

# FLORES & PINE

FOR ALL YOUR MOMENTS

## WEDDING CATERING MENU

### CANAPÉS

minimum orders apply

#### Mini Pomme Galette 4

apple slaw, blue cheese - gf, v

#### Mini Spring Roll 4

chicken, prawn or vegetarian, root vegetables, green  
onion, cilantro aioli - v\*

#### Mini Grilled Cheese 4

focaccia, smoked gouda, cheddar, spicy ketchup - v

#### Tomato Bruschetta 4

parmesan, fresh basil, crostini - gf\*, df\*, v, ve\*

#### Fish & Chips Skewer 4

lemon remoulade

#### Ajvar & Panelle 4

chickpea panelle, cilantro - gf, df, ve

#### Caprese Skewers 4

cherry tomato, bocconcini, fresh basil, Castelvetro  
olive, balsamic glaze - gf, v

#### Crab Cake 4

garlic aioli, fennel slaw - gf, df

#### Gazpacho Shot 5

basil oil - gf, df, ve

#### Wild Mushroom Crostini 5

local chèvre, truffle - gf\*, df\*, v, ve\*

#### F&P Alberta Bison Meatball 5

tomato gravy, gremolata, parmesan - gf

#### Salmon Tartare 5

avocado aioli, wonton chip - gf\*

#### Beef Tartare 5

pickled mushrooms, egg yolk, potato chips - gf\*

#### Coconut Tempura Prawn 5

sweet chili sauce - df

#### Foie Gras Torchon 5

sourdough, fig jam, crushed walnuts - gf\*

#### Smoked Duck Breast 5

pea shoots, chickpea panelle,  
sour cherry chutney - gf, df

\* can be modified to be gf, v, ve or df

Food and beverage pricing is only guaranteed 90 days prior to event date.



## 3 - COURSE MENU | \$95

### FIRST COURSE

choice of

Seasonal Soup - gf\*, df\*, v, ve\*

F&P Signature Salad - gf, df\*, v, ve\*

### SECOND COURSE

choice of

7oz Dijon Crusted  
Tenderloin - gf, df\*  
bordelaise sauce, seasonal vegetables

Honey Ginger Grilled Salmon - gf, df\*  
spaghetti vegetables

Cauliflower Steak - gf, df, ve  
raisin, cranberries, cauliflower purée  
chimichurri sauce

### THIRD COURSE

choice of

Flourless Chocolate  
Brownie - gf, v

Crème Brûlée - gf, v

## 4 - COURSE MENU | \$110

### FIRST COURSE

F&P Signature Salad - gf, df\*, v, ve\*

### SECOND COURSE

Seasonal Soup - gf\*, df\*, v, ve\*

### THIRD COURSE

choice of

7oz Dijon Crusted  
Tenderloin - gf, df\*  
bordelaise sauce, seasonal vegetables

Honey Ginger Grilled Salmon - gf, df\*  
spaghetti vegetables

Cauliflower Steak - gf, df, ve  
raisin, cranberries, cauliflower purée  
chimichurri sauce

### FOURTH COURSE

choice of

Flourless Chocolate  
Brownie - gf, v

Crème Brûlée - gf, v

## 5 - COURSE MENU | \$130

### FIRST COURSE

choice of

Beef Carpaccio - gf, df\*

Salmon Tartare - gf, df

### SECOND COURSE

F&P Signature Salad - gf, df\*, v, ve\*

### THIRD COURSE

Seasonal Soup - gf\*, df\*, v, ve\*  
followed by Noto Gelato sorbet intermezzo

### FOURTH COURSE

choice of

7oz Dijon Crusted  
Tenderloin - gf, df\*  
bordelaise sauce, seasonal vegetables

Honey Ginger Grilled Salmon - gf, df\*  
spaghetti vegetables

Cauliflower Steak - gf, df, ve  
raisin, cranberries, cauliflower purée  
chimichurri sauce

### FIFTH COURSE

choice of

Chocolate Soufflé - v

Seasonal Cheesecake - gf, v



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## KID'S MENU | \$35

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### FIRST COURSE

Seasonal Soup - gf\*, df\*, v, ve\*

F&P Signature Salad - gf, df\*, v, ve\*

### SECOND COURSE

*choice of*

Cheese Pizza - gf\*, v

Petite Beef Tenderloin - gf, df\*  
spaghetti vegetables

Chicken Bites and Fries

### THIRD COURSE

Ice Cream Sundae - gf, df\*, v, ve\*

*\* can be modified to be gf, v, ve or df*

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## SHORT PLATE ACTION STATION

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Action Stations run for a total of 1.5 hours  
+\$250 per station, minimum orders apply

### Prime Rib Carving Station | \$25 per person

house-smoked Alberta beef  
grainy mustard, fresh horseradish, bordelaise jus and Yorkshire pudding

### Pasta Bar | \$20 per person

farfalle, linguini and penne pastas, Spolumbo's Italian sausages, Bowden Farm Fresh Chicken, prawns, alfredo, marinara and rosé sauces, pine nuts, fresh tomatoes, cremini and oyster mushrooms, gf pastas available

### Oyster Bar | \$350 for 100 oysters

Fresh Oysters  
raspberry champagne mignonette, granny smith apple cider mignonette, tabasco, fresh lemon and fresh horseradish  
subject to seasonal availability

## LATE NIGHT SNACKS

### Poutine Bar | \$15 per person

Alberta Kennebec potatoes, cheese curds, traditional French Canadian gravy

### Taco Bar | \$20 per person

corn and flour tortillas, shredded chicken, pulled pork, ground beef, tofu and vegetable tinga, cheddar and pepper jack cheeses, house-made pico de gallo salsa, mango salsa, guacamole, sour cream

### Chicken Wing Bar | \$35 per person

house-smoked chicken wings, buffalo sauce, garlic aioli, dill ranch, carrots and celery

### Pork Rib Bar | \$25 per person

house-smoked St. Louis baby back ribs, F&P Queen B BBQ sauce, coleslaw and pickle

## CUSTOM CHEF'S CURATED MENU

Book a complimentary consultation with our Executive Chef and Events Planner to build your own unique culinary experience. Highlighting the very best of Alberta throughout the seasons, this option is sure to make your event extra memorable. **Food and beverage pricing is only guaranteed 90 days prior to event date.**

