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## Passed Appetizers

### Cold Appetizers

Price Per Dozen

- Roasted Red Pepper & Tomato Bruschetta | \$20**
- Prawn Salad Roll** with Ponzu Dipping Sauce | **\$30**
- Tuna Poke Spoons** with Avocado | **\$32**
- Heirloom Cherry Tomato & Bocconcini Skewer | \$24**
- Duck Confit & Sour Cherry Jam** on crostini | **\$28**
- Poached Asparagus** Wrapped in Prosciutto | **\$25**
- California Rolls** with cucumber & avocado | **\$30**
- Brie & Strawberry Crostini** with Balsamic Glaze | **\$26**
- Smoked Duck Breast** with arugula and black current | **\$28**

### Hot Appetizers

Price Per Dozen

- Pork & Kimchi Dumplings** with Spicy Soy | **\$28**
- Vegetable Samosas** with a Mango Chutney Aioli | **\$26**
- Mini Beef Wellingtons** with Horseradish Aioli | **\$36**
- Chicken Satay Skewers** with a Peanut Soy Sauce | **\$30**
- Coconut Crusted Prawns** with Mango Chili Sauce | **\$30**
- Crispy Pork Belly Bao Buns** with Asian Slaw | **\$36**
- Vegetarian Spring Rolls** with a Chipotle Plum Sauce | **\$24**
- Spanakopita** with Tzatziki Sauce | **\$26**
- BBQ Pulled Chicken Sliders** on Mini Brioche Buns | **\$35**



## Party Platters

For Approximately 25 of Your Guests

### **Tortilla Chips & Dip | \$100**

Basket of Crispy Corn Chips served with Salsa & Guacamole

### **Charcuterie Board | \$130**

Selection of Artisan Cured & Smoked Meats with an Assortment of Olives and Pickles

### **Domestic & International Cheese Board | \$150**

Selection of Fine Cheese with Crostini and preserves

### **Fresh Seasonal Crudité & Dips | \$120**

Fresh Seasonal Vegetables with Ranch, Chipotle Aioli, Roasted Red Pepper Hummus

### **Fresh Fruit Platter | \$125**

Seasonal Sliced Fresh Fruit with Berries

### *Allergies & Dietary Concerns*

*Many of our selections can be modified or substituted to accommodate a wide variety of dietary restrictions or concerns. Whether it be vegetarian, vegan, gluten-free, preference, allergy or otherwise, our Events Manager & Chef will ensure your needs are met and expectations exceeded.*

**All prices are subject to an 18% Service Charge and 5% GST**



# Plated Dinner Service

*Bakery Fresh Bread Service is included with all Plated Dinner options. All guests are served the same course except for their entrée.  
Entrées are served with Chef Selection of Seasonal Vegetables, and Potatoes.*

Three Courses | \$70 Per Guest

Four Courses | \$80 Per Guest

Five Courses | \$90 Per Guest

## Appetizers

Choose any four of our appetizers to be served during your Cocktail Hour as one course

### Cold Appetizers

- Roasted Red Pepper & Tomato Bruschetta
- Prawn Salad Roll with Ponzu Dipping Sauce
- Tuna Poke Spoons with Avocado
- Heirloom Cherry Tomato & Bocconcini Skewer
- Duck Confit & Sour Cherry Jam on crostini
- Poached Asparagus Wrapped in Prosciutto
- California Rolls with cucumber & avocado
- Brie & Strawberry Crostini with Balsamic Glaze
- Smoked Duck Breast with arugula and black current

### Hot Appetizers

- Pork & Kimchi Dumplings with Spicy Soy
- Vegetable Samosas with a Mango Chutney Aioli
- Mini Beef Wellingtons with Horseradish Aioli
- Chicken Satay Skewers with a Peanut Soy Sauce
- Coconut Crusted Prawns with Mango Chili Sauce
- Crispy Pork Belly Bao Buns with Asian Slaw
- Vegetarian Spring Rolls with a Chipotle Plum Sauce
- Spanakopita with Tzatziki Sauce
- BBQ Pulled Chicken Sliders on Mini Brioche Buns



