



AZURIDGE
WEDDING MENUS
2022



AZURIDGE
WEDDINGS

TABLE OF CONTENTS

Cocktail Style Reception	1
Hors D'oeuvres	3
Chef-Attended Stations	4
Self-Serve Stations.....	5
Late Night Snacks	6
Late Night Sweets	7
Emerald Menu	8
Sapphire Menu	12
Celestite Buffet	16
Blue Lapis Delux Buffet	17
Signature Pearl Buffet	19
Kids Menu	21
Lunch	22
Rehearsal Dinner	23



COCKTAIL STYLE RECEPTION

175/PERSON

PASSED APPETIZERS [CHOICE OF FOUR – EIGHT PIECES PER PERSON]

COLD

Seared Ahi tuna “tataki” spoon with pickled papaya + wasabi aioli – gf

Summer gazpacho shooter with chilled poached tiger prawn – gf

Fresh east coast oyster in the half shell with sauce mignonette – gf

Alberta beef tenderloin tartare in a wonton cup, rocket greens

Fresh burrata crostini with basil and marinated peppers – v

Chef’s assorted hand-rolled nigiri and maki sushi

Grilled asparagus wrapped with Italian prosciutto – gf

White balsamic drizzled tomato bruschetta crostini, grana Padano

Avocado chaat in waffle cup with microgreens, toasted pine nuts – vg

House-smoked salmon on pumpernickel, caper + pickled red onions

HOT

Spinach + goat feta cheese phyllo triangles, tzatziki sauce – v

Tandoori spiced marinated shrimp brochettes, chimichurri sauce

Coconut tiger prawn + mango peppercorn sauce

Butter chicken tenderloin skewer + raita

Grilled Alberta beef striploin skewer, teriyaki + toasted sesame seeds

Handmade pork gyoza with ponzu sauce

Wagyu meatballs in rustic tomato sauce, grated grana Padano

Chicken empanadas with maple chili sauce

Handmade vegetable samosas with balsamic mango chutney – vg

Julienne of vegetables + shiitake mushroom spring rolls; plum sauce

Caramelized onion + tart apple tatin, balsamic port reduction

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COCKTAIL STYLE RECEPTION

175/PERSON

CARVING STATION [CHEF ATTENDED ACTION STATIONS]

CARVED AAA ALBERTA BEEF TENDERLOIN

Pretzel Slider Buns, Assorted Mustards, House-Pickled Vegetables, Peppercorn, Béarnaise, Horseradish Sauce

TUSCAN PASTA BAR

ACCOMPANIMENTS [CHOOSE 7]

Italian Sausage, Cold Water Baby Shrimp, Proscuitto, Sun Dried Tomatoes, Bell Peppers, Crushed Chili Flakes, Shaved Padano Cheese, Crumbled Goat Cheese, Sautéed Mushrooms, Asparagus Tips, Shallots, Roasted Garlic, Scallions, and Kalamata Olives

PASTAS [CHOOSE 2]

Mortadella & Parmesan Tortellini, Truffle Mushroom Ravioli, Egg Tagliatelle or Gemelli Pasta

SAUCES [CHOOSE 2]

Roasted Tomato and Basil Sauce, White Wine Cream Sauce, Pumpkinseed Pesto + Extra-Virgin Olive Oil

BAMBOO VEGETABLE CRUDITE

Individual bouquetière of seasonal raw vegetables, avocado poblano ranch

SUMMER FRUIT SKEWER

Fresh tropical fruit + berries, white balsamic drizzle

DESSERTS [BITE SIZE SWEETS]

Chocolate dipped strawberries
Mocha amaretto cheesecake bites
Seasonal fruit tarts
Mango mousse glasses
Mini crème brulee



HORS D'OEUVRES

PRICED PER DOZEN

||

TWO DOZEN MINIMUM OF EACH SELECTION

COLD

Seared Ahi tuna “tataki” spoon with pickled papaya + wasabi aioli – gf	48
Summer gazpacho shooter with chilled poached tiger prawn – gf	45
Fresh east coast oyster in the half shell with sauce mignonette – gf	45
Alberta beef tenderloin tartare in a wonton cup + rocket greens	48
Fresh burrata crostini with basil and marinated peppers– v	39
Chef’s assorted hand-rolled nigiri + maki sushi (minimum 4 dozen)	54
Grilled asparagus wrapped with Italian prosciutto – gf	42
White balsamic drizzled tomato bruschetta crostini, grana Padano	39
Avocado chaat in waffle cup with micro greens, toasted pine nuts – vg	39
House-smoked salmon on blini, caper + pickled red onions	42

