

## Plated Dinner

### Grazing Table \$19/pp

Selection of Smoked & Cured Meats, a selection of artisanal cheeses, Fresh Seasonal Fruit, Olives, House-made Condiments with Rain Forest Crackers & fresh bread with Individual Vegetable Crudite Cups on the side (GF Available +\$3.00/pp)

### Pass Around Appetizers By the Dozen

#### Vegetarian spring roll (\$36)

Cabbage, Carrots, peppers with sweet & spicy Szechuan sauce

#### Caprese Salad Skewer (\$36)

Grape tomatoes, fresh mozzarella, basil oil

#### Gorgonzola & Caramelized onion tartlet (\$36)

Blue cheese, sweet onions, puff pastry shell

#### Stuffed Crimini Mushrooms (\$36)

Alberta beef stuffed crimini mushroom caps

#### Bruschetta Crostini (\$36)

Fresh tomato, onion, basil, garlic, housemade crostini, balsamic reduction

#### Brie Spring Roll (\$38)

Double creamed brie, red pepper jam

#### Fig & Goat cheese crostini (\$38)

Mission figs, whipped goat cheese, fresh herbs, housemade crostini

#### Sambal & Lime Chicken Brochette (\$38)

Chili sauce, fresh lime zest & juice, boneless chicken thigh

#### Beef Satay with peanut Sauce (\$38)

Turmeric, Cumin, coriander, garlic, peanuts, soy sauce

#### Arancini (\$38)

Risotto with seasonal flavours, scallion aioli

#### Chicken & Waffles (\$38)

Fluffy Belgian waffle, buttermilk marinated chicken, maple syrup

#### Yorkies (\$38)

Braised beef, horseradish aioli

#### Crab Cake with tequila cocktail sauce (\$42)

Blue crab, panko, mayonnaise, lime juice

#### Steak Skewer (\$42)

Tender Alberta Beef, Maple glaze

#### Smoked Salmon (\$42)

House smoked, fresh dill, cream cheese, caramelized onion

#### Bison Meatball (\$42)

Lean ground bison, panade, blueberry demi

#### Cherry & Duck Dumpling (\$42)

Confit duck, sweet cherries, jalapeno

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### Prawns (\$42)

Cajun Spiced, grilled, herb aioli

### Tandoori Chicken Spring Roll (\$42)

Masala & yogurt marinated chicken, tamarind chutney

### BLT crostini (\$42)

House cured bacon, arugula, pickled onion, fresh tomato

## Appetizer Options

### Choose One

#### F&P Green Salad:

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

#### Caesar Salad

Romaine, Parmigiano Reggiano, house cured bacon & croutons

#### Panzanella Salad

Fresh Tomato, house made bread, cucumber, bell pepper

#### Wedge salad:

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

#### Beet Salad:

Kale, citrus vinaigrette, pickled & roasted beets, hazelnuts & goat cheese

#### F&P Green Salad:

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

#### Mediterranean Salad:

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

#### Soup:

Creamy Butternut Squash

Potato and Bacon

Broccoli Cheddar

Carrot Ginger

Curry Sweet Potato

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### Starch - Choose One

#### Roasted Sweet Potato

Maple Glaze, black pepper

#### 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

### Vegetable - Choose Two

#### Glazed Vegetable Medley

Assortment of seasonal vegetables, steamed and glazed with butter

#### 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:

Alberta grown carrots, olive oil, thyme, honey glaze

#### Squash & Sprouts

Roasted Squash, pan seared Brussel sprouts, sweet & sour glaze, pecans

### Entrees - Choose Three

#### Prime Rib \$70

Dried herb rub, red wine demi

#### Striploin \$65

Dijon Mustard & black pepper rub, red wine demi

#### Sirloin \$65

House spice rub, mushroom peppercorn Sauce

#### Pork \$60

Ginger, mustard, apple chutney

#### Roast Chicken \$60

Lemon, garlic, fresh herbs

#### Seared Chicken \$60

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Fresh Herbs, Salsa Di Pomodoro