## Soup

Choose One

- Roasted Tomato Bisque with Basil Oil Drizzle
- Wild Mushroom Velouté with Thyme Crème
- Butternut Squash with Maple Crème
- Chicken Consommé with Potato Dumplings

## Entrée

Choice of Three Entrees

- Alberta Beef Tender Loin with Red Wine Demi Glaze
- Pan Seared Chicken Supreme with Sundried Tomato Sauce
- Steelhead Salmon with Lemon Caper Sauce
- Butternut Squash Ravioli with Brown Butter Fig Sauce
- Forest Mushroom Risotto with Basil Pistou

## Salad

Choose One

- Sirocco Artisan Greens with a Honey Balsamic Vinaigrette
- Siraia Caesar with Pancetta Chips, Grana Padano, Herb Crostini
- Heirloom Tomato with Arugula, Fior Di Latte, and Basil Vinaigrette
- Butterleaf Greens with Pecans, Goat Cheese, Craisins, Fig Dressing

## Dessert

Choose One

- Salted Caramel Cheesecake with Vanilla Sauce
- Dark Chocolate Torte with Raspberry Coulis
- Warm Sticky Toffee Pudding with Caramel Sauce
- Maple Crème Brule

All prices are subject to an 18% Service Charge and 5% GST



# Buffet Dinner Service

*Buffet Service is available for events of 30 guests or more.  
Includes Bakery Fresh Bread, Chef Selection of Seasonal Vegetables, and Potatoes.  
Children 4-12yrs dine for ½ price; children 3yrs and under dine free.*

## Ibby's | \$65 Per Guest

### Salads (Choose Three)

**Sirocco Artisan Greens** with Ranch & Garden Vinaigrette

**Caesar Salad** with, Grana Padano, Herb Croutons

**Heirloom Tomato** with Arugula, Fior Di Latte, and Basil  
Vinaigrette

**Baby Spinach** with Pecans, Goat Cheese, Craisins, Fig Dressing

**Roasted Red & Yellow Beets** with Shaved Fennel and a Citrus  
Dressing

### Platters (Choose One)

Charcuterie Board

Domestic & International Cheese Board

Fresh Seasonal Crudité & Trio Dips

### Carved Entrée (Choose One)

**Alberta Beef Strip Loin** with a Red Wine Demi Glaze

**Smoked Alberta Beef Brisket** with a BBQ Jus

### Hot Entrée (Choose One)

**Chicken Supreme** with a Roasted Red Pepper Sauce, &  
Goat Cheese Crumble

**Herb Roasted Turkey Breast** with a Sage Jus

**Herb Crusted Pork Loin** with a Maple Brandy Glaze

**Steelhead Salmon Medallions** with a Dill & Caper Cream Sauce

**Baked Cheese Tortellini** with Roma Tomato Sauce, & Fresh Basil

### Chef's Dessert Table

Seasonal Fresh Fruit Platter

Assortment of Fresh Bakery Cakes, Pies, & Pastries

## Siraia | \$85 Per Guest

### Salads (Choose Three)

**Sirocco Artisan Greens** with Ranch & Garden Vinaigrette

**Caesar Salad** with, Grana Padano, Herb Croutons

**Heirloom Tomato** with Arugula, Fior Di Latte, and Basil  
Vinaigrette

**Baby Spinach** with Pecans, Goat Cheese, Craisins, Fig Dressing

**Roasted Red & Yellow Beets** with Shaved Fennel and a Citrus  
Dressing

### Platters (Choose Two)

Charcuterie Board

Domestic & International Cheese Board

Fresh Seasonal Crudité & Trio Dips

### Carved Entrée (Choose One)

**Alberta Prime Rib** with Au Jus & Horseradish

**Alberta Beef Tender Loin** with a Red Wine Demi Glaze

### Hot Entrée (Choose Two)

**Chicken Supreme** with a Roasted Red Pepper Sauce, &  
Goat Cheese Crumble

**Herb Roasted Turkey Breast** with a Sage Jus

**Herb Crusted Pork Loin** with a Maple Brandy Glaze

**Steelhead Salmon Medallions** with a Dill & Caper Cream Sauce

**Baked Cheese Tortellini** with Roma Tomato Sauce, & Fresh Basil

### Chef's Dessert Table

Seasonal Fresh Fruit Platter

Assortment of Fresh Bakery Cakes, Pies, & Pastries

All prices are subject to an 18% Service Charge and 5% GST



# Wedding Party Platter Selections

## **Bridal Suite | \$20 Per Guest**

Variety of Finger Sandwiches  
International Cheese Board  
Seasonal Crudité & Dips  
Fresh Fruit Platter