HOT

Spinach + goat feta cheese phyllo triangles, tzatziki sauce – v	45
Tandoori spiced marinated shrimp brochettes, chimichurri sauce	57
Coconut tiger prawn + mango peppercorn sauce	54
Butter chicken tenderloin skewer + raita	51
Grilled Alberta beef striploin skewer, teriyaki + toasted sesame seeds	57
Handmade pork gyoza with ponzu sauce	42
Wagyu meatballs in rustic tomato sauce, grated grana Padano	51
Chicken empanadas with maple chili sauce	42
Handmade vegetable samosas with balsamic mango chutney – vg	45
Julienne of vegetables + shiitake mushroom spring rolls; plum sauce	39
Caramelized onion + tart apple tatin, balsamic port reduction	39

CHEF-ATTENDED STATIONS

SUSHI

45/GUEST | MINIMUM 20 GUESTS

Salmon
Ahi Tuna
Hamachi
Shrimp
California Rolls

SASHIMI

50/GUEST | MINIMUM 20 GUESTS

Salmon
Ahi tuna
Hamachi

SUSHI + SASHIMI CONDIMENTS: SOY SAUCE, WASABI, PICKLED GINGER

HULU POKE BOWLS

30/GUEST, MINIMUM OF 25 GUESTS

Seasoned sushi rice, yuzu, ginger sesame, avocado, cucumber, edamame, pickled green papaya + carrot, furikake, sesame seeds, crispy onion, kale

CHOOSE 2 PROTEINS TO DESIGN YOUR OWN RICE BOWL

Ginger-miso marinated hawaiian ahi tuna
Smoked furikake organic bc king salmon
Sous-vide golden beet with pink ginger

DIM SUM

25/GUEST

An assortment of traditional steamed dumplings
Pork spareribs with black bean sauce
BBQ pork buns
Dark soy, hot mustard + sriracha sauces

SELF-SERVE STATIONS

HANDS ON [CHOICE OF TWO]

25/GUEST

Wagyu beef slider with red onion jam, cheddar and spicy mayo
Pork carnita tacos with spicy pineapple slaw, avocado and queso fresco
Falafel pita with tzatziki, tomato, red onion and parsley
Chicken katsu bao with teriyaki glaze and pickled green papaya slaw
House-fried kettle chips, condiments

VEGETABLE PLATTER

10/GUEST

Bell Pepper, Carrot, Celery, Mushroom, Broccoli, Cauliflower, Cucumber, Herb Dip

INTERNATIONAL CHEESE BOARD

15/GUEST

Various Cheeses, Red + Green Grapes, Dried Fruit, Assorted Nuts, Gourmet Crackers

CHARCUTERIE BOARD

15/GUEST

Homemade Pâté Maison, Prosciutto, Landjäger, Bresaola, Genoa Salami, Condiments



LATE NIGHT SNACKS

LE POUTINE BAR

20/GUEST

- Design your own poutine boxes -

Crisp Yukon Gold fries, classic cheese curds, demi-glace
Braised beef short rib, spolumbos chicken sausage
Caramelized onions, sautéed mushrooms, scallions
Sour cream, roasted garlic aioli, ketchup

SAVOURY PEROGY STATION

20/GUEST

Traditional pan-fried potato + cheese perogies
Ukrainian kielbasa sausage, double smoked bacon lardons
Caramelized onions + peppers
Dill sour cream, scallions

CHICKEN WING STATION

20/GUEST

Teriyaki, Butter Chicken, Cajun or Azuridge spiced wings
Vegetable crudites
Blue cheese and ranch dip



LATE NIGHT SWEETS

SWEET TABLE [CHOICE OF SIX]

20/GUEST | MINIMUM 25 GUESTS

INCLUDES FRESH BREWED COFFEE + ARTISAN TEAS

Mini cookies (assorted flavours)

