

Cocktail Party

M E N U

Winter, 2018

Hors d'Oeuvres

Tvorog cheese, beet chip, micro basil

White Peking duck pâté, crostini, apple chutney

Arctic char tartare, Smart egg, Scotch Bonnet, tostada

Brie & Saskatoon pepper relish with pepita cracker

Poached chicken terrine, parsley oil, warm mustard sauce

*Local stout marinated bison, baguette, horse radish aioli,
pickled squash*

*Samosas with organic wild rice, beluga lentils & spiced local
ryazhenka yaourt*

*Lake Kisseynew northern pike marinated in lime & scotch
bonnet peppers, fried bake, green seasoning & beet slaw with
cabbage, Kale & apple cider vinaigrette*



fusiongrill
Original Prairie Flavour

Please consider this an example
of the many different catered
items we provide
our clients. Thank you!