



Cocktail Reception Package

Standing dinner 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

Charcuterie boards and Desserts are stationary

Classic

welcome charcuterie boards
3 cold hors d'oeuvres
3 hot hors d'oeuvres
2 desserts

Premium

welcome charcuterie boards
3 cold hors d'oeuvres
3 hot hors d'oeuvres
1 live station
3 desserts

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



Hors d'oeuvre Options

Cold Hors d'oeuvres

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



Hot Hors d'oeuvres

Bacon Wrapped Steaks (GF)(DF)(NF)
applewood smoked bacon, sirloin, steak spice

Crispy Falafel (V)(GF)
chickpea patties, parsley, eggplant dip

Spinach Stuffed Mushroom (GF)(NF)
creamy spinach, cremini mushroom, parmesan

Chicken Tikka Skewers (GF)(DF)(NF)
spiced chicken breast, mango lime dip

Lamb Meat Balls (NF)(DF)(GF)
minced lamb, spiced tomato relish

Baked Beef Wellington
diced beef, tart, herbed stew

Coriander Pork Wonton (DF)(NF)
minced pork, sweet chilli sauce

Crispy Avocado Wedges (NF)
battered avocado, chipotle mayonnaise

Battered Mac & Cheese (NF)
creamy mac & cheese, spiced aioli

Chicken & Rosemary Arancini (NF)
risotto rice, chicken, herb dip

Teriyaki Salmon Skewers (DF)(NF)(GF)
canadian salmon, teriyaki glaze



Dessert Table Options

Chocolate Dipped Strawberries (GF)

Chocolate Mousse Cups (GF)

4-Berry Skewers (Vegan)(GF)

Fruits Salad Cups (Vegan)(GF)

European Petite Fours

Assorted Mini Cheesecakes

Lemon Tart Bites

Chocolate Profiteroles

Live Stations

Premium option only

Fish & Chips Station

Beer Battered Haddock Fillets, Potato Fries Served with Lemon Wedge and Tartar Sauce

Alberta AAA Beef Brisket Station

Signature Slow Roasted Brisket Served with Mashed Potato and Peppercorn Demi Glaze

Pasta Station

Choice of Pasta – Penne and Spaghetti

Choice of Sauce – Alfredo, Pesto, Herb Tomato Sauce

Choice of Meat & Veg – Grilled Chicken, Shrimp, Mild Italian Sausage,

Ground Beef, Mushrooms, Grilled Peppers

**Served with Italian Mix Cheese*

Oven Roasted Chicken Carving Station

Hickory BBQ Glazed Chicken Served with Potato Wedges and Coleslaw and Buttery Buns