

CELEBRATE!



COCKTAIL EVENTS

Join us to celebrate the season with family, friends and colleagues.

Please review a sample of our 2018 offerings. We look forward to planning an exceptional event.

Our menus change frequently and feature the best possible seasonal ingredients. Please be aware that some of our example menus may change without notice.

Contact our Events Manager for more information or to make a reservation.

June Doan events@river-cafe.com 403-261-7670

COCKTAIL PARTY MENUS

Stationary Items

Based on minimum of 50 guests

FISH & GAME BOARD \$9 per person
Juniper Smoked Trout Lox, Potted Fogo Island Cod
Lovage Lamb Terrine, Coppa
House Cured Berkshire Salumi
Canola Seed Crackers

SELECTION OF ARTISAN CHEESE \$12 per person House-Made Preserve, Maple Candied Oats Heritage Grain & Seed Crackers

RED LENTIL HUMMUS \$6 per person Eggplant, Canola Seed Cracker

Assorted Crudités \$6 per person

Chef's Station

Based on minimum of 50 guests

Fresh-Shucked \$3.50 each
East & West Coast Oysters
Seasonal Mignonette
House-made Hot Sauce

Northern Divine Caviar \$12 per person



Please let us know of any allergies or special dietary need 72 hours in advance and we will do our best to acommodate. Menus subject to seasonal availability. Menu prices subject to change. Beverages, 5% GST and 20% service charge will be added to the final bill.



Cocktail Party Menus

Passed Canapés

Priced Per Piece

Gougères

Duck Liver Mousse 4.5 Pear Compote, Parsnip Puree

SMOKED RAINBOW TROUT 4
Trout Roe

House-Made Ricotta 3.5 Forno Roasted Root Vegetables

STEAM BUNS

ROASTED EGGPLANT 3.5 Pine Mushroom Marinade

WILD BOAR PEAMEAL BACON 4.5 Maple Glaze

Confit Goose 4.5

Maple Glaze

Fried Tempura

Items Glazed In Spruce & Fennel Honey

Winter's Heirloom Turkey 4.5

Beck's Farm Carrot 3.5

SIDE STRIPE SHRIMP 4

RIVER CAFE PRINCE'S ISLAND PARK

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On A Crisp

BISON TARTARE 4.5
Oat Butter, Pickled Saskatoon Berry

PINE MUSHROOM MOUSSE 3.5 Pear Compote, Rye Crisp

RED LENTIL HUMMUS*vegan & gluten free 3.5 Served On Fresh Cucumber

SIDE STRIPE SHRIMP *gluten & dairy free 4 Sea Buckthorn Chili, Served On A Spoon

CRISPY SMOKED HALIBUT CAKES 4

BROCHETTES

CHARRED RUTABAGA 3.5

Lamb Merguez 4.5

JUNIPER CURED TROUT LOX 4

Albacore Tuna 4

Wood Oven Flatbread \$4 EACH- 3 BITE PIECE

Vegetable Flatbread

MEAT FLATBREAD



COCKTAIL PARTY MENUS

A Sweet Finish \$3.50 EACH

FAIR TRADE DARK CHOCOLATE BROWNIE

Seasonal Fruit Choux

Fair Trade Chocolate Truffles *gluten free

River Garden Flower & Herb Macaron *gluten free

CHOCOLATE CHIP OATMEAL COOKIE

Sumac Doodles

A Memento

Individually packaged for your guests to take home from our Bakery

Box of Housemade Macarons, Cookies & Truffles (6 pieces)

\$18 per person

Box of Housemade Macarons (4 pieces)

\$14 per person

Late Night Snacks

VEGETABLE FLATBREAD \$4 per person *prepared as whole flatbread

Meat Flatbread \$4 per person *prepared as whole flatbread

MINI GRILLED CHEESE \$4 per person

TK RANCH GRASS FED BEEF SLIDER \$9 per person

Fish & Game Board \$9 per person

Juniper Smoked Trout Lox, Potted Fogo Island Cod Espelette Lamb Sausage, Coppa House Cured Berkshire Salumi Canola Seed Crackers

Selection of Artisan Cheese \$12 per person

House-made Preserve, Maple Candied Oats Heritage Grain & Seed Crackers



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