

FLORES & PINE

FOR ALL YOUR MOMENTS

BUILD YOUR OWN 3-5 COURSE MENU

All items priced a la carte. All dinners comes with coffee & tea.
Minimum selection - 10 of each item.

Add 19% Gratuity and 5% GST. If more than one Entrée is selected, excluding vegetarian options, a \$10 surcharge per person will apply. All menu items are to be pre-selected to a minimum of 14 days in advance of the event.

APPETIZERS

Select one of the following. A sur charge applies if you would like a choice between two appetizers.

Alberta Beef Tartare 18

Pickled mushrooms, sous vide egg yolk, potato chips - df, gf

Seared Scallop 18

Sauce vierge, pickled & raw radish, fennel slaw, pea shoots - df, gf

Glazed Pork Belly 18

Microgreens salad, peach jam, ginger soy dressing - df, gf

Honey Ricotta & Mushroom 18

Brioche, house honey, mushrooms, truffle oil - v, df*

SOUP & SALADS

Select one of the following. A sur charge applies if you would like a choice between two appetizers.

Seasonally Crafted Soup 15

Featuring the very best of Alberta - v*, ve*, df*, gf*

F&P Signature Salad 15

Mixed greens, tomatoes, edamame, radish, roasted beets, feta, pumpkin seeds & signature creamy dressing - v, gf

Caprese Salad 15

Tomatoes, bocconcini, fresh basil, kalamata olives, red onions, balsamic pearls, pesto - v, gf

Wedge Salad 15

Iceberg wedge, house smoked bacon, Caesar dressing, parmesan, dried tomato, house-made croutons - v*, gf

Root Vegetables Salad 15

Daikon, carrot, zucchini curls, citrus cilantro dressing - v, gf

CANAPÉS & HORS D'OEUVRES

Mini Pomme Galette 4

Apple slaw, blue cheese - ve, gf

Mini Spring Roll 4

Chicken, shrimp or vegetarian, root vegetables, green onion, cilantro aioli

Chicken - \$0.30 Shrimp - \$0.30

Mini Grilled Cheese 4

Focaccia, smoked gouda, cheddar, spicy ketchup - v

Tomato Bruschetta 4

Parmesan, basil, crostini - v, ve*, df*, gf*

Fish & Chips Skewer 4

Lemon remoulade - df, gf

Ajvar & Panelle 4

Chickpea panelle, cilantro - ve, df, gf

Caprese Skewers 4

Cherry tomato, bocconcini, fresh basil, castelvetro olive, balsamic - v, gf

Crab Cake 4

Apple mustard aioli, fennel slaw

Gazpacho Shot 5

Basil oil - ve, df, gf

Wild Mushroom Crostini 5

Local chèvre, truffle - v, ve*, df*, gf*

F&P Alberta Bison Meatball 5

Tomato gravy, gremolata, parmesan - gf

Salmon Tartare 5

Avocado aioli, wonton chip - gf*

Coconut Tempura Prawn 5

Sweet chili sauce - df, gf

Foie Gras Torchon 5

Sourdough, fig jam, crushed walnuts - df*, gf*

Smoked Duck Breast 5

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

BBQ Chicken Slider 5

Pineapple salsa, slider bun - gf

FLORES & PINE

FOR ALL YOUR MOMENTS

ENTRÉES

Priced individually. Select a maximum of two entrées for your event. If offering your guests choice of two entrées on site you will be charged the higher price point entrée for the entirety of your guest count.

