

Catering Sample Menu

Starting at \$75/person

FENCE
& POST

A PRAIRIE KITCHEN

Salads Choice of two

F&P Green Salad:

Arugula, sherry vinaigrette, grape tomato, pickled onions & smoked almonds

Wedge salad:

Romaine spears with goat cheese, herb dressing, smoked almonds & herb panko

Beet Salad:

Kale, citrus vinaigrette, pickled & roasted beets. Hazelnuts & goat cheese

Mediterranean Salad:

Balsamic Vinaigrette, tomato, spinach, peppers, onion, cucumber & feta

Starch Choice of two

Mashed Potato:

Buttery Columba potatoes, touch of nutmeg, garlic confit

Roasted Potato:

Kennebec potato, paprika, fresh herbs, cold pressed oil

Scallop Potato:

Thin sliced potatoes, garlic infused cream sauce, baked golden brown

Rice Pilaf:

Short Grain rice, onion, garlic, lemon zest, fresh herbs

Vegetables Choose One

Alberta Root Vegetable Medley:

Variety of Alberta grown root vegetables, olive oil, fresh herbs

Broccoli & Cauliflower:

Roasted Broccoli & Cauliflower, creamy mornay sauce, fresh black pepper

Carrots:

Organic Alberta grown carrots, olive oil, thyme, honey glaze

Squash & Sprouts

Roasted Squash, pan seared Brussel sprouts, maple glaze, pecans

Entrees Choose One

Prime Rib:

Dried herb rub, red wine demi

Striploin:

Dijon Mustard & black pepper rub, red wine demi

Sirloin:

House spice rub, mushroom peppercorn sauce

Choose Two

Braised Chicken:

House cured bacon, pearl onions, red wine

Stuffed Chicken:

Confit tomato, mozzarella, garlic, Florentine sauce

Pork:

Charbroiled, honey, garlic, Aleppo chilli, cider vinegar drizzle

Snapper:

Salt & pepper pan seared, tamarind, lemongrass, coconut, basil, tomato

Salmon:

Broiled, lemon, fresh herbs, roasted garlic, butter

Ravioli:

House made pasta, wild mushroom, parmesan, mozzarella, garlic, thyme, cream sauce.

Includes house baked bread & whipped butter

Catering Menu Terms and Conditions

Menu Selection and Customization:

Customers are encouraged to review our catering menu for available options. Customization requests are welcome and should be communicated in advance.

Reservation and Confirmation:

To secure catering services, a reservation must be made with a confirmed booking. A non-refundable deposit or credit card may be required to confirm the reservation.

Menu Changes:

Fence & Post reserves the right to make changes to the catering menu as needed. Customers will be notified of any changes to the menu in a timely manner.

Pricing:

Prices are subject to change without prior notice. Confirmed reservations will be honoured at the agreed-upon price.

Payment:

Full payment is due on the day of the event. Additional charges for last-minute changes or additional services will be invoiced separately.

Cancellation:

Client may cancel this Agreement with written notice. Cancellations between date of signing and sixty (60) days prior to date of Event will be eligible for a full refund of any monies paid, less any special order items specifically purchased for the Client's Event.

Cancellations between fifteen (15) and fifty-nine (59) days prior to the date of Event will receive a 50% refund of any monies paid, less any special order items specifically purchased for the Client's event.

Events cancelled fourteen (14) days or less before the date of the Event will not be eligible for a refund.

Events cancelled seventy-two (72) hours prior to the event will result in the Client being charged the full food and beverage minimum to the credit card on file.

Guest Count Changes:

Final guest counts must be confirmed at least one week before the event. Adjustments to guest counts within one week of the event may result in additional charges.

Allergies and Dietary Restrictions:

It is the responsibility of the customer to inform Fence & Post of any allergies or dietary restrictions among the guests. While we will make every effort to accommodate special requests, we cannot guarantee an allergen-free environment.

Delivery and Setup:

Delivery fees may apply based on the location of the event.

Fence & Post will set up the catering as agreed upon, but any additional setup requirements must be communicated in advance.

Damages:

The customer is responsible for any damages to Fence & Post's catering equipment or property during the event.

Force Majeure:

Fence & Post shall not be liable for any failure or delay in performing its obligations under these terms and conditions if such failure or delay is due to circumstances beyond its reasonable control, including but not limited to acts of God, natural disasters, government actions, and labor disputes.

By proceeding with a catering reservation, the customer acknowledges and agrees to these terms and conditions.

For any questions or concerns, please contact Fence & Post at 403 981 7678 or info@fenceandpost.ca