

# SIMPLY elegant™

Venues • Events • Planning • Catering • Decor • Florals



**Cocktail Menus 2022**

Please pick and choose your desired items and provide us with a budget.

### ORDERING GUIDE

PRE-DINNER HORS D'OEUVRE: 1-2 HOURS HORS D'OEUVRE PER GUEST: 4-8 COST PER GUEST: \$15.00 – \$32.00

COCKTAIL PARTY: 2-4 HOURS HORS D'OEUVRE PER GUEST: 7-14 COST PER GUEST: \$25.00 – \$48.00

HORS D'OEUVRE IN LIEU OF DINNER: 4-6 HOURS HORS D'OEUVRE PER GUEST: 12-20 COST PER GUEST: \$40.00 – \$90.00

### COLD HORS D'OEUVRES \*\*

VIETNAMESE SALAD ROLL - JULIENNE OF VEGETABLES, THAI BASIL, MINT, CHILI LIME DIP  
CURED TROUT - CRÈME FRAÎCHE & DEHYDRATED BEET DUST  
YUKON GOLD BABY POTATO - LEEK, APPLEWOOD SMOKED CHEDDAR, CRISP PANCETTA  
CHAMPAGNE DEVILLED EGG - CHAMPAGNE VINEGAR, CAPER  
BEEF CARPACCIO - ARUGULA, ASIAGO CHIP  
GOAT CHEESE TERRINE - CHEVRE, ROASTED RED PEPPERS, SMOKED CHIPOTLE SALT  
CHICKEN BACON TACO - GRILLED CHICKEN AND BACON WITH HORSE RADISH IN A TORTILLA CUP  
CURRIED BLACK LENTILS - ORGANIC BELUGA LENTILS, TOFU, CHIMICHURRI  
CHICKEN GUACAMOLE - GRILLED CHICKEN BRUNOISE, AVOCADO, TOMATO, CILANTRO, CORN BREAD  
POACHED HALIBUT - WAKAME SALAD, PONZU  
ASIAN SPICED DUCK BREAST - ASIAN SLAW, BRIOCHE LOAF  
FOIE GRAS - SEARED FOIE GRAS, CHALLAH CROUTON, POMEGRANATE GLAZE

### PLATTERS \*\*

PLATEAU DE FROMAGE - WHITE STILTON, CAMEMBERT, GORGONZOLA, BLACK TRUFFLE, GRANA PADANO, SWISS GRUYERE, IN-HOUSE BLACK CHERRY COMPOTE, CANDIED NUTS, CRISP CRACKERS  
CANADIAN CHEESE BOARD - MILD SWISS, SHARP CHEDDAR, SMOKED GOUDA, JALAPENO HAVARTI, CREAMY BRIE, ORGANIC GRAPES, CRACKERS  
MEDITERRANEAN ANTIPASTI PLATTER - HERB AND OLIVE OIL MARINATED FETA, PREMIUM PROSCIUTTO AND CALABRESE, IN-HOUSE CREAMY HUMMUS, ROASTED PEPPERS, SCENTED ARTICHOKE, OLIVE TAPENADE, GRILLED PITA BREAD  
SEAFOOD PLATTER - SMOKED AND CANDIED SALMON, FLAVOURED SCALLOPS, CURED PRAWNS, FRESH CRAB LEGS AND CURRIED MUSSELS WITH AIOLI AND FLAT BREADS  
CHARCUTERIE PLATTER - PROSCIUTTO, CALABRESE, MORTADELLA, GENOA SALAMI, SOPPRESSATA, OLIVE TAPENADE, FRESH BAGUETTE  
CANADIAN CHEESE & CHARCUTERIE PLATTER - CANADIAN CHEDDAR, SMOKED GOUDA, MORTADELLA, GENOA SALAMI, SOPPRESSATA, FRESH BAGUETTE

