







Event Package concordecatering.ca

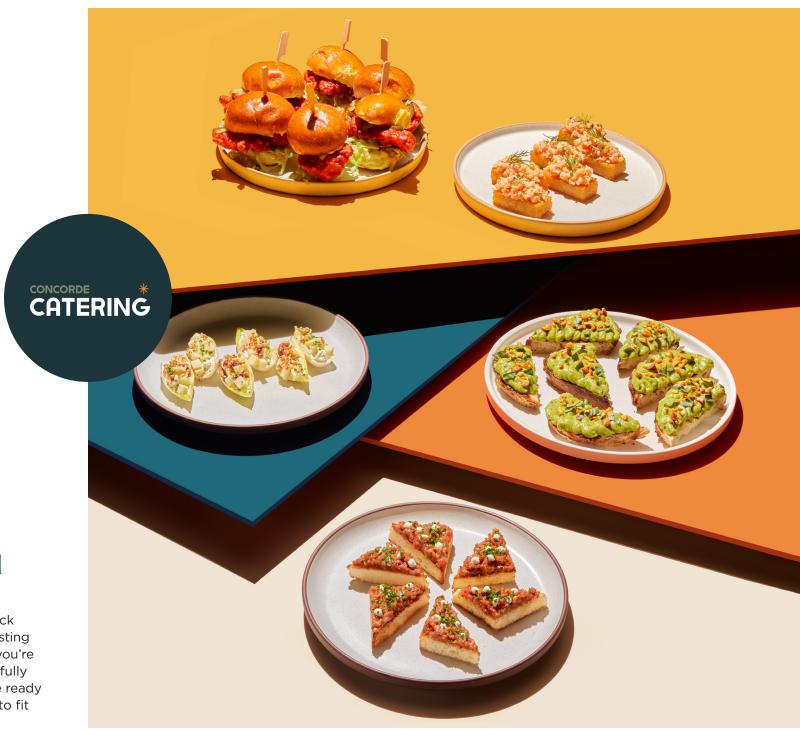
The Concorde Hospitality

Concorde Catering is brought to you by the culinary team behind your favourite Calgary restaurants. Our focus has always been to bring exceptional dining and entertainment experiences to Calgary and our Chef-driven menus speak to our ability to remain authentic, while fostering an environment of creativity. We have curated a list of catering items, inspired by brands like Bridgette Bar, Double Zero and Surfy Surfy, that are sure to be the perfect fit for your event.



LONELY MOUTH	PALOMINO * SMOKEMOUSE *
lulü	PIGEON HOLE
MAJOR TOM	Ricardor
MODEL MILK	S K Y (1 3 6 C
NATIONAL	SURFY SURFY
NTNLSALOON	SIVEET LORETTA
	MAJOR TOM MODEL MILK

PALACE THEATRE



Let Us Take Your Event to the Next Level

We'll take care of the food & drinks so you can get back to what you're best at — hosting a fabulous event! Whether you're looking for small bites or a fully staffed dinner service, we're ready to create the perfect menu to fit your needs and budget.

Passing | Small Bites PRICED PER DOZEN

LETTUCE CUPS

SESAME TUNA TARTARE © DF
CRISPY PORK BELLY © DF
BRAISED BEEF CHEEK ©F
ENDIVE © V
FRIED TOFU @\$36 Bibb Lettuce, Salsa Verde, Cabbage Slaw, Sesame Vinaigrette

FRITTER/BEIGNETS/DUMPLING

TROUT BEIGNETS \$48 Maple Vinegar Powder
MUSHROOM ARANCINI V\$45 Black Garlic Aioli
CHEESE GOUGÈRES V\$22 Herb & Garlic Whipped Ricotta
PORK GYOZA • \$22 Japanese Mustard, Soy Sesame Dressing
MEATBALLS\$24 Beef & Pork, Tomato Basil Sauce

ON TOAST/CRACKER

Gluten-free cracker available on request

BEEF TARTARE 💵	\$42
Calabrian Chili, Horseradish Emulsion	

WHIPPED GOAT CHEESE	V	 \$30
Apricot Compote, Dill		

GRILLED PORK PISTACHIO PÂTÉ DP\$45

Grilled Bread, Dijonnaise, Pickle

AVOCADO TOAST © ©\$22 Basil, Curry Toasted Cashew

BURRATA 9.....\$42 Roasted Grapes, Vincotto

CHICKEN LIVER MOUSSE\$42 Rhubarb Jam, Crispy Shallot, Chervil

DUCK CONFIT PASTILLA @\$48

Fennel & Cherry Jam

PRAWN SALAD © \$42

Chili Aioli, Potato "Hashbrowns", Fine Herbs

Continued

Passing | Small Bites

SLIDERS/MINI SANDWICHES/BAOS KOREAN FRIED CHICKEN\$38 Quick Pickle, Shredded Iceberg, Kewpie Mayo, Brioche Slider Bun CLIVE BURGER SLIDERS\$56 American Cheese, Brioche Bun, Dill Pickle, Clive Sauce **HAM & CHEESE TOASTS** \$30 Truffle Mornay, French Ham, Gruyere

Yuzu Mayo, Thai Basil **MAPLE PORK BAO**\$42

MINI SHRIMP & LOBSTER ROLLS\$55

MINI TONKATSU SANDOS\$28

Grilled Pork Pate, Maple Glaze, Ginger Dill Pickle, Sesame Cabbage Slaw

Bulldog Sauce

TORTILLA/TOSTADA

.

