

Plated Dinner

We understand that planning a wedding can be both exciting and overwhelming. With so many details to consider, it can be difficult to ensure that everything runs smoothly on the big day. At Fence & Post, we understand the importance of your special day, and we want to help make it perfect for you. We pride ourselves on walking our clients through every step of the wedding planning process, ensuring that you have a relaxed and enjoyable experience, and that your wedding is everything you imagined it would be.

Our team of experienced professionals is dedicated to providing you with exceptional service and guidance, working with you to customize the experience and menu to meet your individual needs and preferences. We believe that menus are just a starting point and we encourage you to work with us to create a personalized and unforgettable experience that is truly unique to you and your partner.

We understand that your wedding day is one of the most important days of your life, and we are honored to be a part of it. So sit back, relax, and let us take care of the rest. At Fence & Post, we are committed to making your wedding day perfect in every way, and we look forward to working with you to create a truly unforgettable experience.

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)

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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

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:



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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

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

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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

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.

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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!