



Elite Chef Events

CATERING MENUS





Elite Chef Events



CATERING MENUS

CONTACT US TO
PLACE AN ORDER OR
REQUEST A FREE
QUOTE.

403 431 1685

CHEF@TERRYPORT.COM

IF YOU'RE READY TO PLACE
YOUR ORDER, PLEASE GET IN
TOUCH WITH US BY PHONE,
OR EMAIL.

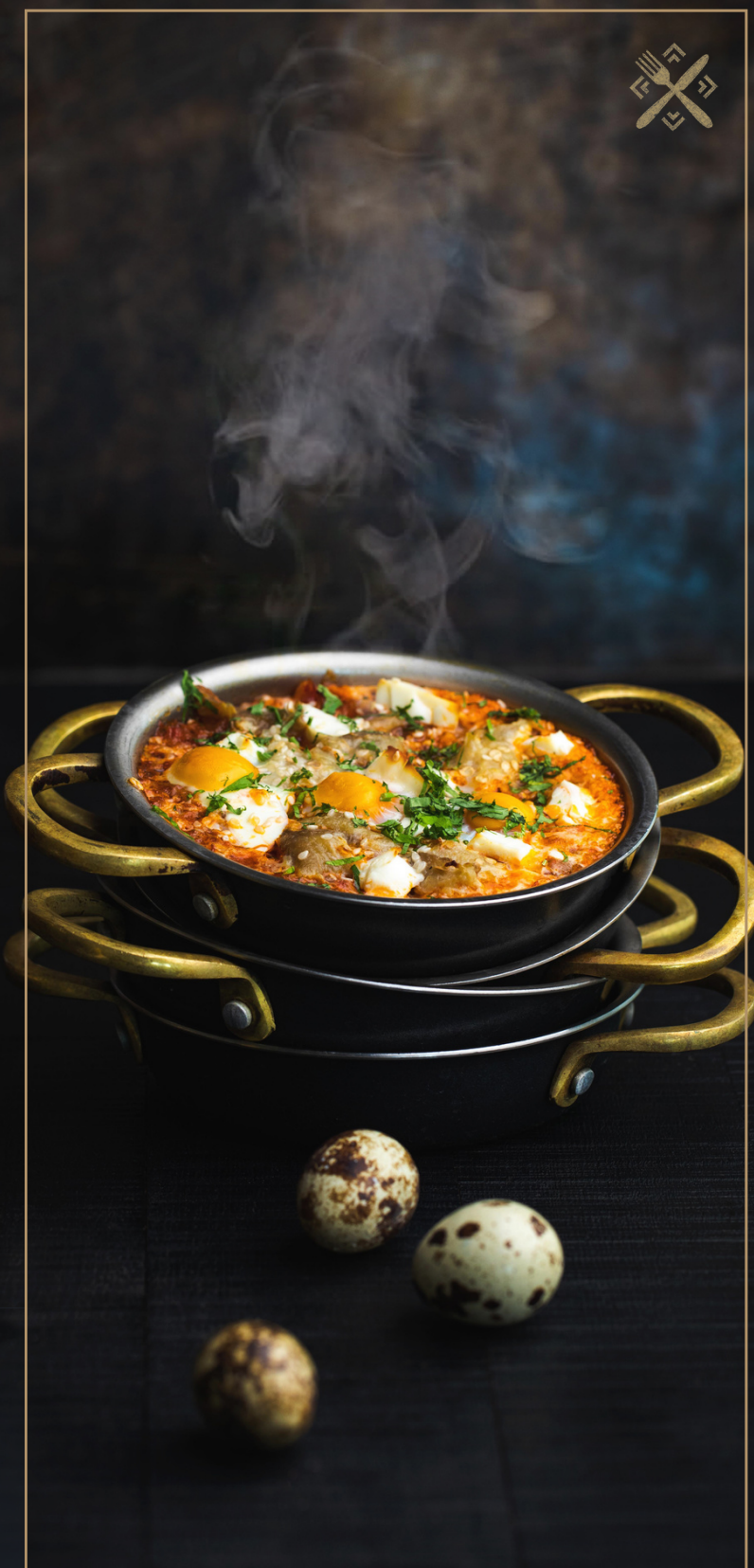
WE NEED THE FOLLOWING TO
GET STARTED:

- EVENT DATE AND TIME
- LOCATION
- ESTIMATED GUEST COUNT
- BUDGET
- STYLE OF SERVICE:

BUFFET
COCKTAIL
PLATED
STATIONS

ONCE WE HAVE ALL THIS
INFORMATION, THEN
WE'LL PUT TOGETHER THE
PERFECT MENU FOR YOU!

