

# WHISK CATERING



www.whiskcatering.ca | 780.668.8832

## SEASONAL HORS D'OEUVRES & DINNER MENU

We take pride in our custom menu design—offering you seasonal menus tailored for you and your guests. We are happy to accommodate most requests and dietary needs. Please explore the following sample menus. Let us know if you see something you like; otherwise, let us do the work to design a menu tailored for you!

### CHARCUTERIE BOARD





International Meat and Cheese Selection, Seasonal Terrine or Dip, Fresh and Dried Fruit, House-Spiced Nuts, House-Pickled Vegetables, Mustard and Jelly, Crackers and Bread

 *Sub Gluten-Free*

### SPRING

-   Crispy Lemon Polenta with Olive Tapenade
-    Smashed Baby Potatoes with Guacamole
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-   Mediterranean-Style Lentil Salad
-   Vegetable Moussaka with Eggplant, Parmesan, Basil
-    Roasted Garlic Broccoli
- 
-  Lemon Meringue Cake

### SUMMER

-  Mini Corn Fritters with Maple-Chipotle Sauce
- BLT Canapés with Basil Mayonnaise
- 
- Ranch Fried Chicken with Dill Sauce
-   French Potato Salad with Herb Vinaigrette
-  Blue Cheese & Bacon Creamed Corn
- Pasta Salad with Shrimp and Red Pepper
- 
-  Upside-Down Rhubarb Crumble Cake with Whipped Cream

### SPRING

-  Garlic & Burrata Cheese Crostini
- Mini Crab Cakes with Adobo Aioli
- 
-  Arugula Salad with Fig Vinaigrette, Crispy Prosciutto, Parmesan, Toasted Walnuts
-  Beef Tenderloin with Horseradish Cream
-   Root Vegetable Gratin (GF, V)
-    Roasted Asparagus with Balsamic Glaze
- 
-  French Apple Tart with Vanilla Sorbet

 Gluten-Free

 Vegetarian

 Vegan

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### WINTER

- Ⓜ Stuffed Mushroom with Chorizo Sausage and Manchego Cheese
- Ⓜ Panko Crusted Arancini with Tallegio Cheese

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- Ⓜ White Bean Soup with Rosemary Croutons
- Ⓜ Applesauce Braised Chicken Thighs
- Ⓜ Ⓜ Crispy Potato Latkes with Sour Cream
- Ⓜ Ⓜ Caramelized Brussels Sprouts with Garlic and Pepper Flakes

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- Ⓜ Ⓜ Chocolate Pot de Crème with Black Sesame Brittle



Gluten-Free



Vegetarian



Vegan

*\*Some items may not be available for delivery and require an on-site chef for serving.*

*\*If required, buffet labels are included for each menu item.*

*\*Minimum orders are required for most items. Prices are dependent on the market value of supplies and the number of guests. Please inquire for pricing.*