

HORS D'OEUVRES

offered as either served or stationed
(gf) gluten-free (gf req) gluten-free by request
minimum order of 3 dozen per item apply. priced per dozen, unless otherwise stated

Passed and stationary

GF	Teriyaki Beef Satay	25.00
	Beef Wellington with Bearnaise sauce	31.00
GF req	Cocktail Meatballs with choice of spicy hot, sweet & sour or teriyaki sauce	16.50
	Peppered Bacon Beef Bites served with horseradish aioli	25.00
	Mini Beef Sliders with a chipotle aioli	3.00
GF	Prosciutto Wrapped Cherry tomato & Bocconcini with lemon basil balsamic vinaigrette	25.00
	Ham & Swiss Quiche Tarts	22.00
	Mini Sausage Rolls	16.00
GF	Curried Coconut Chicken Satay with pineapple	24.00
GF	Baked Chicken Wings with choice of BBQ, honey garlic, honey garlic or hot sauce	15.00
	Chicken Samosas with a tamarind sauce	24.00
	Moroccan Chicken Bastilla in a phyllo triangle	23.00
GF	Thai Peanut Chicken Satay	23.00
	Butter Chicken Spring Rolls with a Pyaaz ka Raita Dip	27.00
	Coconut Shrimp with classic cocktail sauce	27.00
GF req	Shrimp & Crab Crostini with creamy lemon & dill goat cheese	22.00
GF req	Smoked Salmon Canapes with cream cheese, capers & lemon	23.00
GF	California Sushi Rolls with crab, cucumber and avocado	24.00
GF	Spicy Shrimp Sushi Rolls	25.00
GF	Vietnamese Shrimp Salad Rolls with spicy peanut sauce	24.00
GF req	Arancini with a spicy tomato sauce	22.00
	Brie & Fruit Chutney Phyllo Triangle	22.00
GF	Caprese Salad Bites with a white balsamic vinaigrette	23.00
GF	Classic Devilled Eggs	19.00
GF req	Goat Cheese Crostini with blood orange & cracked pepper marmalade	22.00
	Vegetarian Spring Rolls with plum sauce	21.00
	Spinach & Feta Spanakopita	23.00
GF	Vegetarian Sushi Rolls	23.00
	Vegetable Samosas with tamarind dipping sauce	19.00
GF	Vietnamese Salad Rolls with spicy peanut sauce	24.00



Action stations

Based on person, must be ordered for entire group, require staffing at 30/hour for a minimum of 3 hours, minimum order 40ppl

	Carved Mini Roast Beef on a bun with bearnaise sauce	5.00
GF	Coconut Rum Shrimp Flambé	7.50
GF	Scallop Flambé with white wine and shallot butter	7.50
	Fish Tacos with chipotle sauce & guacamole	5.00

Deluxe trays

Vegetable Crudités with a creamy herb dip

Lg (30ppl) 75.00 Md (20ppl) 55.00 Sm (10ppl) 30.00

International & Domestic Cheese Board & Crackers 5.00/person
(gluten free crackers available upon request)

Charcuterie Board with assorted meats, sausages, cheese & fruit.
Served with assorted mustards 12.00/person

Seasonal Fruit Board
Lg (30ppl) 120.00 Md (20ppl) 80.00 Sm (10ppl) 45.00

Spinach or Artichoke Dip served in a bread loaf (25ppl) 60.00

Italian Tomato Bruschetta with toasted baguettes (25ppl) 70.00

DINNER BUFFET

All dinner buffets include the following items

Oven roasted potatoes
Chef's choice of roasted and steamed seasonal vegetables
Classic Caesar salad
Tossed Garden salad with selection of dressing
Artisan dinner buns
Baked in-house sweets
Coffee and Tea

Entrée choices

Menu 1

Grainy Dijon crusted AAA Alberta beef

35.00

with savory au jus and horseradish

Menu 2

Grainy Dijon crusted AAA Alberta beef

40.00

With savory au jus and horseradish

Roasted lemon chicken with root vegetables

Menu 3

Slow roasted prime rib

45.00

With savory au jus, Yorkshire pudding and horseradish

Menu 4

Roasted chicken supreme

38.00

With Chasseur sauce

Menu 5

Slow roasted prime rib

50.00

With savory au jus, Yorkshire pudding and horseradish

Herb grilled chicken

Smoked red pepper cream sauce

Menu 6

Cod loin provincial

38.00

Provincial tomato sauce with fennel, peppers and olives

Served with rice pilaf instead of roasted potatoes

Buffet additions and accompaniments

Entrées

Price per person, must be ordered for entire group

Atlantic salmon fillet	10.00
Garlic prawn skewer (4)	10.00
Vegetarian pasta	6.00
Eggplant parmesan	7.00

Rice, Potato and Pasta

Price per person, must be ordered for entire group

Mashed potatoes	3.00
Rice pilaf	3.00
Wild rice with herbs	2.50
Penne pasta with pine nut pesto	4.50

Salad

Price per person, must be ordered for entire group

Herb pasta with broccoli	4.00
Classic spinach	4.50
<i>Mushrooms, bacon, eggs and red onion</i>	
Traditional potato salad	4.50
Garden Greek	4.75
Caprese	5.00