PLEASE NOTE, THE PRICES LISTED
ON THIS MENU ARE ALL PER
PERSON, AND SUBJECT TO CHANGE.
THEY ALSO DO NOT INCLUDE;
RENTALS, STAFFING, TAXES AND
GRATUITIES





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Hors D'oeuvres, Snacks, and Canapes



MEATS

6

THAI (BEEF OR CHICKEN) SATAYS
PEANUT SAUCE

TEA SMOKED DUCK BREAST
POMEGRANATE MOLASSES

CLASSIC ITALIAN MEATBALLS
TOMATO SAUCE | BASIL

PORK BELLY BAO
STEAMED BUN | GOCHUJANG | GINGER

BRIOCHE SLIDERS

8

PULLED BOURBON PORK
BACON | APPLE | JAM

HERBED BEEF
ZUCCHINI RELISH

ROAST PRIME BEEF
HORSERADISH CREMA

SEAFOOD

8

CAJUN CRAB CAKES
BLACK GARLIC | LIME

SEARED SCALLOP SPOONS
SAFFRON | SQUID INK

PREMIUM

10

FOIE GRAS MOUSSE ROULADE
PROSCIUTTO | FIG | QUINCE

LAMB LOLLIPOPS
HONEY | DUKKAH (MULTIPLES OF 8)

DUCK CONFIT CROQUETTE
RED CABBAGE | PISTACHIO

ULTRA PREMIUM

100

PERSIAN BELUGA CAVIAR
CREME FRAICHE | BUCKWHEAT BLINI | YOLK GEL





Hors D'oeuvres, Snacks and Canapes



VEGAN AND VEGETARIAN

5

CARAMELIZED ONIONS

GOAT'S CHEESE | TART SHELL | THYME

RATATOUILLE CROSTINI

GRILLED VEGETABLES | BALSAMIC | BASIL

THAI CUCUMBER SALAD

LEMONGRASS | GINGER | COCONUT DRESSING
(ADD SEARED TUNA +2)

