

Appetizer Menu



HOT

Arancini

Creamy risotto ball,
grana Padano &
aioli truffle

\$4.25



Gyozas

Chicken & veggie
dumpling with soy
ginger glaze

\$3.95

Jalapeño Popper

Sausage stuffed
with Asiago cheese

\$4.75



Meatballs

Beef

Veal reduction glaze

\$4.25

Bison

Saskatoon berry glaze

\$5.25

Chicken

Honey garlic glaze

\$4.50

Lamb

Pomegranate glaze

\$5.25

Mini Skewers

Beef

Teriyaki marinated

\$4.75

Chicken

Citrus marinated

\$4.50

Lamb

Mint glaze

\$5.25

Shrimp

Garlic & lemon pepper

\$5.25

Vegetable

Chimichurri

\$3.75

Gluten Free

Vegan

Vegetarian

Mini Pizza

Choose from

Hawaiian, margarita
& pepperoni (2 slices

per person)

\$4.25

Potato Croquette

Breaded mashed
potato bite with
cheese or prosciutto

\$4.25

Samosas

Mildly spiced
curried vegetables
fill a crispy shell
finished with a
cooling mango
chutney

\$4.25

Shumai Pork

Pork dumpling with
sweet chili dip,
sesame seeds &
scallions

\$4.50

Mini Quiche

Spinach,
mushroom, onion,
bacon, whipping
cream, egg &
cheese in a pastry
shell

\$3.50

Sliders

Beef

Cheddar, horseradish mayo,
caramelized onion & arugula

\$4.95

Bison

Sundried tomato & onion jam,
& arugula

\$5.25

Chicken

Jalapeño Havarti, sundried
tomato & arugula

\$4.75

Lamb

Mint chutney, Chevre &
arugula

\$5.30

Pork

Creamy coleslaw salad

\$4.75

Turkey

Cranberry mayo, cheese &
arugula

\$4.75

C O L D

Beef Wellington
Mushroom duxelles
& beef tenderloin
on puff pastry
\$4.75

Caprese Skewer
Cherry tomato,
baby mozzarella &
pesto sauce
\$3.25
GF

Chicken Bacon Taco Bite
Shredded
chicken, cheese,
bacon bits, bell
peppers, cilantro,
sour cream &
jalapeño in a
crisp tortilla shell
\$4.25
GF

Devilled Egg
Mustard essence,
capers, mayo,
white wine vinegar &
paprika
\$3.75
GF

Gravlax Pinwheels
Citrus cream
cheese, spinach,
smoked salmon,
capers, red onion in
flour tortilla
\$4.75

Mediterranean Skewer
Tomato, cucumber,
bell pepper, olive,
feta cheese &
Greek dip
\$3.00
GF VEG

Onion Tart
Caramelized onion,
apricot compote
& torched goat
cheese on puff
pastry
\$3.75
VEG

Spinach Artichoke Dip Tart
Spinach, artichoke,
cream cheese &
onion in a crisp
tortilla shell
\$4.25 GF

Stuffed Mushroom Cap
Mushroom caps
with herbed
cream cheese or
mushroom duxelles
\$4.25
GF VEG

Sushi Assorted
Choose from
salmon, tuna,
shrimp & veg (2 slices
per person)
\$6.50
GF VEG

Vietnamese Salad Rolls
Julienne
vegetables, Thai
basil & fresh mint in
rice paper with chili
lime dip
\$4.25
GF VEG

Yukon Baby Potato
Yukon baby stuffed
with mashed
potato, green
onions, bacon
bits, sour cream &
marble cheese
\$4.00 GF

S W E E T



European Pastries
Delicate cream
puffs, luscious
tartlets, bite sized
dainty cakes (2pc)
\$7.95

Finger Desserts
A sweet array of
scrumptious cakes,
sinful brownies &
irresistible squares
(2pc)
\$5.25



Macarons
Assorted flavours
(1pc)
\$5.25
GF
Chocolate Covered Strawberry
\$3.25 GF VEG

Mini Fruit Skewers
Cantaloupe &
honeydew or
pineapple &
strawberry (1skewer)
\$4.25
GF VEG



Cheese & Charcuterie

Cheddar, smoked gouda, Genoa salami, hot Calabrese salami, mortadella, crackers & crostini
\$9.95

Domestic Cheese

Swiss, old cheddar, smoked gouda, jalapeno Havarti & brie with grapes & crackers
\$10.95

Cubed Cheese

Swiss, cheddar, jalapeno Havarti, smoked gouda, marble cheese & crackers
\$9.95

International Cheese

Bleubry, Cendrillon, Aged Caprano, Cantonier, Cedre de Lune, Sir Laiurier, grapes, crackers, candied nuts & housemade compote
\$18.00



PLATTERS

Artichoke Dip

Cream cheese, spinach, garlic & onion with toasted pita bread
\$4.75

Baked Brie en Croute

Creamy baked brie in puff pastry with dried fruit or sun-dried tomato & pickles or roasted bell pepper & prosciutto with sliced baguette
\$9.00

Bruschetta

Ripened tomato, garlic-onion paste, fresh basil oil & balsamic reduction with toasted baguette
\$4.25

Fruit

Pineapple, cantaloupe, honeydew, berries & oranges
\$6.95

Garden Vegetable

Crudites red bell pepper, carrot, cherry tomatoes celery, cucumber & broccoli with various dips
\$4.95

