

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 pairing you with a prominent local chef to create a menu and a theme for the evening. We will also assist with the wine pairing, along with our resident Sommeliers.

We are happy to offer two kitchen studios to accommodate a variety of group sizes. Our bistro kitchen is designed to accommodate a minimum of 12 participants and a maximum up to 24. Our kitchen studio, a larger space, that will host a minimum of 18 participants and a maximum of up to 42 people. We have select dates available; to secure the date we require a \$500.00 deposit. There is a one week cancellation policy on all private events.

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



To discuss our catering services, please call...

Jenni Neidhart, catering director

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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
- 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
- Chicken Fritters** served with Shiitake Mushrooms and Corn and Ginger Sesame Aioli
- Wild Rice Blinis** with Duck Confit and Apple Cranberry Chutney
- Aritisinal Flatbreads topped with:** Truffled Artichokes with Brie and Pancetta
Fresh Tomato Margarita with Bufalo Mozerella
Fig Jam and Blue Cheese

Cold Hors d'oeuvres

- Foie Gras** with Honey Roasted Figs on Brioche
- 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
- 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 can custom 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 with Espelette Aioli

and

Fresh Oysters with Pink Champagne Mignonette

First Course

Roasted Squash and Fennel Soup with Candied Pumpkin Seeds

or

Truffled 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

Alberta Beef Tenderloin with Double Smoked Bacon and Wild Mushroom Fricasse, Poplar Bluff Potato Puree 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 can 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)

Mains

Roasted Pork Loin with Raisins and Pedro Ximenez Sherry

Game Hens with Cinnamon and Rose Petals

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 Steelhead Trout with Maple Bourbon Glaze

Salads

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

Duck Confit Salad with Dried Bing Cherries, Walnuts 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

Sides

Roasted Poplar Bluff New Potatoes with fresh herbs and Crushed Pink Peppercorns

Warm French Green Lentils with Double Smoked Bacon and Walnut Oil

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

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

Desserts by Brûlée

Blackberry 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 can customize one for your event. We have a minimum of 18 guests; price per person is determined by the number of selections, starting at \$50 p/p.

Mains

Beef Tenderlion with Rosemary and Aged Balsamic

Grilled Game Hens with Cinnamon and Rose Petals

North Carolina Pulled Pork (A Barbecue on the Bow contest winner!)
served with a Smokey Barbecue Sauce, Fresh 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 Steelhead Trout with a Bourbon Maple Glaze

Spicy Lamb or Beef Burgers with a Molten Cheddar Center, Caramelized Onions and Accompaniments

Variety of Grilled Sausages with Assorted Buns and Accompaniments

Portobello Burger with Aioli, Grilled Peppers, Onions and Guacamole

Salads

Caesar Salad with Double Smoked 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 and Fresh Berries

Dark Spicy 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