Sugar dusted beignets

Seasonal fruit skewer

Chocolate dipped strawberries

Rice crispy pops

Mocha amaretto cheesecake bites

Seasonal fruit tarts

Chocolate banana pot de crème

Mini chocolate éclairs

Strawberry profiteroles

Mango mousse glasses

Mini crème brûlée

Caramelized lemon tartlettes

Butter tarts

Chocolate almond rochers



EMERALD MENU

3-COURSE 100/PERSON || 4-COURSE 115/PERSON

ALL PLATED DINNERS INCLUDES FRESH BREWED COFFEE, SELECTION OF TEAS, ARTISANAL ROLLS AND BUTTER

APPETIZERS [CHOICE OF ONE]

MAPLE GLAZED JUMBO SCALLOP + TIGER PRAWNS
Risotto Milanese, beurre blanc

PAN-SEARED WEST COAST SALMON
Mascarpone quinoa risotto, white balsamic drizzled bruschetta

HONEY LEMON MISO-GLAZED HALIBUT
Multi-grain coconut rice

COUNTRY-STYLE PÂTÉ DE MAISON
Housemade pickled vegetables, ciabatta bread

HERB AND MUSHROOM RAVIOLI – VG
Grilled artichokes, cured kalamata olives, rosemary jus

SOUPS [CHOICE OF ONE]

FORESTIER MUSHROOM
Sautéed mushrooms, white truffle oil

BUTTERNUT SQUASH
Apple chutney, pumpkinseed oil

DUNGENESS CRAB + CORN CHOWDER
Juniper berry, scallions

LEMONGRASS CHICKEN SOUP
Shiitake mushrooms, coriander

TOMATO + FENNEL BISQUE
Arugula pesto

MENU CONTINUED ON NEXT PAGE



EMERALD MENU

SALADS [CHOICE OF ONE]

TRUFFLE BURRATA + GRILLED VEGETABLE SALAD

Heart of romaine, prosciutto wafer, sundried tomato-pesto vinaigrette, pine nuts

INSALATA CAPRESE

Vine ripened tomatoes, citrus marinated bocconcini, baby basil, balsamic reduction, fleur de sel

ORGANIC LIVING LETTUCE WITH BEAUJOLAIS POACHED PEAR

Quebec smoked blue cheese, champagne vinaigrette, candied sunflower seeds, sun-dried cranberries

CAESAR SALAD

Double smoked bacon, crostini, parmesan wafer, house caesar dressing, white anchovy, caper berry

MEDITERRANEAN RED QUINOA, ROCKET GREENS + GRILLED PINEAPPLE

Medjool dates, bell pepper, shallots, parsley, fried chick peas, charred lemon vinaigrette, goat feta

AUTUMNS BEETS + ARUGULA

Roast gold beets, pickled red beets, bresaola chip, pistachio crusted goat cheese, charred lemon emulsion

ENTRÉE [CHOICE OF THREE]

FROM THE SEA

WEST COAST SALMON

Tiger prawns, basil, tomatoes a la Dugléré

GRILLED HALIBUT

Jumbo scallop, citrus beurre blanc

HAWAIIAN MAHI-MAHI

Macadamia nut, shrimp + scallop lollipop, pineapple salsa

ENTRÉE'S CONTINUED ON NEXT PAGE

EMERALD MENU

FROM THE FARM

LAMB DUO

Honey + grainy curry mustard crusted lamb rack, Moroccan lamb tenderloin roulade, Saskatoon berry jus

ALBERTA AAA BEEF TENDERLOIN

Red wine braised beef short rib, brioche stuffing, mushroom ragoût, Madagascar peppercorns, veal jus

GRILLED VEAL CHOP

Milk-fed veal chop, fig confit, grilled portobello mushroom, veal jus

STUFFED CHICKEN SUPREME

Saskatoon berry stuffing, madeira wine sauce

FROM THE GARDEN

CAULIFLOWER STEAK

Mushroom tikki, couscous stuffed peppers

RATATOUILLE

Bell pepper cup, vegetable empanadas

CURRIED VEGETABLE RISOTTO

Vegetable pakora, arugula

WILD MUSHROOM RAVIOLI

Grilled artichokes, Kalamata olives, rosemary lemon oil

STARCHES FOR ENTRÉE [CHOICE OF ONE]