SPRING ROLLS

CARROT | MUSHROOM | POTATO | CHILI

POLENTA FRIES

TOMATO SAUCE | PARMIGIANO | HERBS

LIQUID BRIE SPHERE

QUINCE PRESERVE | CARDAMOM | CROSTINI
ROSEWATER

STEAMED BUN

CHAR SIU | BBQ JACKFRUIT

CAULIFLOWER PAKORAS

TAMARIND CHUTNEY

SAFFRON ARANCINI

PISTACHIO | POMEGRANATE

TRUFFLE MUSHROOM PUFF

WHITE WINE | HUMMUS



Bread and Condiments



BREADS

10

NAAN

GARLIC | CUMIN

FOCACCIA

ROSEMARY | MALDON SALT

CIABATTA

BAGUETTE

LAVASH

BRIOCHE

PITA CHIPS

DINNER ROLLS

SLIDER BUNS

CROSTINI

GRESSINI

CONDIMENTS

2

MAPLE BUTTER

GARLIC CONFIT TALLOW BUTTER

BLACK OLIVE TAPENADE

BASIL PESTO

SUNDRIED TOMATO PESTO

ROASTED GARLIC HUMMUS

OKANAGAN STRAWBERRY LIME PRESERVE

CHILI ORANGE GLAZE

QUINCE AND CARDAMOM PRESERVE

OKANAGAN PEACH AND ROSE PRESERVE

MAPLE GOCHUJANG GLAZE

OLIVE OIL AND BALSAMIC GLAZE





Salads



SALADS

14

THAI CUCUMBER

CARROT | BOK CHOY | COCONUT DRESSING

WALDORF

GRAPES | APPLES | WALNUT | CELERY BUTTERMILK

FOCACCIA PANZANELLA

TOMATOES | BALSAMIC | HERBS | PICKLED RED ONIONS

LIQUORISH

FENNEL | ARUGULA | CITRUS DRESSING

SLAW

CARAWAY | NAPA CABBAGE | HEIRLOOM CARROTS

MOROCCAN COUS-COUS

ORANGE | CUMIN | APRICOT | ALMOND RAISINS

PREMIUM SALADS 19

CAPRESE

HEIRLOOM TOMATOES | BUFFALO MOZZARELLA | BASIL | OLIVE OIL BALSAMIC REDUCTION

CAESAR

POMMERY | GUANCIALE | GARLIC CONFIT PARMIGIANO REGGIANO | ROMAINE HEARTS

BUTTER LETTUCE CUPS

ASIAN PEARS | STILTON | HAZELNUTS MAPLE TARRAGON | RADISH

NICOISE

FRENCH GREEN BEANS | FINGERLINGS EGGS OLIVES | TOMATOES ADD YELLOWFIN TUNA | 3



Soups



SOUPS

14

BORSCHT | DILL

BUTTERNUT SQUASH | MAPLE

CARROT | GINGER | ROSEWATER

CREAM OF MUSHROOM

MINISTRONE

POTATO | LEEK

CUMIN | CHICKPEA | ROASTED GARLIC

HOT AND SOUR SOUP

VIETNAMESE PHO

PEA | MINT

PREMIUM SOUPS

19

FRENCH ONION | GRUYERE | PUFF

GUMBO | ANDOUILLE | CRAB

LOBSTER BISQUE | SHRIMP SATAY

SMOKED HAM HOCK | BLACK BEAN

CLAM CHOWDER | GUANCIALE | CHIVE

SPINACH | ROASTED GARLIC | YING
YANG





Pastas and Risottos



RISOTTOS

14

SAFFRON | PISTACHIO

TRUFFLE | MUSHROOM

ASPARAGUS | PARMESAN

PASTAS

20

PESTO CHICKEN

SPAGHETTINI | BROTH | SUN-DRIED TOMATOES

LINGUINI VONGOLE

WHITE WINE | HERBS | CLAMS | BUTTER

PAPPARDELLE BOLOGNESE

BEEF | TOMATO | BASIL

CAJUN CHICKEN

TAGLIATELLE | CARAMELIZED ONIONS | TOMATO

FETTUCCINE CARBONARA

GUANCIALE | BLACK PEPPER | YOLKS | PECORINO

BUTTERNUT SQUASH RAVIOLI

BROWN BUTTER | SAGE

SPINACH GNOCCHI

RICOTTA | WALNUTS

KUNG PAO CHICKEN

UDON | PEANUTS | CHILIES | SHAOXING

PAPPARDELLE BOLOGNESE

BEEF | TOMATO | BASIL

BRAISED SHORT RIB RAVIOLO

BEEF | MUSHROOMS | PORT DEMI

THAI RICE NOODLE

PEANUT SAUCE | CHICKEN | KAFFIR LIME | COCONUT





Mains



LAND

BRISKET KANSAS STYLE BBQ	35
OSSO BUCCO RED WINE BRAISED LEMON PARSLEY GREMOLATA	40
FRENCHED SHORT RIB 48 HR. SOUS VIDE	55
10 OZ. STRIPLOIN GREEN PEPPERCORN JUS	65
8 OZ. TENDERLOIN BÉARNAISE (ADD FOIE GRAS + 15)	65
25 OZ. TOMAHAWK PORT MUSHROOM JUS (FOR 2)	200
PORK LOIN PEACH BBQ	25
BABY BACK PORK RIBS CHIPOTLE CAJUN	35
PORK TENDERLOIN BRIOCHE SAGE APPLE	40
RACK OF LAMB HONEY LEMON SHAWARMA	70
LAMB SHANK GUINNESS TARRAGON CIDER	45





Mains



SEA

SALMON IN PARCHMENT DILL BUTTER GIN JUNIPER FENNEL	55
ARCTIC CHAR MAPLE PINE NUT CRUST CIDER	60
MONKFISH PROSCIUTTO WRAPPED PUTTANESCA	60
RED SNAPPER MANGO PASSIONFRUIT	65
HALIBUT ALMOND CRUST PERNOD BEURRE BLANC	65
LOBSTER VANILLA CITRUS BUTTER	75
BLACK COD BLACK SESAME BOK CHOY MISO	85

