- Cold Poached Rock Prawns** served with Raspberry Chipotle Sauce
- Cod Brandade Gratin** with Black Olive Tapenade
- Roasted Tomato and Grape Confit** with Fairwinds Chèvre

A Sit-Down Dinner

Hors d'oeuvres and 4 courses are great for sit-down dinner; menus can be created from our sample menu below or we would be happy to customize one for your event. Minimum 18 people, starting at \$60 per person.

Hors d'oeuvres

Choose from any 3 Hors d'oeuvres on our Cocktail Party Menu, for example...

Foie Gras with Honey Roasted Figs on Brioche

and

Crispy Olives stuffed with Spolumbo's Italian Sausage and Espelette Aioli

and

Fresh Oysters with Pink Champagne Mignonette

First Course

Roasted Squash and Fennel Soup with Candied Pumpkin Seeds

or

Roasted Cauliflower Purée with Seared Scallops and Truffle Essence

Second Course

Goat Cheese Terrine Three Ways: Apple, Tomato Concasse, Haricots Vert

or

Caprese Salad with Prosciutto wrapped Roasted Tomato, Buffalo Mozzarella and Fresh Basil

Main Course

Spring Creek Beef Strip Loin with Double Smoked Bacon and Wild Mushroom Fricasse, Poplar Bluff Potato and Parsnip Mash and Seasonal Vegetables

or

Pan-Seared Halibut with Emergo Bean Brandade and Lobster Butter Sauce

or

Red Wine Braised Duck Legs with Warm Beluga Lentils and Haricots Vert

Dessert

Valhrona Chocolate Pots de Crème with Brandied Morello Cherries and Vanilla Bean Cream

or

Orange Almond Lavender Torte with Crème Fraiche

A Dinner Buffet Menu

Buffet menus are an ideal casual dining solution. Menus can be created from our sample menu below or we would be happy to customize one for you. Minimum 18 people; price per person is determined by the number of selections, starting at \$50 p/p.

Selection of Hot and Cold Hors d'oeuvres

Choose from any 3 Hors d'oeuvres on our Cocktail Party Menu (page 2)

Salads

Pear Napoleon Salad with Arugula, Candied Hazelnuts, St. Agur Blue and Late Harvest Riesling Vinaigrette

Duck Confit Salad with Dried Bing Cherries and Champagne Vinaigrette

Butter Lettuce with Merguez Sausage, Apples and Mascarpone Apple Cider Dressing

Heirloom Tomato Salad with Fairwinds Feta, Highwood Crossing Canola Oil and Banyuls Vinegar

Starches

Roasted Poplar Bluff New Potatoes with Herbes de Provence and Crushed Pink Peppercorns

Warm French Green Lentils with Double Smoked Bacon and Walnut Oil

Wild Rice and Farro with Artichokes, Piquillo Peppers, Feta and Sherry Vinaigrette

Vegetables

Haricots Vert with a Warm Bacon Dijon Dressing

Grilled Seasonal Vegetables with a Pomegranate Vinaigrette

Roasted Cauliflower with Rosemary Fleur de Sel

Roasted Beets tossed with Vanilla Scented Grapeseed Oil

Mains

Roasted Pork Loin with Raisins and Pedro Ximenez Sherry

Sunworks Chicken Breasts stuffed with Roasted Garlic, Chèvre and Fresh Herbs

Spring Creek Beef Tenderloin with Double Smoked Bacon and Wild Mushroom Fricasse

Alberta Leg of Lamb stuffed with Swiss Chard and Melting Mascarpone with Onion Jus

Cedar Planked Salmon with Maple Soy Glaze

Desserts by Brûlée

Raspberry Dacquoise Cake: Layered Vanilla Cake with Hazelnut Almond Meringue, Lemon Whipped Cream and Raspberries finished with Citrus Buttercream

Lemon Lime Curd Tart with Sugared Blackberries

Bittersweet Chocolate Caramel Tart with Smoked Fleur de Sel

Vanilla Panna Cotta with Saskatoon Berry Coulis and Pink Peppercorn Lime Shortbread

Orange Almond Lavender Torte with Crème Fraiche

Madagascar Bourbon Vanilla Crème Brûlée finished with Almond Tuile

Assorted Dessert Tray: Lemon Squares, Raspberry Brownies, Toasted Nut Slice, Baby Baci and Shortbreads

A Barbeque Buffet Menu

Summertime and the great outdoors! Menus can be created from our sample menu below or we would be happy to customize one for your event. Minimum 18 people; price per person is determined by the number of selections, starting at \$50 p/p.

Mains

- New York Strip Loin** with Roasted Shallot and Gorgonzola Butter
- North Carolina Pulled Pork** (A Barbecue on the Bow contest winner!) served with a Smokey Barbecue Sauce, Fresh Bap Buns and Creamy Coleslaw
- Baby Back Ribs** Glazed with Black Bean and Hoisin Sauce
- Fiery Southwestern Chicken Thighs** with Rosemary and Lemon Dijon
- Grilled Prawn Skewers** with Preserved Lemons and Harissa
- Cedar Planked Salmon** with a Bourbon Maple Glaze
- Alberta Trout** stuffed with Artichokes, Hazelnuts and Pancetta
- Spicy Lamb or Beef Burgers** with a Molten Cheddar Center, Caramelized Onions and Accompaniments
- Variety of Grilled Sausages** with Assorted Buns and Accompaniments
- Portobello or Lentil Burgers** with Sun-Dried Tomato Aioli
- Chicken and Sausage Fajitas** with Grilled Peppers, Onions and Guacamole

Salads

- Caesar Salad** with Hog Wild Bacon, Roasted Garlic Croutons and Lemon Parmesan Dressing
- Tomato Caprese Salad** with Arugula, Buffalo Mozzarella and Aged Balsamic Vinaigrette
- Mesclun Salad** with Vanilla Spiced Pecans and D'anjou Pear Vinaigrette
- Creamy Coleslaw** with Toasted Cumin and Caraway

Barbecue Sides

- Roasted New Vegetables** with Warm Sherry Vinaigrette
- Grilled Corn on the Cob** with Vanilla Bean Butter
- Poplar Bluff New Potatoes** with Cilantro Pesto
- Grilled Portobello Mushrooms** with Fresh Herbs, Shaved Parmesan and Crushed Hazelnuts
- Mediterranean Orzo Pasta Salad** with Feta, Grape Tomatoes, Kalamata Olives, Artichokes and Lemon Herb Vinaigrette

Desserts

- Seasonal Fruit Crumble** with Vanilla Bean Ice Cream
- Candied Citron Tart** with Fresh Berries
- Guinness Stout Ginger Cake** with Vanilla Crème Anglaise
- Seasonal Fruit Brochettes** with Orange Blossom Honey Crème Fraiche
- Individual Fruit and Chocolate Trifles:**
 - Lemon Cream
 - Strawberry
 - Bittersweet Chocolate and Raspberry