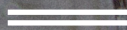




## CANAPÉ MENU



[CLICK HERE TO START YOUR ORDER](#)

SCROLL FOR MENU



# INVITE US TO YOUR NEXT COCKTAIL PARTY.

A **SALON** is a gathering of people under the roof of an inspiring host.

As a full service catering company we draw inspiration from gatherings that bring people together to share good food, drink and conversation. We hope you enjoy our selection of canapés and stationary items which have evolved over the past six years from our experiences catering events of all sizes. Our canapé menu is designed for cocktail parties and other events where guests are meant to mingle, socialize and move around the room. For seated events, check out our dinner service menu.



**Brett McDermott**  
Chef & Founder



**Andrew Rowe**  
Catering & Events Director

**SALON**

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# STATIONARY PLATTERS

UPON ARRIVAL

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## FRESH SEASONAL FRUIT

assorted fresh fruit • maple vanilla crème fraiche

## CHEESE + CHARCUTERIE

local and imported cheese • fresh and cured meats  
fresh & dried fruit • nuts and seeds • pickles & preserves

## RAW BAR

fresh shucked oysters • citrus poached prawns • albacore tuna poke  
cured salmon • smoked oysters confit sardines • pickled onions  
caper berries • kettle chips • apple mint mignonette • smoked  
paprika cocktail sauce • lemon • horseradish • crème fraiche

## MEZZE

israeli hummus • smoky babaghanouj • za'atar labneh  
turmeric pickles • fresh bread

## SEASONAL ROAST VEGETABLES

assorted vegetables • assorted dips

## SEASONAL CRUDITES

assorted raw vegetables • assorted dips

SALON

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# PASSED CANAPÉS

## GARDEN

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### BEET PATÉ

crème fraîche, cucumber, toasted cashews, basil

### GRILLED CHEESE

smoked cheddar, baguette, caramelized onion, jam

### MINI MUSHROOM GORDITAS

mushroom, oregano, crema, cilantro

### CHARRED CABBAGE

maple sumac labneh, crushed hazelnuts

### CARROT + BURDOCK KOREAN PANCAKES

scallion, tamari vinegar, shiso

### HEIRLOOM SQUASH HUMMUS

turmeric pickles, kohlrabi, parsley

### GRILLED ARTICHOKE

lemon aioli, chili flakes

### MEXICAN POLENTA CAKES

cornmeal, crema, tajin, cilantro

### TOSTADAS

black beans, corn, queso fresco, salsa roja, micro cilantro, white corn tortillas