AIR

CHICKEN LEGS YOGURT MINT LIME BLACK GARLIC	35
JERK CHICKEN SCOTCH BONNET HONEY PLANTAIN	35
BUTTERMILK FRIED CHICKEN CHILI MAPLE GLAZE	35
CHICKEN SUPREME HONEY ALMOND CRUST AMARETTO JUS	40
CHICKEN SALTIMBOCCA PROSCIUTTO SAGE MARSALA JUS	40
DUCK CONFIT GRAND MARNIER REDUCTION	50
DUCK DUO TEA SMOKED BREAST CONFIT CROQUETTE POMEGRANATE JUS	75





Sides



SIDES

8

ROASTED POTATOES
GARLIC | ROSEMARY

MASHED POTATOES
ROASTED GARLIC

FINGERLING POTATOES
THYME | CHICKEN GLAZE

BASMATI RICE
SAFFRON

ASPARAGUS
BEURRE NOISSETTE | HAZELNUT CRUMB

FRENCH GREEN BEANS
ALMONDS | BUTTER

CHARRED BRUSSELS SPROUTS
SPECK BACON | GERWURSTRAMEINER

RATATOUILLE
GRILLED VEGETABLES | TOMATO

SAUTÉED MUSHROOMS
BUTTER | WHITE WINE | HERBS

STIR-FRIED JASMINE RICE
THAI BASIL | KAFFIR LIME | MSG

BARLEY RISOTTO
DILL | EDAMAME

BRAISED RED CABBAGE
SPECK BACON | APPLE | CINNAMON

GLAZED HEIRLOOM CARROTS
DUKKAH | PARSLEY

CRISPY LAYERED POTATOES
BEURRE NOISSETTE | SAGE

PARSNIP PUREE
VANILLA | NUTMEG



Desserts



CHOCOLATE

OPERA TORTE ALMOND COFFEE BUTTERCREAM DARK GANACHE	20
RASPBERRY CRUNCH DARK MOUSSE DEVILS FOOD CAKE DARK GLAZE COCOA WAFER	16
DOMESICLE WHITE CHOCOLATE VANILLA/ORANGE BAVARIAN MIRROR GLAZE FEUILLETINE	21
PETITES POTS AU CREAM DARK CHOCOLATE CUSTARD	16

PASTRIES

GLAZED CREAM PUFFS (3PER) CHOOSE FROM: VANILLA PEACH/ROSE MOCHA RASPBERRY/PEACH STRAWBERRY/LIME	15
CHEESECAKES CHOOSE FROM: PISTACHIO/POMEGRANATE PUMPKIN SPICE MAPLE/BOURBON STRAWBERRY/LIME PEACH/ROSE PEANUT BUTTER/CHOCOLATE	16
COBBLERS CHOOSE FROM: MAPLE/APPLE LEMON/BLUEBERRY STRAWBERRY/RHUBARB	14

WE ALSO OFFER WEDDING CAKES OF ANY SIZE AND COMPLEXITY





Stations



CARVING

CHEF ATTENDED

LEG OF LAMB 25
OLIVE OIL | GARLIC | ROSEMARY

PRIME RIB ROAST 30
HERBS | RED WINE DEMI

BAKED HAM 13
HONEY | CLOVE

SELF SERVE

BAO STEAMED BUN 15
CHOOSE TWO:
PULLED BRISKET | PORK BELLY | CHICKEN THIGHS
JACKFRUIT

STATION INCLUDES:
PICKLED RED ONION | PICKLED CARROTS
MARINATED CUCUMBER | CILANTRO | SLAW
PEANUTS | HOT SAUCE | HOISIN SAUCE | ROASTED
GARLIC AIOLI

BURRITO BAR 13
CHOOSE TWO:
GRILLED CHICKEN | PORK CARNITAS | PORK BELLY,
CARNE ASADA, CHORIZO, AND VEGETARIAN CHILLI

STATION INCLUDES:
SEASONED RICE AND BEANS | TOMATOES | CORN
GREEN ONION | PICKLED RED ONION | HOT SAUCE
SOUR CREAM | GUACAMOLE | PICO DE GALLO