Smoked Bowden Farms Chicken Breast 38

brown butter mashed potatoes, seasonal vegetables, house chicken demi - gf

Chicken Ballotine 32

Bowden Farms chicken thigh stuffed with chicken mousseline, seasonal vegetables, fingerling potatoes, house chicken demi

Alberta Beef Striploin 59

Brown butter mashed potatoes, seasonal vegetables, red wine demi - gf

Alberta Beef Tenderloin 59

Truffle mashed potatoes, king oyster mushrooms, seasonal vegetables, red wine demi - gf

Root Beer Braised Short Rib 45

Parsnip purée, seasonal vegetables, fig demi - gf

Citrus & Sake Glazed Black Cod 48

Buttered green beans, red peppers & onions, szechuan glaze - gf, df*

Thai Coconut Curry Salmon 42

Seared Salmon, seasonal vegetables, Thai coconut sauce - gf

Roasted Cauliflower Steaks 32

Chimichuri, cranberries & raisins, cauliflower purée - ve, df, gf

Roasted Eggplant 'Forno' 32

Vine ripened tomatoes, king oyster mushrooms, pesto, potato fondant, vegan red wine glaze - gf, ve, df

ADD ONS

Add these to your main course for the head table or the entire party.

Beets & Goat Cheese 13

Goat cheese crumble, parsley, chives

Truffle Butter Rosette 5 - v, gf

Grilled Prawns 20 - df*, gf

2oz Seared Scallops 14 - df, gf

3oz Seared Foie Gras 17 - df, gf

Coconut Rice 9 - v, gf

INTERMEZZOS

A refreshing palate cleanser ideally served prior to your entrée. Select one of the following. A surcharge applies if you would like a choice between two appetizers.

Lemon Meringue Gelato 5

Strawberry Prosecco Sorbetto 5

Has alcohol - ve, gf

Aperol Spritz Orange Sorbetto 5

Has alcohol - ve, df, gf

DESSERT

Add these to your main course for the head table or the entire party.

Honey Cake 16

Traditional Russian recipe of layered honey pastry & delicate cream - v

Copetta 16

Salted caramel mousse, cashew brittle, Noto vanilla gelato, house-made marshmallow, chocolate cookie crumble, toffee sauce - v*, gf

Seasonal Cheesecake 16

White chocolate cheesecake swirled with seasonal flavor - v, gf



gf gluten-free v vegetarian

ve vegan df dairy-free

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

FLORES & PINE

FOR ALL YOUR MOMENTS

CUSTOM CHEF'S CURATED MENU

Book a complimentary consultation with our Chef and Events Planner to build your own unique culinary experience. Highlighting the very best of Alberta through the seasons. This option is sure to wow your guests. A premium surcharge applies. **Subject to change and seasonal availability.**

SHORT PLATE ACTION STATION | \$19 per person

Locally inspired featuring the very best of Alberta. action stations run for a total of 1.5 hours. If additional time is required, a surcharge will apply.

Guest Count Multiplied by Food Cost of Item + \$250 per cook per day to be on station.

Prime Rib Carving Station

Grainy mustard & sweet gherkin

Pasta Bar

Pasta, cream sauce, tomato sauce, cheese, roasted red peppers, tomatoes, red onions, herbs, house smoked bacon, pulled chicken, spinach

Palak Paneer Station

Spinach curry & rice

Spicy Prawns Recheado

Warm naan bread, garlic butter

Roasted Cauliflower Station - ve, df, gf

Pomegranate, arugula, raisins & capers sauce



FLORES & PINE

FOR ALL YOUR MOMENTS

KID'S MENU

\$35

All menu items are to be pre-selected to a minimum of 14 days in advance of the event. Select one of each course.

FIRST COURSE

Caesar Salad - *v**, *gf**

F&P Signature Salad - *v*, *gf*

Crudités - *v*, *gf*

Featured Soup - *v*, *ve*, *gf*, *df*

SECOND COURSE

Cheese Pizza - *v*

Penne Pasta with Tomato Sauce or Butter Sauce - *v*, *gf*

Petite Beef Tenderloin with Seasonal Vegetables & Mashed Potatoes - *gf*

Grilled Chicken Breast with Seasonal Vegetables & Mashed Potatoes - *gf*

Chicken Bites & Fries

Mac N Cheese - *v*

DESSERT

Ice Cream Sundae - *v*, *gf*

Chocolate Brownie - *v*, *gf*