## **Snack Table**

Bakery Basket \$5 Per Guest  
Muffins, Danish, Pastries  
\*\*\*\*\*  
Bar Snacks \$5 Per Guest  
Chips, Pretzels, Nuts, & Trail Mix

## **Groom's Suite | \$20 Per Guest**

Tortilla Chips & Dips  
Seasonal Crudité & Trio Dips  
Mini Burger Sliders  
BBQ Pulled Chicken Sliders



# Late Night Reception Selections

## **Build Your Own Poutine | \$15 Per Guest**

Crisp Yukon Gold Frites, with Quebec Cheese Curds,  
Poutine Gravy, Crispy Bacon, BBQ Pulled Pork

## **Assorted Deli Meat Platter | \$15 Per Guest**

Assorted Sliced Deli Meats, with Bakery Fresh Buns,  
Condiments, and a Variety of Pickles & Olives

## **Mac & Cheese | \$15 Per Guest**

Cavatappi Pasta with a Creamy Cheddar Sauce Topped with  
Crispy Bacon Bits and Green Onions with Garlic Bread Sticks

## **Build Your Own Tacos | \$18 Per Guest**

Soft Flour Tortillas, with Spicy Beef, & Chipotle Pulled  
Chicken, Shredded Cheese, Slaw, Salsa, Guacamole, Crema,

## **Assorted Flatbreads | \$18 Per Guest**

Spicy Italian Sausage, Grilled BBQ Chicken,  
Spicy Beef & Cheese, Cheese Trio & Marinara

## **Nacho Bar | \$18 Per Guest**

Crispy Corn Tortilla Chips, Warm Cheddar Cheese Sauce,  
Spicy Beef, Pickled Jalapenos, Pico De Gallo

## **Pub Platter | \$20 Per Guest**

Sirocco Hot Wings, Marinated Dry Ribs,  
Crispy Chicken Tenders, Vegetable Spring Rolls

## **Mini Sliders | \$20 Per Guest**

Beef Burger & Cheddar  
BBQ Pulled Chicken & Swiss  
Pulled Pork & Slaw

All prices are subject to an 18% Service Charge and 5% GST



# Rehearsal Dinner Options

*Private & Semi Private Event Spaces are offered on site for your Rehearsal Dinner; please inquire for availability and minimum spending requirements, if applicable.*

## Flatbread Buffet | \$25 Per Guest

### Salads

Basic Greens ~ with assorted dressings  
Tomato & Cucumber ~ Fior di Latte, Basil Pistou

### Assorted Flatbreads

Spicy Italian Sausage  
Grilled BBQ Chicken  
Spicy Beef & Cheese  
Cheese Trio & Marinara

### Dessert

Assorted Squares

## Pasta Buffet | \$25 Per Guest

### Salads

Caesar Salad ~ Grana Padano, Herb Croutons,  
Heirloom Tomato & Arugula ~ Fior di Latte, Basil  
Vinaigrette  
Classic Garlic Toast

### Pastas

Italian Sausage Lasagna  
Cheese Tortellini with Chicken & Wild Mushroom  
Cream Sauce

### Dessert

Tiramisu

## Burger Bar | \$25 Per Guest

### Salads

Basic Greens ~ with assorted dressings  
Caesar Salad ~ Grana Padano, Herb Croutons

### Build Your Own Burger

Alberta CAB Patties  
Brioche Bun  
Aged Cheddar  
Bacon  
All the Groceries  
Various Condiments  
Yukon Gold Frites

### Dessert

Fresh Baked Pies

## Alberta Beef Buffet | \$25 Per Guest

### Salads

Roasted potato salad with a grainy mustard vinaigrette  
Classic coleslaw with a creamy poppyseed dressing

### BBQ Beef

Shaved slow roasted Alberta Beef smothered in our  
homemade BBQ sauce, served with brioche buns &  
French fries

### Dessert

Assorted Squares