GF VEG

VEG

Hummus with Pita

Mediterranean blend of chickpeas, olive oil, lemon juice & tahini with toasted pita triangles
\$3.95

VEG

VEG

GF VEG

Mediterranean Antipasti

Prosciutto, hot Calabrese salami, hummus dip, roasted bell peppers, artichokes, pickled veggies, herb marinated feta & grilled pita bread
\$12.95



Charcuterie

Hot Calabrese salami, Genoa salami, prosciutto, bratwurst sausage, honey garlic pepperoni, housemade mustard with toasted baguette
\$15.95

Cold Meat

Deli turkey, roast beef, ham & pastrami
\$12.50

Sausage

Chorizo, Oktoberfest, Bratwurst, Italian hot & garlic coil, caramelized onion, sweet & spicy mustard with sliced rustic bread
\$9.50

PLATTERS

Cont'd

Melon Fruit

Watermelon, cantaloupe & honeydew
\$5.75

GF VG

Pickled

An assortment of seasonal pickled vegetables
\$4.25

GF VG

Roasted Vegetable

Eggplant, zucchini, cremini mushroom, bell pepper, carrot & broccoli served cold (seasonal)
\$5.25

GF VG

Seafood

Shrimp, clams, mussels, crab claw & salmon, grilled lemon, cocktail sauce, horseradish & veggie garish
\$20.95

GF

Spinach Dip

Fresh spinach blended with caramelized onion, roasted red bell pepper & whipped cream cheese served with toasted nann bread
\$4.25

VEG

Tzatziki with Pita

Fresh shredded cucumber, roasted creamy garlic, lemon juice & essence of dill, sour cream & yogurt with pita triangles
\$4.25

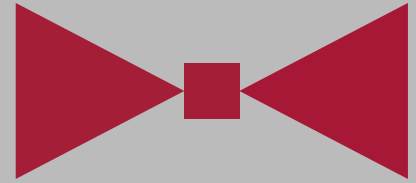
VEG

GF Gluten Free

VG Vegan

VEG Vegetarian

PRESENTATION APPETIZERS



Asian Spiced Duck

Duck breast with Asian slaw on a brioche loaf

\$4.25

Beef Tenderloin Tartare

With a quail egg on a crispy caper tapioca shell

\$4.40

Canadian Smoked Duck Rillettes

With a quail egg on a crispy caper tapioca shell

\$4.50

Chicken Breast Roulade

Mini chicken roulade with gruyere and sundried tomato tapenade

\$4.50

Crab Cakes

Crab, confit fennel and onion served with tartar sauce

\$3.50

Foie Gras Bruschetta

Foie gras, fig, prunes and red onion confit

\$5.75

Gin Marinated Elk

Elk tenderloin drizzled with Saskatoon maple coulis and served on crostini

\$12.55

Goat Cheese & Poached Pear Tart

With arugula sprouts and honeyed walnut

\$3.50

Gravalax Rosettes

Smoked salmon rosettes with citrus cream cheese and capers

\$4.75

Lollipop Lamb Chops

With pistachio crumble and mint jelly

\$7.75

Lobster Roll Cup

Lobster, corn, and bacon in a top-sliced bun

\$7.00

Nano Filet

bacon wrapped beef tenderloin with mushroom leek fondue

\$5.75

Oyster Rockefeller

With crisp bacon, spinach, and whipping cream and served in a halfshell

\$6.90

Shrimp Cocktail Shooter

Plump juicy shrimp sitting in a cool and spicy tomato gazpacho presented in a shot glass

\$5.75



TAPAS PRESENTATION



Beef Carpaccio

Beef tenderloin with dijon mustard, goat cheese aioli, Grana Padano and hibiscus balsamic glaze with fresh tapioca crackers

\$18.80

Beef Tartare

Beef tenderloin, shallot, dijon, capers, and parsley topped with a quail egg and crispy caper tapioca crackers

\$20.45

Venison Mayan Tostada

Venison striploin, radish, red onion, cilantro, and salsa verde on a crisp wonton chip surrounded by a bright beet puree

\$15.75

Octopus Carpaccio

Octopus, avocado citrus vinaigrette, berry pearls, caviar, and balsamic reduction with green apple celery gel and baby arugula

\$17.25

Salmon Ceviche

Salmon, fresh ginger, garlic confit, red onion, cilantro, lime juice, avocado, and citrus pearls with tortilla chips

\$19.55

Scallop

Seared scallop presented in a martini glass with passion fruit vinaigrette, arugula, caviar, celery apple gel and calamari ink and a black coral accent

\$19.75

Patacon Pork Rib

Axiotte marinated pork rib topped with fet cheese, sour cream, pickled red cabbage, salsa verde & avocado served on a fried plantain round

\$5.90

Foie Gras Macaron

Foie Gras mousse on a passion fruit macaron with wild berry pearls and green apple celery gel

\$11.65

Baked Brie

Brie cheese with prosciutto and tapenade wrapped in puff pastry and served with dried apricot jam and candied nuts

\$5.65

Shrimp Spring Roll

Shrimp, garlic, lemon pepper, cilantro, cheese and mango chipotle sauce in a crisp wonton wrapper

\$5.95

Tuna Poke

Chipotle mayo, wakame and black sesame seed presented in a sesame cone embedded in a colour salt base

\$8.75

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GET IN TOUCH

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