Oven Roasted Château Potatoes

Baked Thyme and Parmesan Pavé Potato

Mousseline Potatoes with Truffle-Infused Cream

Creamy Rosemary-Parmesan Polenta

Multigrain Rice

Basmati Rice

MENU CONTINUED ON NEXT PAGE

EMERALD MENU

DESSERTS [CHOICE OF ONE]

TIRAMISU

Coffee + kahlua infused ladyfingers, mascarpone mousse

GRAND MARNIER CRÈME BRÛLÉE – GF

Caramelized sugared custard, orange crisp

NEW YORK CHEESECAKE

Sour cream glaze, seasonal fruit compote

BLACK FOREST GÂTEAU

Kirsch-drunken cherries, chocolate shavings

WHITE + DARK CHOCOLATE TORTE – GF

Flourless chocolate cake, raspberry sauce

STRAWBERRY SHORTCAKE

Wild strawberries, cookies + cream white chocolate ganache



SAPPHIRE MENU

6-COURSE 150/PERSON

ALL PLATED DINNERS INCLUDES FRESH BREWED COFFEE, SELECTION OF TEAS, ARTISANAL ROLLS AND BUTTER

APPETIZERS [CHOICE OF ONE]

MAPLE GLAZED JUMBO SCALLOP + TIGER PRAWNS
Risotto Milanese, beurre blanc

PAN-SEARED WEST COAST SALMON
Mascarpone quinoa risotto, white balsamic drizzled bruschetta

HONEY LEMON MISO-GLAZED HALIBUT
Multi-grain coconut rice

COUNTRY-STYLE PÂTÉ DE MAISON
Housemade pickled vegetables, ciabatta bread

HERB AND MUSHROOM RAVIOLI – VG
Grilled artichokes, cured kalamata olives, rosemary jus

BROME LAKE DUCK BREAST
Grand marnier marinade, cannellini bean + pancetta cassoulet, duck jus, brandied bing cherries

SOUPS [CHOICE OF ONE]

FORESTIER MUSHROOM
Sautéed mushrooms, white truffle oil

BUTTERNUT SQUASH
Apple chutney, pumpkinseed oil

DUNGENESS CRAB + CORN CHOWDER
Juniper berry, scallions

LEMONGRASS CHICKEN SOUP
Shiitake mushrooms, coriander

TOMATO + FENNEL BISQUE
Arugula pesto

MULLIGATAWNY
Curried chicken + rice soup, brunoise of green apple, coconut cream

MENU CONTINUED ON NEXT PAGE

SAPPHIRE MENU

SALADS [CHOICE OF ONE]

TRUFFLE BURRATA + GRILLED VEGETABLE SALAD

Heart of romaine, prosciutto wafer, sundried tomato-pesto vinaigrette, pine nuts

INSALATA CAPRESE

Vine ripened tomatoes, citrus marinated bocconcini, baby basil, balsamic reduction, fleur de sel

ORGANIC LIVING LETTUCE WITH BEAUJOLAIS POACHED PEAR

Quebec smoked blue cheese, champagne vinaigrette, candied sunflower seeds, sun-dried cranberries

CAESAR SALAD

Double smoked bacon, crostini, parmesan wafer, house caesar dressing, white anchovy, caper berry

MEDITERRANEAN RED QUINOA, ROCKET GREENS + GRILLED PINEAPPLE

Medjool dates, bell pepper, shallots, parsley, fried chick peas, charred lemon vinaigrette, goat feta

AUTUMNS BEETS + ARUGULA

Roast gold beets, pickled red beets, bresaola chip, pistachio crusted goat cheese, charred lemon emulsion

PALATE CLEANSER [CHOICE OF ONE]

Yuzu + Ice Wine

Heirloom Tomato, Basil + Aged Balsamic

Lavender Raspberry

Mango, Ginger + Cardamom

Strawberry Champagne

MENU CONTINUED ON NEXT PAGE



SAPPHIRE MENU

ENTRÉE [CHOICE OF THREE]

FROM THE SEA

SABLE + SALMON

Tiger prawn + scallop skewer, tomato du gléré

GRILLED HALIBUT

Lobster medallions, citrus beurre blanc

SURF + TURF

Jumbo tiger prawn skewer, Alberta AAA beef tenderloin, veal jus, lemon oil, caper berry