### HOT HORS D'OEUVRES \*\*

CHICKEN GYOZA - TRADITIONAL ASIAN DUMPLING WITH GINGER SOY DIP  
POTATO CROQUETTE - BREADED POTATO STUFFED WITH MOZZARELLA AND ASIAGO  
LAMB BLUE CHEESE MEATBALL - GROUND LAMB STUFFED WITH CANADIAN BLUE CHEESE  
MINI BEEF WELLINGTON - BEEF TENDERLOIN, MUSHROOM DUXELLES, PUFF PASTRY  
BEEF SLIDER - HORSE RADISH AIOLI, CARAMELIZED ONION, CHEDDAR ON BRIOCHE BUN  
PORK SLIDER - SRIRACHA AIOLI, JALAPENO HAVARTI, BANANA PEPPERS ON A PRETZEL BUN  
TURKEY SLIDER - CRANBERRY AIOLI, SWISS ON BRIOCHE BUN  
ARANCINI - RISOTTO BLENDED WITH SUN-DRIED TOMATO AND BASIL  
HONEY GLAZED CHICKEN MEATBALL - BUFFALO RANCH DIPPING SAUCE  
PORK BELLY CORN DOG - MUSTARD PICKLES  
ZUCCHINI FRITTERS - FRIED ZUCCHINI FRITTERS WITH GREEN GODDESS DIP

### INFUSION DIPS \*\*

VINE RIPENED TOMATO BRUSCHETTA <sup>V</sup> - TOASTED BAGUETTE  
CRANBERRY AND FIG COMPOTE <sup>V</sup> - ROASTED GARLIC, GOAT CHEESE WITH NAAN BREAD  
ARTICHOKE & ROASTED RED PEPPER <sup>V</sup> - SERVED WITH TOASTED PITA POINTS



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### DESSERTS \*\*

SQUARES, TARTS & MINI CAKES - A SWEET ARRAY OF SCRUMPTIOUS CAKES, SINFUL BROWNIES AND IRRESISTIBLE SQUARES

EUROPEAN PASTRIES - CREAM PUFFS, TARTLETS AND BITE SIZED CAKES

CHOCOLATE COVERED STRAWBERRIES

### ON-SITE CHEF REQUIRED

MINI LAMB LOLLIPOPS - MEDITERRANEAN SPICED LAMB, MINT YOGURT

LOBSTER RAVIOLI - DELICATE LOBSTER, BASIL AND LEMON PASTA WITH TARRAGON BUTTER

NANO FILET - BACON-WRAPPED BEEF TENDERLOIN WITH MUSHROOM LEEK FONDUE

ATLANTIC BAY SCALLOP - SEARED SCALLOP, TOMATO JAM, ARUGULA PESTO, PANCETTA

OYSTERS ROCKEFELLER - A FRESHLY-SHUCKED OYSTER, SPINACH, SAUCE HOLLANDAISE

### ACTION STATIONS

CARVED FLANK STEAK - COFFEE AND BBQ SPICED BEEF WITH SHALLOT MARMALADE AND DIJON AIOLI

CARVED DUCK BREAST - TEA-SMOKED DUCK TOPPED WITH ASIAN COLESLAW AND PICKLED GINGER ON MULTIGRAIN BUN

SHRIMP FLAMBÉ - CHILI-LIME, LEMONGRASS CREAM OR VANILLA-WHISKEY

DESSERT CREPES - SUZETTE, NUTELLA BANANA, STRAWBERRY COULIS

MAC & CHEESE STATION - PULLED PORK, CAULIFLOWER, CHIVES, PARMESAN, SRIRACHA HOT SAUCE, GRILLED CHICKEN

SLIDER STATION - BACON JAM, SWISS CHEESE, CHILI MAYONNAISE, FRIED ONION RINGS, OVEN-DRIED TOMATOES

MASHTINI BAR - GREEN ONION, SAUTEED MUSHROOMS, GRAVY, SWEET PEPPERS, SMOKED SALMON, BACON BITS, SPICY CHICKEN, GRILLED BEEF STRIPS

PAD THAI - RICE NOODLES AND CHOICE OF CHICKEN, SHRIMP OR TOFU TOSSED ON TRADITIONAL PAD THAI SAUCE, CHOPPED SCALLIONS, CILANTRO, BEAN SPROUTS, CRUSHED PEANUTS AND LIME WEDGES, SERVED IN CHINESE TO-GO CONTAINER

### Service Staff

Site Manager	\$45.00/hr
Chef	\$45.00/hr
Station Cook	\$35.00/hr
Server	\$35.00/hr
Bartender	\$40.00/hr

**Bar Service Available at Clients Request**

### \*\* Christmas Appetizer Rental Package for 25 guests

Includes service equipment, decorated platters, cocktail plates, toothpicks and cocktail napkins.

**\$95 / \$1 person above 25**



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Simply Elegant knows cocktail events . . . so you don't have to