

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 \$35 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 for the Bistro Kitchen and \$1,000.00 for the Studio Kitchen. 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**

**direct line: 403-265-8192**

**email: [jenni@cookbookcooks.com](mailto:jenni@cookbookcooks.com)**

## A Cocktail Party

### Hot Hors d'oeuvres

- Chipotle Cilantro Shrimp** with Spicy Adobo and Cumin
- Lobster Spring Rolls** with Pineapple-Peanut Sauce
- Persian Chicken Brochettes** with Preserved Lemon and Moroccan Spiced Olives
- Wild Mushroom Risotto** Croquettes
- Roasted Tomato Soup** with Mini-Grilled Cheese
- Braised Wild Boar Dolce Forte** on Crispy Polenta
- Crab and White Bean Bruschetta** with Braised Winter Greens
- Spicy Beef** "Fortune Cookies"
- Beef and Asparagus** Negimaki
- Sweet Corn and Wild Rice Fritters** with Preserved Lemon
- Local Chicken and Fennel Meatballs** with Smokey Tomato Sauce and Highwood Crossing Canola Oil
- Aritisinal Flatbreads topped with:** Truffled Artichokes with Brie and Pancetta  
Fresh Tomato Margarita with Bufalo Mozzarella  
Fig Jam and Blue Cheese

### Cold Hors d'oeuvres

- House Made Oatcakes** with Roarin' 40's Blue and Fireweed Honey
- Chickpea and Roasted Piquillo Pepper** Crostini
- Baby Beet Bruschetta** with Herbed Ricotta
- Foie Gras Toasts** with Spiced Date Puree and Pomegranate Seeds (Add \$2 per person)
- Cold Smoked Trout on a Poplar Bluff Potato Pancake** with Chevre and Red Onions
- Mini Brioche Sandwiches** with Beef Tenderloin and Brassica Mustard
- B.C. Side Striped Prawn Ceviche** with Snipped Chives and Lemon Gelée
- Fennel Scented Gougères** with Creamy Crab Salad
- Lamb Brochettes** with Hot Mint and Pistachio Sauce

### For The Table

- Lucques Olives Marinated** with Rosemary and Tangerine Zest
- Sweet and Salty** Fried Spanish Almonds
- Brassica Mustard and Sylvan Star** Gouda Cheese Straws
- Crispy Olives Stuffed** with Spicy Italian Sausage
- Salt Cod Brandade** with Grilled Flatbread
- Cherry Tomato and Grape Confit** with Fairwinds Chevre
- Specialty Cheese Selection** Seasonal Accompaniments
- Assorted Charcuterie** with Grainy Mustard, Cornichons and Sunworks Chicken Liver Pate
- Seasonal Vegetable Assortment** with Hazelnut Aioli
- Cold Poached Rock Prawns** with Chipotle Plum Chutney

## 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 \$65 per person.

### Canapés

Choose from any 3 hors d'oeuvres on our Cocktail Party Menu ([page 2](#)).

### First Course

**Chestnut and Chorizo Soup** with Aioli and Toasted Baguette

**Truffled Cauliflower Puree** with Seared Scallops and Truffled Salt

**Roasted Squash and Leek Risotto** with Manila Clams

### Second Course

**Crispy Sunchoke and Arugula Salad** with Shallot Vinaigrette

**House-Cured Duck Breast Salad** with Apples, Walnuts and Belgian Endive

**Winter Greens** with Poached Hen Egg, Crispy Bacon and Local Pecorino

### Main Course

**Beer Marinated Double Cut Pork Chops** with Creamy Parmesan Polenta and Seasonal Vegetables

**Flat Iron Steak** with Foie Gras Butter, Morel Mushrooms and Crispy Baby Potatoes (Add \$4.00 per person)

**Seared Juniper Scented Noble Farms Duck Breasts** with Wild Mushroom and Yukon Gold Potato Gratin

**Fennel Dusted Local Chicken Breasts** with Roasted Tomatoes and Creamy Orzo

**Oven Roasted Cornish Game Hens** with Rose Petal Sauce and Israeli Cous Cous

**Braised Halibut** with Roasted Tomato Butter and Shaved Fennel

### 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 Fraîche

**Madagascar Bourbon Vanilla Crème Brûlée** finished with Almond Tuile

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

## 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 \$60 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

**Beer Marinated Double Cut Pork Chops** with Smoked Cheddar Potato Puree

**Flat Iron Steak** with Foie Gras Butter, Morel Mushrooms and Crispy Baby Potatoes (Add \$4.00 per person)

**Fennel Dusted Local Chicken Breasts** with Roasted Tomatoes and Creamy Orzo

**Leg of Lamb** with Swiss Chard and Melting Mascarpone with Sweet Onion Jus

**Braised Halibut** with Roasted Tomato Butter and Shaved Fennel

### Salads

**Crispy Sunchokes and Arugula** with Shallot Vinaigrette

**Sliced Pears** with Arugula, Candied Hazelnuts, Blue Cheese and Late Harvest Riesling Vinaigrette

**Heirloom Tomatoes** with Fairwinds Feta, Highwood Crossing Canola and Banyuls Vinegar

### Sides

**Roasted Poplar Bluff Potatoes** with Fresh Herbs and Pink Peppercorns

**Warm Du Puy Lentils** with Double Smoked Bacon and Walnut Oil

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

**Haricot Verts** with Warm Bacon Dijon Dressing

**Grilled Seasonal Vegetables** with Pomegranate Vinaigrette

**Roasted Cauliflower** with Cumin Scented Fleur de Sel

**Baby Beets Roasted** 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