FROM THE FARM

LAMB DUO

Honey + grainy curry mustard crusted lamb rack, Moroccan lamb tenderloin roulade, Saskatoon berry jus

WILD BOAR CHOP

Pork tenderloin medallion, caramelized apple chutney, coconut curry sauce, mango

CHICKEN SUPREME PORTOFINO

Prosciutto wrapped provolone stuffing, sundried tomato-caper sauce

FROM THE GARDEN

CAULIFLOWER STEAK

Mushroom tikki, couscous stuffed peppers

RATATOUILLE

Bell pepper cup, vegetable empanadas

CURRIED VEGETABLE RISOTTO

Vegetable pakora, arugula

WILD MUSHROOM RAVIOLI

Grilled artichokes, Kalamata olives, rosemary lemon oil

MENU CONTINUED ON NEXT PAGE

SAPPHIRE MENU

STARCHES FOR ENTRÉE [CHOICE OF ONE]

Oven Roasted Château Potatoes

Baked Thyme and Parmesan Pavé Potato

Mousseline Potatoes with Truffle-Infused Cream

Creamy Rosemary-Parmesan Polenta

Multigrain Rice

Basmati Rice

DESSERTS [CHOICE OF ONE]

TIRAMISU

Coffee + kahlua infused ladyfingers, mascarpone mousse

GRAND MARNIER CRÈME BRÛLÉE – GF

Caramelized sugared custard, orange crisp

NEW YORK CHEESECAKE

Sour cream glaze, seasonal fruit compote

BLACK FOREST GÂTEAU

Kirsch-drunken cherries, chocolate shavings

WHITE + DARK CHOCOLATE TORTE – GF

Flourless chocolate cake, raspberry sauce

STRAWBERRY SHORTCAKE

Wild strawberries, cookies + cream white chocolate ganache

MENU CONTINUED ON NEXT PAGE



CELESTITE BUFFET

95/PERSON || MINIMUM 40 GUESTS

ALL DINNER BUFFETS INCLUDES FRESH BREWED COFFEE, SELECTION OF TEAS, ARTISANAL ROLLS AND BUTTER

COLD FOODS

Mesclun Baby Mixed Green Salad, Italian Vinaigrette

Broccoli Florets Salad, Crispy Bacons Bits, Creamy Ranch Dressing

Vine-ripened Red Tomato + Cucumber Salad

Charcuterie Board + Condiments

HOT FOODS

Pan-seared Fresh West Coast Salmon, Lemon Caper Brown Butter Sauce

Grilled Fresh Herbs Marinated Chicken Breast, Tagliatelle Pasta Creamy Mushrooms Sauce

Italian Lasagna, Roasted Assorted Vegetables, Ricotta Cheese, Basil Tomato Sauce

Oven Creamer Potatoes, Fresh Herbs

Seasonal Assorted Vegetables

DESSERTS

Apple Pie

Strawberry Rhubarb Pie

Black Forest Torte

Assorted Mini Squares with French Macarons



BLUE LAPIS DELUXE BUFFET

110/PERSON || MINIMUM 40 GUESTS

ALL DINNER BUFFETS INCLUDES FRESH BREWED COFFEE, SELECTION OF TEAS, ARTISANAL ROLLS AND BUTTER

COLD FOODS [CHOICE OF FOUR]

GREEK SALAD

Tomatoes, Cucumber, Bell Pepper, Red Onion, Kalamata Olives, Feta, Oregano

MIXED GREEN SALAD

Fior Di Latte, Avocado, Virgin Olive Oil Vinaigrette

ARUGULA SALAD

Cucumber, Tomatoes, Julienne of Granny Smith Apple

SWEET GREEN PEA SALAD

Crispy Bacon, Red Onion, Shredded Grana Padano

OLD FASHIONED POTATO SALAD

Hard-boiled Eggs, Celery, Green Onion, Fresh Dill, Mustard, Mayonnaise

HEART ROMAINE CAESAR SALAD

Croutons, Parmesan Cheese

BRUSCHETTA SALAD

Diced Avocado, Parmesan Crostini

PLATTERS

European Charcuteries + Condiments

International Assorted Cheese Platter

HOT FOODS [CHOICE OF THREE]