**Braised Chicken \$60**

House cured bacon, pearl onions, red wine

**Stuffed Chicken \$60**

Confit tomato, mozzarella, garlic, Florentine  
sauce

**Pork \$60**

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

**Snapper \$60**

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

**Salmon \$60**

Broiled, lemon, fresh herbs, roasted garlic,  
Butter

**Salmon \$60**

Garlic, tarragon, fennel, lemon

**Ravioli \$55**

Butternut Squash, brown butter, sage

**Ravioli \$55**

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

## Desserts

Sticky toffee pudding with caramel sauce & ice cream

Hot fudge brownies with hot fudge sauce & ice cream

Crème Brûlées Tahitian vanilla bean with a crisp caramel crust

Cheesecake classic baked cheesecake with seasonal fruit sauce

Chocolate Royale, with milk chocolate mousse, hazelnut crunch & flourless almond cake

Seasonal Fruit Crumble with vanilla ice cream

Chocolate Chip Cookies & Pot De Crème

Pavlova with vanilla bean custard, poached rhubarb & fresh strawberries

Triple Chocolate mousse cake

**Buffet Option 1**

**\$55**

**Salad - Choose Two**

**F&P Green Salad:**

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

**Caesar Salad**

Romaine, Parmigiano Reggiano, house cured bacon & croutons

**Panzanella Salad**

Fresh Tomato, house made bread, cucumber, bell pepper

**Starch - Choose Two**

**Mashed Potato**

Alberta grown potatoes, cream, butter

**Roasted Sweet Potato**

Maple Glaze, black pepper

**Rice**

Steamed Short Grain Rice, fine diced mirepoix

**Roasted Potato**

Crisp and fluffy Alberta grown potato

**Vegetable - Choose One**

**Root Vegetable Medley**

Assortment of seasonal root vegetables, olive oil, herbs

**Glazed Vegetable Medley**

Assortment of seasonal vegetables, steamed and glazed with butter

**Entrees - Choose Three**

**Alberta Beef Sirloin Roast**

House spice blend, peppercorn sauce, horseradish

**Pork**

Ginger, mustard, apple chutney

**Salmon**

Garlic, tarragon, fennel, lemon

**Roast Chicken**

Lemon, garlic, fresh herbs

**Seared Chicken**

Fresh Herbs, Salsa Di Pomodoro

**Ravioli**

Butternut Squash, brown butter, sage

\*Comes with house baked bread & whipped  
Butter

\*Coffee and tea service Available throughout the event

**Buffet Option 1**

**\$55**

**Dessert - Choose One**

Assorted Cheesecakes

Chocolate Brownies

Sticky Toffee Pudding

\*Comes with house baked bread & whipped  
Butter

\*Coffee and tea service Available throughout the event

**Buffet Option 2**  
**\$65**



**Salad - Choice of Two**

**Wedge salad:**

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

**Beet Salad:**

Kale, citrus vinaigrette, pickled & roasted beets, hazelnuts & goat cheese

**F&P Green Salad:**

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

**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

**Vegetable - 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:**

Alberta grown carrots, olive oil, thyme, honey glaze

**Squash & Sprouts**

Roasted Squash, pan seared Brussel sprouts, sweet & sour glaze, pecans

**Entrée's - 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.

**Dessert - Choose Two**

Sticky toffee pudding

Bite Size Brownies

Miniature Creme Brûlées

Assorted Cheesecakes

Seasonal Fruit Crumble

Chocolate Chip Cookies & Pot De Creme

- Comes with house baked bread & whipped Butter
- Coffee and Tea Service available throughout the event

### **Additional Charges**

- Note: Final guest count and payment for all food and beverage orders is due no later than fourteen days prior to your event date.
  - All food and beverage prices are subject to an 18% gratuity charge and 5% GST charge.
  - Prices are subject to change but will be guaranteed for 1 year once a booking has been confirmed with a deposit.

### **Cancellation**

- If an order is terminated within fourteen days of the event date, Fence & Post may retain any deposit paid for catering and rental services.
- Your Deposit is 100% refundable if you are required to cancel your order as long as we are notified prior to fourteen days of your event date.

### **Allergy Information**

- Due to the nature of some allergies and intolerances, we would strongly recommend ordering a separate plate for anyone with severe allergies.
- Guests with life-threatening allergies should avoid any food at the event!