CHEESE BOARDS 15
CHOOSE ONE:
DOMESTIC
ELEVATED +5
PREMIUM +10

DOMESTIC:
HAVARTI | BOURSIN | PROVOLONE | PICKLED
VEGETABLES | OLIVES | FRESH + DRIED FRUITS | NUTS
CROSTINI | GRESINI

ELEVATED CHEESE SUBSTITUTIONS:
TRIPLE CREAM BRIE | GRANA PADANO | DANISH BLUE
BOARD ADDITIONS: CLOVER HONEY | FRESH FRUIT |
JELLIES

PREMIUM CHEESE SUBSTITUTIONS:
ÉPOISSES DE BOURGOGNE | ITALIAN TRUFFLED
PECORINO ROMANO ROQUEFORT
BOARD ADDITIONS: QUINCE PRESERVE

CHARCUTERIE BOARDS 20

CHOOSE ONE:
DOMESTIC
ELEVATED +5
PREMIUM +10

THE PROGRESSION OF CHEESES WILL FOLLOW THE
SAME PATTERN OF THE CHEESE BOARD

DOMESTIC:
SLICED HAM | SHAVED TURKEY | PEPPERETTES
HUMMUS | PICKLED VEGETABLES | CROSTINIS | DRIED
FRUITS | NUTS | GRESINI

ELEVATED DELI SUBSTITUTIONS:
PROSCIUTTO | GENOA SALAMI | CHORIZO
BOARD ADDITIONS: CLOVER HONEY | FRESH FRUIT |
JELLIES

PREMIUM DELI SUBSTITUTIONS:
FOIE GRAS, GUANCIALE, AND FIG ROULADE WITH
QUINCE PRESERVE | JAMON IBERICO | MERGUEZ LAMB
SAUSAGE

OYSTER BAR 20

INCLUDES:
2 OYSTERS (PER PERSON) | LEMON/LIME WEDGES
HORSERADISH | TABASCO | COCKTAIL SAUCE
MIGNONETTE

ADDITIONS:
JUMBO SHRIMP 5
TROUT CAVIAR 60 FOR 100 GR
SALMON CAVIAR 90 FOR 60 GR
PERSIAN BELUGA CAVIAR 450 FOR 30 GR

TACO STAND 13

CHOOSE TWO:
PULLED BEEF BRISKET | GRILLED CHICKEN | PORK
CARNITAS | PORK BELLY | CHORIZO | AND VEGAN
CHILLI

INCLUDES:
LETTUCE | CREMA | QUESO FRESCO | PICO DE GALLO
PICKLED RED ONION | JALAPENOS | CORN TORTILLAS
LIMES | CILANTRO | GUACAMOLE

OKANAGAN HARVEST STATION 10

SEASONAL VEGETABLES/CRUDITE

INCLUDES:
HUMMUS | OLIVE TAPENADE | SWEET PEA AND MINT
PUREE | SUN-DRIED TOMATO PESTO | WONTON CHIPS
CROSTINIS | FLATBREADS



Elite Chef Events

WEDDING MENUS





Sample Wedding Menus



SAMPLE 1

75

DINNER

BABY SPINACH + BUTTERMILK SALAD
PICKLED RED ONIONS
SUNFLOWER

CHOICE OF:

MUSHROOM CHICKEN SUPREME
GARLIC MASHED POTATOES
GLAZED CARROTS
CREAM SAUCE

OR

CAJUN JACKFRUIT TAGLIATELLE
CARAMELIZED ONIONS
TOMATO

~

FRUIT TRIFLE

SAMPLE 2

95

DINNER

CAESAR
POMMERY | GARLIC CONFIT | PARMESAN
ROMAINE HEARTS

CHOICE OF:

