



Cocktail Hour

Served before dinner for a maximum of 1 hour (standing service)

Prices are per guest and are quoted for minimum of 35 guests (extra charges will apply if under)

(NF) = Nut Free | (GF) = Gluten Free | (DF) Dairy Free | (V) = Vegan

Choose up to 3 items | Per Person

4216 12 Street NE | (403) 230-0670 | www.thebaroncalgary.ca

THE BARON
FOOD · DRINK · VENUE



Caperese Skewers (V)(GF)

grape tomatoes, bocconcini, olives, basil pesto, balsamic reduction

Tomato Bruschetta (V)(NF)

roma tomatoes, shallots, basil, capers, melba toast

Shrimp Ceviche (GF)(NF)

citrus cured shrimp, spiced mango salad

Smoked Salmon Tartar (GF)(NF)

smoked salmon, crème fraiche, capers, shallots

Crab and Lobster Tartlet

crab meat, lobster meat, chives, shallots, aioli

Crudites Dip (Vegan)(GF)(NF)

assorted vegetables, roasted garlic hummus

Avocado Devilled Eggs (GF)(NF)

free range chicken eggs, avocado, cilantro, cream cheese

Brie Cheese & Bacon Crostini (NF)

french baguette, triple brie, onion bacon marmalade

Prosciutto Goat Cheese Toast (NF)

prosciutto, herbed goat cheese, caramelized onion

Russian Olivier Salad (GF)

potatoes, chicken, peas, gherkins, carrots, mayonnaise

Beef Tenderloin Toast (NF)

baguette, peppercorn beef, horseradish cream cheese