### CITRUS + LABNEH

preserved lemon honey, watercress, pistachio

### KOHLRABI TACOS

pulled oyster mushroom, chipotle, crema, scallion

### WILD MUSHROOMS ON TOAST

mixed wild mushrooms, grana padano, aioli

### CARAMELIZED ONION TARTLET

goat cheese, onion, vincotto, pastry

SALON

# PASSED CANAPÉS

## SEA

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### ACADIAN CAVIAR

creme fraiche, potato chips, chives

### RAINBOW TROUT CAVIAR

baby potato latke, caper  
creme fraiche, dill

### MEDITERRANEAN ALBACORE TUNA

Roasted red pepper and olive  
tapenade, orange zest, herbs

### SESAME ALBACORE TUNA

sesame, avocado, pickled  
onion, crispy rice cake

### BEET CURED TROUT

steelhead trout, labneh, beet  
powder, kettle chips

### SCALLOP CRUDO

grapefruit, pickled chili, radish, basil oil

### MISO SALMON SKEWERS

chickpea miso, sockeye salmon,  
sesame sweet pea puree, fresh  
horseradish

### SHRIMP TORTILLITAS

wild shrimp, red pepper, onion,  
chickpea, basil aioli

### SALT COD CROQUETTES

potato, smoked paprika aioli, lemon

### TUNA GILDA SKEWERS

albacore tuna, pepperoncini,  
cucumber, olive

### HALIBUT CRUDO

yuzu, arbequina olive oil,  
chilies, gomashio

SALON

# PASSED CANAPÉS

## LAND

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### SEARED DUCK BREAST

pomegranate, orange zest, mint

### WARM DUCK CONFIT

grain mustard, orange, thyme, crostini

### DUCK PROSCIUTTO

balsamic marinated figs, whipped chèvre, crostini, basil

### CHICKEN KARAAGE

togarashi mayo, scallion, lemon

### CHICKEN LIVER MOUSSE

sourdough crostini, madeira soaked apricots, watercress

### LAMB MEATBALLS

green goddess, pine nuts, mint

### LAMB CHOPS

italian salsa verde, herbs

### KOREAN STEAK TARTARE

kimchi, aioli, garlic chips, shiso

### MISO PORK KOREAN PANCAKES

tamari vinegar, aioli, scallion

### PEANUT HOISIN GLAZED PORK BELLY

crushed peanuts, scallions, crispy rice cracker

### BEEF TARTARE

smoked mustard, bread and butter pickles, capers, kettle chip

### FLAT IRON STEAK

semi-sun dried tomato, chimichurri

### SATAY BEEF

peanut satay, flank steak, crushed peanuts, scallions, chilies

### LAMB KOFTA

ground AB lamb, quinoa, mint, tahini yogurt, mint

### PROSCIUTTO WRAPPED MELON

compressed melon, white balsamic, mint, lavender

SALON

# PASSED CANAPÉS

DESSERT

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## PANNA COTTA

yogurt, vanilla, seasonal compote

## SALTED CARAMEL

grass-fed butter, maldon salt

## BROWNIES

double chocolate

## OAXACAN CHOCOLATE MOUSSE

cinnamon, chili, lime

## BOURBON TRUFFLES

70% vietnamese dark chocolate, cinnamon

SALON

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# CANAPÉ SERVICE

## PRICING • POLICIES • CONSIDERATIONS

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### STARTING AT

We recommend 5-7 pieces per person for a cocktail reception and 10-14 pieces per person to replace a meal. Canapés must be ordered at a minimum of 3 dozen per item.

### STAFFING COSTS PER HOUR

Catering Manager .....	\$50
Chef .....	\$50
Chef's Assistant .....	\$45
Serving Staff .....	\$35
Bartender .....	\$35
Event Planning .....	\$50

### PAYMENT + POLICIES

- A 25% deposit is required to confirm all bookings. Per person food costs do not include staffing, rentals, gratuity or GST. Overtime rates apply to shifts longer than 8 hours and events on stat holidays. Events outside of city limits are subject to additional charges.
- We accept payment via cash, credit card, e-transfer or cheque. We do not accept AMEX.
- A minimum spend of \$1500 applies to all full-service catering events.
- An 18% gratuity will be applied to all events.
- Final guest count is required two weeks prior to event.
- Custom menus available upon request.

### DIETARY RESTRICTIONS

We are able to accommodate most food allergies. Please note our kitchen regularly uses common allergens including dairy, gluten, nuts and seeds.

SALON

# CANAPÉ SERVICE

## PRICING • POLICIES • CONSIDERATIONS

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### RENTALS

We work with Special Event Rentals for all of our event rentals. To browse their selection of rental offerings, please visit [www.specialeventrentals.com](http://www.specialeventrentals.com) and select 'catalogue'. Prices vary according to needs.

### AUDIO VISUAL

Whether you are hosting an event at our market or off-site, we are happy to coordinate all of your audiovisual needs. If you know what you need, please provide us with your technical rider and we will make arrangements with Calgary Sound Rentals. If you don't know your requirements, we are happy to consult with you about your audiovisual rental requirements. Prices vary according to needs.

### FLORAL DESIGN

We work with some of the city's top florists for events of all sizes. Let us know what you are after and we will happily point you in the right direction.

### DJs

Great music enhances every event. We work with a select list of Calgary DJs and are happy to arrange a DJ for your event. Prices vary according to needs.

### VENUES

Looking for a great venue for your next event? We work with several unique venues around the city and are happy to make recommendations based on your vision.

### EVENT PLANNING

We offer event planning and coordination services. Whether you want our support with all the details leading up to your event or just want a coordinator onsite on the day of your event, we can work with you to cover your event production needs.

### CONTACT US

Please contact us at [events@saloncatering.com](mailto:events@saloncatering.com) or call us at 403 457 0422 to book your event.

SALON



**THANK YOU!**



[EVENTS@SALONCATERING.COM](mailto:EVENTS@SALONCATERING.COM)

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