LIME YOGURT CHICKEN SUPREME
HERBED CANADIAN BARLEY
BEETS THREE WAYS
BLACK GARLIC
WHEY JUS

OR

THAI RICE NOODLES + PEANUT SAUCE
CILANTRO | KAFFIR LIME
BOK CHOY | COCONUT

~

BERRY CHOCOLATE CRUNCH



Sample Wedding Menus



SAMPLE 3

115

PASSED HORS D'OEUVRES

CARAMELIZED ONIONS + GOATS CHEESE TARTS
THAI CHICKEN SATAYS WITH PEANUT SAUCE
CLASSIC MARGHERITA PIZZA

DINNER

SHAVED FENNEL | CITRUS SALAD
ORANGE SEGMENTS | BLUE CHEESE
PUMPKIN SEEDS
ARUGULA

CHOICE OF:

48 HR. BEEF SHORT RIB

BRUSSELS SPROUTS | PICKLED MUSTARD SEEDS
SOFT SMOKED HORSERADISH POLENTA
DIJON JUS
SPECK

OR

HONEY MUSTARD CHICKEN SUPREME

BUTTERED GREEN BEANS
SCALLOPED POTATOES
POMMERY JUS

OR

FUSILLI PESTO PASTA

SUN DRIED TOMATOES
VEGETABLE BROTH
ARUGULA

~

PUMPKIN SPICE CHEESECAKE

SAMPLE 4

135

PASSED HORS D'OEUVRES

WILD MUSHROOM AND TRUFFLE FLATBREAD
PULLED PORK SLIDER WITH CIDER JAM
HONEY DIJON LAMB LOLLIPOPS

DINNER

BOSTON | ROMAINE LETTUCE SALAD
ASIAN PEARS | WALNUTS
TARRAGON DRESSING
GOATS CHEESE

~

BUTTERNUT SQUASH PUREE
CINNAMON

CHOICE OF:

BEEF TENDERLOIN

BRAISED FINGERLING POTATOES
BRANDY PEPPERCORN JUS
BUTTERED BROCCOLINI

OR

MAPLE ALMOND CHICKEN SUPREME

BEURRE NOISSETTE POMMES PAVÉ
HEIRLOOM CARROTS
AMARETTO JUS

OR

GIN + JUNIPER GLAZED SALMON

CUCUMBER | LIME | CHILI
DILL | BARLEY | RISOTTO
MANDARIN
SOY

~

DOMESICLE

WHITE CHOCOLATE | VANILLA/ORANGE
BAVARIAN | MIRROR GLAZE
FEUILLETINE





Sample Wedding Menus



SAMPLE 5

250

PASSED HORS D'OEUVRES

GRILLED WILD GULF SHRIMP SATAYS
COCONUT | RUM | PINEAPPLE

CARAMELIZED ONION TARTS
GOAT'S CHEESE | THYME

SEARED SCALLOP SPOONS
SAFFRON | SQUID INK

BELUGA CAVIAR
BUCKWHEAT BLINI | CHIVE

RATATOUILLE
BALSAMIC | CROSTINI | BASIL

CHARCUTERIE AND CHEESE BOARD

EPOISSES DE BOURGOGNE | ROQUEFORT | TRUFFLED PECORINO ROMANO
FOIE GRAS, GUANCIALE, AND FIG ROULADE | QUINCE PRESERVE
JAMON IBERICO | MERGUEZ LAMB SAUSAGE
PICKLED CAULIFLOWER | CARROTS
GRISSINI | LAVASH | CORNICHON

DINNER

BOSTON + ICEBERG SALAD
MAPLE TARRAGON DRESSING | TALEGGIO | CANDIED WALNUTS | DRIED CHERRIES | APPLES

CHOICE OF:

48 HR. THYME BRAISED SHORT RIBS
BRUSSELS SPROUTS | PICKLED MUSTARD SEEDS | HORSERADISH POLENTA | DIJON JUS |
SPECK

OR

ALMOND CRUSTED HALIBUT
DILL | WILD RICE | EDAMAME | PERNOD | BEURRE BLANC | LEMON | RAPINI | GOLDEN BEETS

OR

DUCK DUO
TEA SMOKED BREAST | CONFIT CROQUETTE | POMEGRANATE JUS | PARSNIP

OR

TRUFFLE MUSHROOM STRUDEL
BUTTERNUT SQUASH | ROASTED GARLIC

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OPERA TORTE
ALMOND | COFFEE | BUTTERCREAM | DARK CHOCOLATE GANACHE





Thank you

