

ZINC Catering



Banquets



Palette Creations

The opportunity to create your very own unique three-course served dinner; Palette Creations include your choice of soup or salad, main course, side dish, vegetables and dessert. Fresh baked bread and flavored butter, freshly brewed Starbucks coffee, decaf coffee and tea are included. Additional 5 dollars for each soup or salad.

First

(Select one soup or salad)

Soup

Roasted Butternut Squash with Crème Fraiche & Chive Garnish

Cream of Wild Mushroom with Parsley Oil

Thai Curry Cappuccino

Green Pea Veloute

Salad

Roma Tomato, Bocconcini & Fresh Basil Salad with an Aged Balsamic Vinaigrette & Sea Salt

Caesar Salad (Romaine Lettuce, Croutons, Anchovy Tapenade & Parmesan Tuile)

Gallery Salad (Greens, Lemon Vinaigrette, Roasted Beets, Tomato Dust)

Melon & Prosciutto

Chefs Sorbet

Second

(Select one-priced per person)

5-spice Crusted Salmon with a Pineapple Mango Salsa

Grilled Chicken Breast with Apple Ginger Chutney

Herb Marinated Roasted Chicken Breast Supreme with Pomegranate Cream Reduction

Panko Breaded Crimini & Brie Filled Chicken Breast with a Demi Glace
40

Pacific Salmon Fillet with Leeks & Fennel with a Trio of Citrus Beurre Blanc

Basil Pesto, Smoked Mozzarella Stuffed Chicken with a Sundried Tomato Cream Sauce

Pork Loin with Caramelized Onion & Blackberry Pot Demi Glace

Oven Roasted Angus New York Strip Loin with a Gorgonzola Cream Sauce

50



Roast of Alberta Prime Rib with Au Jus & Traditional Yorkshire Pudding

Seared Alberta Angus Tenderloin of Beef with a Rosemary & Roasted Garlic Demi Glace

Pistachio & Dijon Crusted Rack of Lamb with a Red Wine Demi Glace

Oven Roasted Alberta Bison Tenderloin with a Balsamic Wild Saskatoon Jus
60

Sides

(Select One)

Brown Butter Whipped Potatoes

Citrus Scented Basmati & Wild Rice Blend

Wasabi Roasted Potatoes

Horseradish Mashed Potatoes

Red & White Potatoes

Walnut Topped Sweet Potato

Risotto

Stacked Scalloped Potatoes with Romano Cheese

Vegetables

Chef's choice:

Fresh and available at the time of your event

Additions

Lobster tail with drawn butter and fresh lemon (Market Price)

Third

(Select One)

Anise Poached Pears with Caramel Ginger Sauce & Fruit Confetti

Chocolate Bomb drizzled with White Chocolate with Raspberry Coulis & Chantilly Cream

Fresh Berries & Cream (seasonal)

Chocolate Mousse in a Dark Chocolate Cup

Mixed Berry Ragout with Whipping Cream

Frangelico Crème Brûlée



Children's Meals

(Priced per child, 12 years of age and under)

Soup or Salad
Choice of Baked Chicken Fingers & Roasted Baby Potatoes or
Macaroni and Cheese
Warm Brownie
15

Vegetarian Options

Current Zinc Restaurant Vegan or Vegetarian option
Please Visit: www.zincrestaurant.ca

Zinc Restaurant Inspired Menu

When choosing off of the current ZINC Restaurant menu, a member of our catering team will provide you with a set menu, where the first, second and dessert will be pre-chosen and the main entree will be chosen the evening of by your guest. Restaurant inspired menus are provided one month in advance. Maximum 30 guests. Number of guests and meal choices are 10 business days prior to your event. For over 30 guests, restaurant inspired menus are based on consultation. Please speak to a catering representative for further information.

Palette Creations Menu

When customizing a Palette Creations menu, entree choices will need to be communicated to our catering team minimum 10 business days prior to your event. Pre-selected menu would include: first, main and dessert. Two protein choices (i.e. beef or chicken) are permitted, but are to be pre-ordered 10 business days prior to your event.

Two (2) Protein Choice: Additional 5 per person will apply.
Minimum 20 guests.

