

appetizers

Ordering and Pricing Information

As every event is unique, we have categorized them into three typical styles. Our experience has enabled us to establish the amount of food recommended for each different style. Please consult with our qualified sales team for more information at 780.490.5728

Afternoon reception

2-4 hours
appetizers per person : 7-14
cost per person :
\$15.50 - \$36.00

Pre-dinner reception

1-2 hours
appetizers per person : 4-8
cost per person :
\$9.50 - \$21.00

Dinner reception - appetizers replace dinner

4-6 hours
appetizers per person :
15 - 20
cost per person :
\$35.00 - \$60.00

Please note minimum order \$500

if you don't see it, just ask!

new for 2009

- mini beef wellington with horseradish cream
- mini maple french toast baguette topped with smoked duck and onion berry confit
- crisp crostini topped with whipped mascarpone, fig and balsamic reduction
- wasabi lime crab salad in cucumber cups
- asparagus parmesan pastry rolls drizzled with truffle oil

chicken / duck

- mini maple french toast baguette topped with smoked duck and onion berry confit
- crispy buffalo chicken spring rolls served with a blue cheese dip
- chicken skewers marinated in lemon and fresh oregano and served with a cucumber tzatziki sauce
- coconut chicken skewers served with a piña colada dipping sauce
- profiteroles filled with mango chicken salad
- gyoza (asian dumplings - chicken, pork or vegetarian) served with tangy dipping sauce
- empanadas - chorizo sausage with saffron and potato or chicken, potato and apple
- tandoori chicken skewers drizzled with fresh yogurt and chopped cilantro

beef

- mini beef wellington with horseradish cream
- mini hamburgers served on a cocktail skewer with cheddar cheese and krave sauce
- mini chicken burgers served on a cocktail skewer with smoked provolone and harisa mayo
- mini portabella mushroom burgers served on a cocktail skewer gorgonzola mousse, roasted shallot and garlic
- assorted condiments featuring bacon, caramelized onions, guacamole, cheese, ketchup, mayo and mustards
- alberta beef and duchesse potato pinwheels with a creamy horseradish and blue cheese
- greek mini meat ball skewers served with tzatziki sauce
- beef tenderloin skewer topped with a creamy horseradish sauce
- mini yorkshire pudding cups filled with shaved beef, caramelized onions and topped with a horseradish aioli
- beef and scallion rolls
- samosas - beef or vegetarian, served with mango and tamarind chutney
- veal scaloppini pan fried in brown butter and layered with prosciutto and fresh sage

lamb

- lamb saltimbocca chops wrapped with prosciutto and sage in a port wine sauce

pork

- mini Croque Monsieur sandwiches
- caesar salad spring rolls with prosciutto and crisp crouton
- maple and black pepper poached pork in scallion sesame moo shoo pancake
- prosciutto, goat cheese and asparagus roulades in phyllo pastry
- gyoza - asian dumplings served with tangy dipping sauce (also available - chicken or vegetarian)

fish

- curried crab and smoked salmon roulades
- lime and scallion wild steelhead salmon cakes with ponzu dipping sauce
- grilled teriyaki salmon skewers with fresh scallion and sesame seeds
- california rolls or assorted sushi and sashimi
- ahi tuna tartare with an avocado mousse served on a wonton crisp
- buckwheat blinis with smoked salmon, sour cream, salmon roe and fresh dill
- assorted nigiri platter featuring assorted seafood on rice :: salmon, hamachi, ahi tuna, tomago, shrimp, unagi; served with pickled ginger, wasabi and soya sauce
- assorted sashimi platter featuring :: ahi tuna, salmon, and hamachi ; served with pickled ginger, wasabi and soya sauce

shellfish

- wasabi lime crab salad in cucumber cups
- curried smoked salmon, shrimp and crab rolls
- krave's signature crab cakes served with cilantro aioli
- grilled spicy prawns on skewers, served with tequila lime dipping sauce
- asian prawns wrapped in snow peas with a wasabi soy glaze
- poached prawns skewered with asian pear and held in a cilantro lime vinaigrette
- cajun dirty prawns served on a skewer kissed with fresh lime and served with a cilantro aioli
- seared scallops served in an asian soup spoon and topped with a lavender citrus butter
- scallop ceviche served on the half shell and topped with a sesame nori sauce
- fresh lobster mac and cheese served in a mini asian takeout box

vegetarian

- asparagus parmesan pastry rolls drizzled with truffle oil
- crisp crostini topped with whipped mascarpone, fig and balsamic reduction
- mini stuffed potatoes with cheddar cheese mousse, and chives
- crunchy sweet and spicy pecans served in mini glass votives
- quattro formaggio risotto cakes topped with crisp pancetta and cilantro aioli
- vietnamese vegetarian cold rolls with tamari soy dipping sauce
- greek salad skewers featuring a black olive, cherry tomato, cucumber, cubed feta cheese finished with a basil garnish served with a lemon oregano dressing
- balsamic and black pepper marinated strawberries on crisp crostini with chevre
- crostini with boursin cheese with oven dried grape tomatos and balsamic glaze
- classic waldorf salad with granny smith apple, celery, raisins and walnuts, tossed in a creamy dressing - served in an asian spoon
- spanakopita served with lemon wedges and homemade tzatziki
- tomato and bocconcini crostini
- devilled eggs
- quattro fromaggio risotto cakes topped with fresh capers and scallion aioli
- vegetarian empanadas with a sweet salsa verde
- gyoza (Asian dumplings - chicken, pork or vegetarian) served with tangy dipping sauce
- vegetarian spring rolls with chilli plum sauce

- samosas - vegetarian or beef, served with mango and tamarind chutney
- wild mushroom and goat cheese bouchees and phyllo purses

savoury tarts

- goat cheese and fresh oregano
- asparagus and prosciutto
- leek, feta and black olive
- blue cheese, pine nuts, and fresh basil
- baby shrimp and scallions

crostinis

- crisp crostini topped with whipped mascarpone, fig and balsamic reduction
- mini maple french toast baguette topped with smoked duck and onion berry confit
- camembert, roasted apples, caramelized shallots and thyme
- boursin cheese with oven dried grape tomatoes and balsamic glaze
- balsamic and black pepper marinated strawberries with chèvre
- mango chicken salad

empanadas

- chorizo sausage, potato and saffron served with salsa verde
- chicken, potato and apple served with salsa verde

mini croissants or krave biscuits

- egg and tarragon salad
- chicken with mango salad

lavages

- roasted beef, caramelized onions and horseradish cream
- turkey with spinach and cranberry chutney