

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 crudité 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, house made 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, house made crostini

Sambal & lime chicken brochette (\$38)

Chili sauce, fresh lime & zest, boneless chicken thigh

Beef satay with peanut Sauce (\$38)

Turmeric, cumin, coriander, garlic, peanuts, soy sauce

Arancini (\$38)

Risotto with seasonal flavours, charred 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, jalapeño

Grilled 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

Salads

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

Mediterranean Salad

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

Soups

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

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 one

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



Choose two

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.



Desserts

Sticky toffee pudding

with caramel sauce & ice cream

Hot fudge brownies

with hot fudge sauce & ice cream

Crème brûlée

Tahitian vanilla bean with a crisp caramel crust

Cheesecake

NY baked cheesecake with seasonal fruit sauce

Chocolate Royale

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

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