

Dinner Menu



Can be served buffet, plated or family style

S O P S

STARTERS

Smoked
Tomato Bisque
\$5.70 **GF** **VEG**

Minestrone
\$7.50 **GF** **VEG**

Wild Mushroom
Soup
\$7.50 **GF** **VEG**

Vichyssoise
\$7.75 **GF** **VEG**

Roast Butternut
Squash Bisque
\$8.50 **GF** **VEG**

Seafood
Chowder
\$10.00 **GF**

Roasted Corn
Chowder
\$10.00 **GF** **VEG**

GF Gluten Free
VG Vegan
VEG Vegetarian



STARTERS

Caesar

Hand torn Romaine, Parmesan cheese, torn crouton & Caesar dressing

\$5.25 GF VEG

Spring Artisan

Tuscan greens, endive, radicchio, fresh apple, tomato & shaved radish with blasamic pomegranate vinaigrette

\$5.25 GF VEG VEG

Pesto Pasta

Pasta, red bell pepper, celery, sundried tomato, black olives, Asiago cheese & pesto vinaigrette

\$5.25 VEG

Mandarin Berry Spinach

Fresh spinach, mixed berries, madarin orange, almonds & house-made berry vinaigrette

\$5.25 GF VEG VEG

Fresh Garden Salad

Seasonal lettuce mix, carrot, cucumber, cherry tomato, red cabbage & radish with a choice of dressing or house vinaigrette

\$5.25 GF VEG VEG

Gluten Free GF

Vegan VG

Vegetarian VEG

Caprese Salad

Spinach leaf, tomato, fresh basil, mini bocconcini & balsamic vinaigrette

\$5.95 GF VG VEG

Caribbean Salad

Arugula, avocado, mango, jicama & grapefruit with Pina Colada vinaigrette

\$7.50 GF VEG

Beet & Goat Cheese

Mix of garden greens, red beets, goat cheese & red onion with citrus vinaigrette

\$8.75 GF VEG

Watermelon & Charred Peach

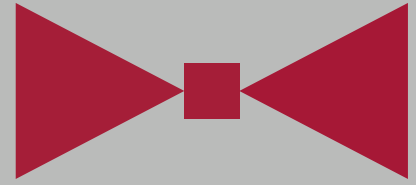
Arugula, Boursin cream, baslamic glaze, dried peach vinaigrette

\$5.95 GF VEG



SALADS

VEGETABLE OPTIONS



**Fennel Roasted
Cauliflower**
\$4.00 GF VG VEG

**Steamed
Broccolini**
With citrus oil
\$4.50 GF VG VEG

**Green Beans &
Carrots**
In balsamic glaze
\$3.75 GF VG VEG

Roasted Carrots
\$4.00 GF VG VEG

**Cremini
Mushrooms**
With oregano &
epazote
\$4.25 GF VG VEG

Roasted Beets
In herbed oil
\$3.75 GF VG VEG

Gluten Free GF
Vegan VG
Vegetarian VEG

Mixes and Blends

**Chef's Seasonal
Vegetable Medley**
A mix of broccoli, cauliflower,
zucchini, carrot, bell pepper &
mushroom*
\$3.75 GF VG VEG

Gourmet Vegetable Blend
A mix of asparagus, broccolini,
baby carrots, colourful
cauliflower, sweet million cherry
tomato, cremini mushroom & mini
sweet bell pepper**
\$5.25 GF VG VEG

*items are subject to availability

**starting price listed - price and products can vary



STARCH OPTIONS

**Roasted Yukon
Gold Potatoes**
\$3.75 GF VEG

Mashed Potato
With roasted garlic;
lemon oil & parsley;
or leek & applewood
smoked cheddar
\$4.95 GF VEG

**Potato
Daphinoise**
With whipping cream,
egg & shredded
cheese
\$6.25 GF VEG

**Mashed Sweet
Potato**
\$4.95 GF VEG

**Roasted Sweet
Potato**
\$4.50 GF VEG

**Steamed
Basmati Rice**
\$3.25 GF VG VEG

Jasmine Rice
\$3.25 GF VG VEG

Wild Rice Pilaf
A blend of long
grain and wild rice
\$4.00 GF VEG

Risotto
\$4.25 VEG

**Pan Seared
Gnocchi**
With garlic essence,
sundried tomato, pe-
sto & baked cheese;
mushroom cream baked
with cheese or tomato
sauce; or saltimbocca
prosciutto & sage butter
\$8.75 VEG