SALMON + HALIBUT

Scallops, Shrimp, Bruschetta, Beurre Blanc

STUFFED CHICKEN BREAST

Saskatoon Berries, Sun-dried Cranberries, Madeira Wine Sauce

PORK TENDERLOIN MEDALLIONS

Apple Sauce, Herbs Marinated, Panko-crust

HOT FOODS CONTINUED ON NEXT PAGE

BLUE LAPIS DELUXE BUFFET

WILD MUSHROOM RAVIOLI
Herbs Cream Sauce

VEGETARIAN LASAGNA
Sweet Basil, Vine-ripened Red, Tomato Sauce

ASSORTED VEGETABLES

ASSORTED BREAD BASKETS

CARVING STATION [CHOICE OF ONE]

Alberta AAA Beef Prime Rib + Red Wine Veal Au Jus
Pineapple + Maple Grainy Mustard Ham

STARCHES [CHOICE OF ONE]

Creamer Potatoes
Sautéed Lyonnaise Potatoes
Basmati Rice
Jasmine Rice
Truffle Macaroni + Cheese

DESSERTS

Assorted Seasonal Fruit Platter
Strawberry Shortcake
Black Forest Torte
Mini Fruit Tartelettes with Macarons

ASSORTED HOMEMADE PIE [CHOICE OF ONE]

Apple
Strawberry Rhubarb
Mixed Berry

PIE IS SERVED WITH VANILLA ICE CREAM

SIGNATURE PEARL BUFFET

150/PERSON || MINIMUM 40 GUESTS

ALL DINNER BUFFETS INCLUDES FRESH BREWED COFFEE, SELECTION OF TEAS, ARTISANAL ROLLS AND BUTTER

SALADS

Caesar Salad

Quinoa Salad

Cremini Mushroom Salad

Greek Salad

Fior Di Latte, Vine Ripened Tomatoes, Fennel, Cucumber + Radish Carpaccio

Fresh Broccoli Florets, Crispy Bacon, Red Onions, Ranch Dressing

COLD PLATTERS [CHOICE OF TWO]

Assorted Sushi

Assorted Seafood: Smoked Salmon, Peppered Mackerel,
Marinated Herring, Candied Salmon, Tiger Prawns

Assorted Charcuterie Platter

Local + International Cheese Platter

HOT ENTRÉES [CHOICE OF ONE]

WILD MUSHROOMS RAVIOLI

Basil Tomato Sauce, Parmesan Cheese

TAGLIATELLE PASTA

Grilled Chicken Breast, Chorizo Sausage

VEGETARIAN LASAGNA

POTATO PEROGY

Sour Cream, Sliced Green Onion, Bacons Bits



SIGNATURE PEARL BUFFET

HOT ENTRÉES [CHOICE OF TWO]

Pan-seared West Coast Salmon, Lemon Caper Sauce

Cajun Red Snapper, Creole Sauce

Grilled Herb Marinated Chicken Breasts, Chardonnay Cream Sauce

Pork Loin, Honey Mustard, Saskatoon Berry Sauce

CARVING STATION [CHOICE OF ONE]

Roast Alberta AAA Striploin, Wild Mushrooms Sauce

Roast Alberta Beef Tenderloin, Red Wine Veal Au Jus Reduction

STARCHES [CHOICE OF ONE]

Vegetable Medley

Broccoli, Cauliflower, Carrots, Zucchini, Red Pepper, Asparagus

Creamer Herb Potatoes

Yukon Gold Potato + Sweet Yam

Basmati Rice

Jasmine Rice

Dinner Rolls + Butter

DESSERTS [CHOICE OF TWO]

Seasonal Fruit Platter

Home Made Pie + Vanilla Ice Cream

Strawberry + Chocolate Tortes

Tiramisu

Crème Brûlée

Cheesecake



KIDS 3-COURSE MENU

25/PERSON || UP TO 12 YEARS OLD

APPETIZER

Vegetable Crudité with Ranch Dip

ENTRÉE [CHOICE OF 1]