Deluxe Boards

Price per person, must be ordered for entire group

Vegetable crudités	2.50
<i>With creamy herb dip</i>	
International & domestic Cheese	3.50
<i>With crackers (gluten free available on req.)</i>	
Meat and sausage	3.50
Antipasto	4.50

Meats, olives, pickled vegetables, bocconcini and bruschetta variants

Desserts

Price per person unless otherwise stated

Deluxe dessert buffet	4.00
<i>Selection of cakes, pies, tarts, cups</i>	
Pie buffet	4.00
<i>Bakers selection of homemade pies</i>	
Chocolate dipped strawberries	25.00
<i>Price per dozen</i>	

Midnight Snack

Option 1	10.00
<i>Classic sandwiches, assorted pickles, selection of sweets, coffee</i>	
Option 2	12.00
<i>Assorted cold cuts and sausages, condiments, domestic and international cheese, pickles, buns, finger sweets, coffee</i>	
Option 3	15.00
<i>Assorted cold cuts and sausages, condiments, domestic and international cheese, pickles, vegetable crudités with herb dip, fresh fruit, buns, selection of finger sweets, coffee</i>	

Buffet banquet information



DISTINCTIVE
CATERING

All Distinctive Catering buffet prices are based on a minimum of 40 people.

Creation of a customized menu is available with an Event Coordinator.

Chaffers and serving utensils are include in the price.

Required staffing for dinner service is included in price, additional charges will be applied for appetizer orders and service.

Dishware (dinner plate, dessert plate, coffee cup & saucer), flatware (dinner fork & knife, dessert fork, teaspoon) glassware (wine glass & water glass) and linen napkins are included in price.

Prices do not include additional fees such as 5% gst. and 15% gratuity.

Children 10 and under are half price when eating from standard buffet menus.

Additional travel charges may be applied for out-of-town events.

Additional service charges may be applied for arranging rental items such as tables, chairs, tents.

Distinctive Catering is proud to work with some of the most talented individuals in Calgary who can help you with décor and wedding cakes, please inquire.

3-COURSE PLATED DINNERS

Please choose one soup or salad and one dessert for the group.

Plated meals include Artisan dinner buns, coffee and tea

Fourth course of soup or salad additional 6.00

Soups

Broccoli cheddar

Butternut squash

Fire-roasted tomato and garlic

Wild mushroom bisque

Salads

Caprese salad

Bocconcini, cherry tomatoes and fresh basil in a red balsamic vinaigrette

Fresh spring mix and goat cheese

With shaved fennel, mandarin and balsamic honey vinaigrette

Spinach mandarin

Baby spinach, romaine, grapes, mandarin, honey-roasted almonds and raspberry vinaigrette

Classic Caesar

With croutons, parmesan cheese and creamy Caesar dressing

Desserts

Cheesecake

Rich traditional cheesecake topped with strawberry, cherry or blueberry compote

Apple crisp

Served with a vanilla bean cream sauce

Sticky toffee cake

Served with a warm brown sugar whiskey sauce and gingered cranberries

Red velvet cake

Topped with vanilla bean Chantilly cream and chocolate shavings

Dark and white chocolate parfait

Served with seasonal berry coulis



Entrée Choices

Menu 1	55.00
Basil and apple stuffed chicken supreme <i>Cider velouté</i> <i>Cherry tomato confit</i> <i>Sour cream and chive mash</i>	
Menu 2	50.00
Grilled pork loin <i>Port wine reduction</i> <i>Celeriac puree</i> <i>Rosemary fondant potato</i>	
Menu 3	63.00
Herb crusted salmon fillet <i>Pink peppercorn and lemon tuile</i> <i>Fresh sorrel and cream</i> <i>Mediterranean rice pilaf</i>	
Menu 4	59.00
Peppered roasted NY strip (8oz) <i>Red wine demi-glace</i> <i>Wild mushroom ragout</i> <i>Herb roasted baby red potatoes</i>	
Menu 5	70.00
Mint crusted rack of lamb <i>Pink peppercorn glaze</i> <i>Braised cipollini onion</i> <i>Red pepper risotto</i>	
Menu 6	40.00
Rustic vegetable ratatouille <i>Roasted eggplant, zucchini, garlic, onions and bell peppers</i> <i>Served on with steamed rice</i>	
Menu 7	40.00
Stuffed pepper <i>Rice, sautéed vegetables, tomatoes, herbs and cheese</i>	

Plated dinner information

All Distinctive Catering plated dinner prices are based on a minimum of 30 people.

Creation of a customized menu is available with an Event Coordinator.

Maximum of two entrees (not including vegetarian or additional special meal required) If multiple entrees are being ordered meal indicator place cards are required on guest tables.

Final numbers are due 7 days prior to event.

Dishware (dinner plate, dessert plate, coffee cup & saucer), flatware (dinner fork & knife, dessert fork, teaspoon) glassware (wine glass & water glass) and linen napkins are included in price.

Required staffing for dinner service is included in price, additional charges will be applied for appetizer orders and service.

Prices do not include additional fees such as 5% gst. and 15% gratuity.

Additional travel charges may be applied for out-of-town events.

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