**Spinach
Cannelloni**
With tomato sauce
& Asiago cheese
\$7.25 VEG

**Fettuccini
Alfredo**
With creamy garlic
sauce
\$7.50 VEG

Baked Pasta
With tomato & Par-
mesan cream, chili
falke & mozzarella
cheese
\$8.00 VEG

Cheese Ravioli
With pomodoro
sauce
\$9.75 VEG

Gluten Free GF
Vegan VG
Vegetarian VEG



Pork Tenderloin

With Au Jus, honey garlic, maple balsamic or lemon butter sauce

\$14.50 GF

Pork & Lamb

Rack of Lamb

With Au Jus, mustard shallot sauce, red wine sauce, or tzatziki

\$24.95 GF



ENTRÉE

Beef & Poultry

AAA Alberta Beef Ribeye

With Au Jus or Chimichurri

\$30.00 GF

Grilled Chicken Breast

With Au Jus or lemon grass, Marsala wine, thyme, mushroom, or lemon caper sauce

\$16.00 GF

AAA Alberta Beef Braised Short Ribs

With Au Jus & caramelized onion

\$17.00 GF

AAA Alberta Beef Tenderloin

With Au Jus, wild mushroom sauce, or Béarnaise sauce

\$35.00 GF

Roasted Chicken Supreme

With Au Jus or lemon grass, Marsala wine, thyme, mushroom, or lemon caper sauce

\$15.25 GF

AAA Alberta Beef Brisket Point Pot Roast

With Au Jus or BBQ gravy

\$18.00 GF

Boneless Chicken Thigh

With Au Jus or lemon grass, Marsala wine, thyme, mushroom, or lemon caper sauce

\$10.25 GF

GF Gluten Free

VG Vegan

VEG Vegetarian



Baked Snapper
With Mojo de Ajo (garlic mayo)
\$16.00 GF

Pan Seared Salmon
With lemon butter sauce
\$24.50 GF

Tuna Loin
With Wasabi honey mustard
\$18.00 GF

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ENTRÉE



Roasted Cauliflower Steak
With hummus, tomato & Chimichurri
\$19.75 GF VG VEG

Ratatouille
Served in roasted eggplant with a side of chickpea mousse and broccolini
\$10.95 GF VG VEG

Quinoa
With roasted eggplant, zucchini, carrot & bell pepper
\$9.75 GF VG VEG

Stuffed Bell Pepper
Stuffed with rice blend, pinto bean & smoked tomato puree
\$12.25 GF VG VEG

Portabello Mushroom
With roasted vegetables & tomato sauce
\$9.75 GF VG VEG

Vegan & Vegetarian

GF Gluten Free
VG Vegan
VEG Vegetarian

DESSERT



Cannoli

Traditional, Limoncello, caramel, or peppermint

\$9.50 VEG

Granny Smith Apple Crisp Tart

\$6.50 VEG

Baked New York Cheesecake

Individual baked creamy cheesecake on graham cracker crust

\$6.00 VEG

Stick Toffee Pudding

\$6.00 VEG

Flourless Chocolate Ganache Torte

Raspberry coulis, Chantilly cream & fresh berries

\$10.25 GF VEG

German Chocolate Cake

\$8.50 VEG

Coconut Brownie Mousse

\$7.00 VEG

Plated

European Pastries

Delicate cream puffs, luscious tarlets, bite-sized dainty cakes (2pc)

\$7.95 VEG

House Made Mason Jar Desserts

A choice of Tres Leches with peach, berry trifle cheese cake, key lime pie, Nutella & chocolate, or apple crumble pie

\$10.25 VEG

Dessert Buffet

Assorted finger desserts, mousse, pies, tarts & cheesecake (2pc)

\$6.50 VEG

Finger Desserts

A sweet array of scrumptious cakes, sinful brownies & irresistible squares (2pc)

\$6.25 VEG



— Buffet

GF Gluten Free

VG Vegan

VEG Vegetarian

NOTES



- Rentals, labour & GST are additional
 - Most items can be served buffet, plated or family style - inquire for further details
 - All items subject to availability
 - Special orders are subject to additional charges
 - Most menu items can be customized to be gluten free & vegetarian/vegan, please ask for details
 - Although we endeavor to accommodate those guests with food restrictions and/or allergies, we cannot guarantee the items ordered are 100% free of noted food restrictions or allergies
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GET IN TOUCH

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