CHICKEN FINGERS + FRIES

PENNE PASTA WITH GRILLED CHICKEN

Choice Of: Alfredo or Tomato Sauce

WAGYU BEEF MINI SLIDERS + FRIES

MINI PEPPERONI OR HAWAIIAN PIZZA

DESSERT

SEASONAL FRUIT PLATE + FRESH BAKED COOKIES



LUNCH

35/GUEST

WEDDING LUNCH INCLUDES CHEFS SOUP DE JOUR, SEASONAL GREENS WITH HOUSE DRESSING, COOKIES, SQUIRES, COFFEE AND TEA

SANDWICHES + WRAPS [CHOICE OF FOUR]

ROAST BEEF + HORSERADISH MAYO

SMOKED TURKEY + SWISS CHEESE

EGG SALAD

Celery, Green Onion

SMOKED SALMON

Capers, Red Onion, Lettuce, Cucumber

VEGETARIAN

CHIPOTLE CHICKEN

Avocado, Pico De Gallo



REHEARSAL DINNER

45/GUEST

BURGERS + BEER [CHOICE OF TWO BURGERS AND ONE DESSERT]

38/guest without dessert

CHEF'S WAGYU BURGER

Wagyu beef | candied bacon | smoked cheddar | lettuce | tomato | red onion confit | smoked jalapeno aioli

FIRE-GRILLED CHICKEN + WAFFLE

Spice-rubbed chicken | candied bacon | havarti cheese | avocado | tomato | red onion confit | sundried tomato jam | white balsamic glaze

WEST COAST SALMON

Salmon fillet | house-pickled green papaya | Quebec brie | avocado | crisp lettuce | vine tomatoes | caper remoulade | white balsamic glaze

VEGETARIAN BURGER | VG

Veggie patty | grilled portobello | Quebec brie | avocado | crisp lettuce | tomato | roasted red pepper hummus

FLOURLESS CHOCOLATE BROWNIE | GF

Vanilla ice cream

SEASONAL FRUIT GALETTE

Vanilla ice cream

TASTE OF ITALY [MIN 20 GUESTS]

Grilled herb focaccia bread

Roasted tomato and basil soup

Vine ripened tomatoes and fresh mozzarella cheese salad with pesto vinaigrette

Caesar salad, shaved padano, herb and garlic croutons, bacon bits, roasted garlic caesar dressing

Breaded chicken parmesan, rustic tomato sauce, mozzarella + grana padano cheeses

Baked five cheese tortellini, spinach, white sauce

Sautéed mediterranean greens, preserved red onion

Classic tiramisu cake

Limoncello panna cotta with preserved lemon

Sliced fresh fruit

Freshly brewed coffee and teas



REHEARSAL DINNER

TASTE OF ASIA [MIN 20 GUESTS]

Crunchy shrimp + vegetable Vietnamese summer rolls, sweet chili + hoisin sauces
Dashi-miso soup with tofu, wakame and scallions
Green papaya and Szechuan chicken salad, baby cilantro chutney
Marinated Asian chop salad, water chestnuts, baby corn, bell peppers, mandarins, crispy wontons
Braised sweet and sour pork spareribs
Miso glazed red snapper, lemongrass scented jasmine rice, garlic baby bok choy, black sesame seed
Vegetarian pad thai

Matcha green tea mousse
Chinese almond cookies
Asian fruit salad with ginger syrup
Freshly brewed coffee and teas

TASTE OF INDIA [MIN 20 GUESTS]

Warm grilled naan bread
Mulligatawny soup
Tomato and cucumber salad with fenugreek and masala dressing
Chickpea and red onion salad, with toasted curry and cilantro dressing

Butter chicken with crushed cashews and fresh coriander
Vegan chickpea curry with roasted cauliflower and shelled peas
Fragrant basmati rice

Coconut rice pudding
Cardamom mango mousse parfaits
Fresh seasonal fruit salad with lychee and fresh mint
Freshly brewed coffee and teas

TASTE OF CANADA [MIN 20 GUESTS]

Assorted rolls + butter
Mushroom forestier soup, truffle oil
Wild rice salad with dried fruits and nuts
Smoked chicken breast salad with apple, cranberry and spiced pumpkin seeds

Cedar planked maple glazed salmon
BBQ pork St. Louis ribs, sweet corn and northern white bean succotash
Sweet potato hash, cider braised cabbage

Saskatoon berry pie
Rye whiskey and walnut cheesecake
Sliced fresh fruit
Freshly brewed coffee and teas



AZURIDGE
WEDDINGS

Thank You

