

ZINC Catering



Receptions



The Art of Food

(Priced at 15 per food station per person)

The Art of Carving

Alberta Beef with Red Wine Demi

Pork Striploin with Grainy Dijon Glaze

Garlic & Herb Leg of Lamb with Rosemary Jus

Upgrade 5 per person

Bison with Saskatoon Berry Demi

Spring Creek Ranch Beef with Red Wine Demi

Traditional Accompaniments Include: German Buns, Horseradish, Flavoured Aioli and Mustard.

This carving station will be serviced to your guests by a chef in uniform adding to the exceptional service throughout the evening.

The Art of Antipasto

A beautiful arrangement of some of the finest charcuterie; Genoa Salami, Prosciutto, Cappelletti, Mortadella, Assorted Olives, Roasted Vegetables & Pickled savories such as hot peppers, asparagus, mushrooms, etc .

The Art of Indulgence

A dessert station offering some of the most tempting desserts to satisfy any sweet tooth; bite size treats including miniature Crème Brûlée, Carrot Baked Apple Spiced Cake, Tiramisu and one selection on the current Zinc dessert menu - chef's choice.

The Art of Cheese

A variety of international cheeses artistically displayed along with house-made chutneys and preserves, grapes and freshly baked baguettes.



The Art of Sushi

Selection of fresh sushi favorites such as: California Rolls, Salmon Sashimi, Tuna Rolls.

Sushi Chef on-site hand-rolling sushi. Pickled ginger, wasabi and soy sauce available.

**Two week guarantee required. Subject to availability*

The Art of the Mediterranean

Fresh oregano and pesto rubbed chicken skewers

Olive oil and garlic marinated beef skewers

Pita Bread, Feta Cheese, Marinated Artichokes, Kalamata Olives served with Tzatziki, Hummus, Roasted Red Pepper dips

(Priced at 11 per food station per person)

Art of the Mini-Burger

Mini burgers to include beef, turkey and bison

Presented on milk buns and offered with a selection of chutneys, ketchups and condiments.

Finished with hand cut veggie “chips” – parsnip, potato, sweet potato and carrot (3 mini-burgers per person)

The Art of Comfort

Nothing like mama used to make...prepared with Pasta, topped with Truffle Mushrooms, Alberta Braised Beef Tomato Chutney, served with Fresh Baked Breads, chef’s selection of cheeses and artistically presented.

The Art of Pie

Apple Cranberry Crumble

Indian Rice Pudding;

Cinnamon Vanilla Bread Pudding

Served warm with fresh whipped cream and white chocolate curls

Reception Packages

The Baroque

(Based on 4 pieces per person)

Minimum 50 people at 22.95 per person

Fresh Vegetable Crudités

Selection of Marinated Olives

Domestic Cheese Board

Brie & Raspberry Preserve in Phyllo Pastry

Satay Chicken Skewers

Grilled Lamb Bites with Roasted Onion Marmalade

Onion Confit & Chevre on Rosemary Potato Crostini

Smoked Salmon Rosettes, Fresh Lemon Salsa & Capers

Roasted Red Pepper & Black Olive Tapenade Canapé

The Impressionism

(Based on 4 pieces per person)

Minimum 50 people at 22.95 per person

Fresh Vegetable Crudités

Selection of Marinated Olives

Domestic Cheese Board

Lollipop Chicken & Saskatoon Berry Barbeque Glaze

Mini Alberta Bison Mini Slider

Crab & Brie Phyllo Triangles, With Lemon Cream

Balsamic Yellow Pepper Bruschetta

Smoked Pork Vol au Vont & Chili Cherry Glaze

Prosciutto Wrapped Asparagus



Hot and Cold Hors D'oeuvres

(Priced per dozen, minimum 3 dozen per item)

Brie & Raspberry Preserve in Phyllo Pastry
Onion Confit & Chevre on Rosemary Potato Crostinis
Cajun Chicken Salad in a Cucumber Cup
Roasted Red Pepper with Black Olive Tapenade Canapé
Balsamic Yellow Pepper Bruschetta

30

Smoked Pork Vol au Vont with Chili Cherry Glaze
Prosciutto Wrapped Asparagus
Chilled Jumbo Shrimp with Mango Chutney
Vegetarian Spring Rolls, Spicy Plum Sauce & Sweet Ginger Chile Dip
Smoked Salmon Rosettes with Fresh Lemon Salsa & Capers

35

Satay Chicken Skewers
Mini Quiche
Potato, Chorizo & Fresh Basil Stacks with Smoked Paprika Aioli
Crab & Brie Phyllo Triangles, with Lemon Cream

40

Lollipop Chicken Wings & Saskatoon Berry Barbeque Glaze
Smoked Bacon Wrapped Scallops & Yellow Pepper Cocktail Sauce
Mini Alberta Bison Mini Sliders
Grilled Lamb Chops & Roasted Onion Marmalade

45