Jalapeño Vinegar, Yuzu Mustard, Guacamole
BEEF BRISKET TACOS \$48 Napa Cabbage, Bulgogi, Queso Fresco
FISH TACOS\$48
Battered & Fried, Pico de Gallo, Yuzu Kosho Aioli,
Shaved Cabbage

Action Stations

BEEF CARVING	\$40/person
OYSTER SHUCKING	
SUSHI HAND ROLL Negi Toro or Spicy Salmon	. \$market Price
PASTA STATION	
DOUBLE ZERO PIZZA TRAILER\$ Pepperoni, Hawaiian, Margarita Bridgette Bar & Barbarella Bar Pizzas avai	
TACO STATION	\$18/person

Assorted Meats, Salsas, Garnishes Surfy Surfy Bar tacos available upon request.

Seafood Station

\$38 PER GUEST

FRESH SHUCKED OYSTERS

Horseradish, Lemon, Hot Sauce, Mignonette

SHRIMP COCKTAIL

Cocktail Sauce

SCALLOP CEVICHE

Green Apple, Cilantro, Horseradish

MUSSELS ESCABECHE

Breadcrumb, Garlic Aioli

GILDA

Anchovies, Green Olive, Spicy Pepper

Boards SERVES 20 GUESTS

CHARCUTERIE BOARD\$120 House-Made and International Cured Meats, Pickled Vegetables, Mustard, Chutney, **Toasted Baguette** CHEESE BOARD \$120 Local & International Cheese, Olives, Grapes. Dried Fruits, House-Made Preserves, Crackers **SEASONAL VEGETABLE BOARD** \$60 Selection of Raw & Lightly Pickled Vegetables with Accoutrements









LET US TAKE THE STRESS OUT OF YOUR NEXT DINNER PARTY WITH OUR SELECTION OF CROWD-PLEASING STARTERS AND ENTREES. ALL YOU HAVE TO DO IS CHOOSE YOUR FAVOURITE OPTIONS AND WE'LL TAKE CARE OF THE REST.

Plated Dinners | Starters choose 2 starters for guests to select from • priced per guest

VEGETABLES TOMATO SALAD\$16 Hand Stretched Mozzarella, Basil White Balsamic Dressing, Toasted Ciabatta, Extra Virgin Olive Oil CUCUMBER CITRUS SALAD @ 00...........\$13 Calamanse Mint Dressing, Orange, Roasted Cashews, Marinated Feta Cheese WARM ROASTED Whipped Goat Cheese, Green Chili Dressing, Black Sesame Pink Peppercorn Vinaigrette, Grainy Mustard, Baby Red Romaine, Mustard Green **BABY ROMAINE** \$16 Caesar Dressing, Focaccia Crouton, Reggiano

Tarragon, Puffed Quinoa

VHITE GAZPACHO	}
OMATO BISQUE ©	3
PLUM & TOMATO GAZPACHO 📴 📭 \$8 asil, EVOO	3
PRING MINESTRONE \$8 White Beans, Spring Vegetables	3
1USHROOM)
SEAFOOD	
runa crudo)
(uzu Kosho Mayo, Pickled Cucumber, Nasturtium	
EARED SCALLOP GF \$20 tiso Emulsion, Pear, Basil)
SURED SALMON © \$18 lerb Aioli, Fried Crouton, Watercress, ickled Shallot	3



Plated Dinners | Entrées choose 3 entrees for guests to select from • priced per guest

MEAT

BACON WRAPPED PORK LOINS © \$30

Jus, Truffled Potato Pave, Seasonal Vegetables

SEAFOOD

ROASTED SALMON \$30

Leek Fondue, Crispy Leeks

LOBSTER RIGATONI \$30

Lobster Bisque, Fine Herbs

ROASTED HALIBUT \$38

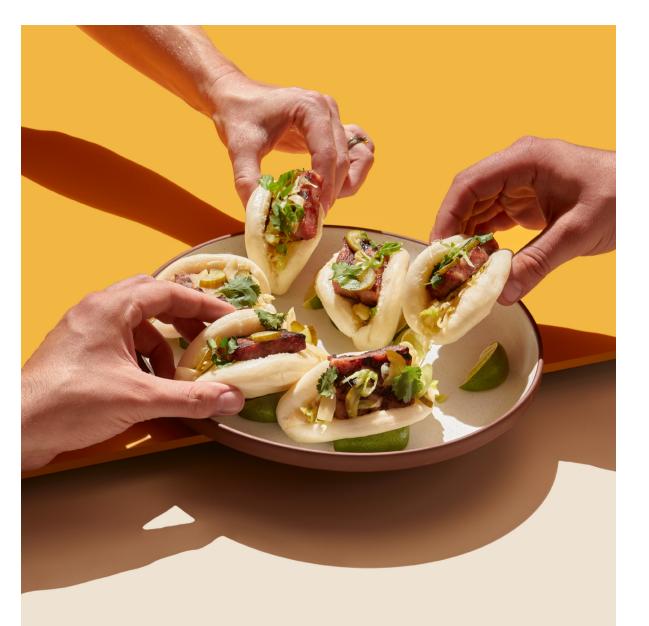
Saffron Beurre Blanc, Braised Fennel, Nasturtiums

VEGETARIAN

Desserts

LEMON TART	313
Bay Leaf Cream, Olive Oil	
MASCARPONE CHEESECAKE\$ Graham Crust, Seasonal Fruit Compote	313
ROCHER BAR\$ Salted Hazelnut, Chocolate, Passionfruit	514

CANAPE PER DOZEN



Have a Favourite Menu Item From One of Concorde's Restaurants?

Let us know and we can customize to suit your needs!

*some exclusions may apply



