



CONCORDE 
CATERING



Event
Package

concordecatering.ca

The Concorde Hospitality

Concorde Catering is brought to you by the culinary team behind your favourite Calgary restaurants. Our focus has always been to bring exceptional dining and entertainment experiences to Calgary and our Chef-driven menus speak to our ability to remain authentic, while fostering an environment of creativity. We have curated a list of catering items, inspired by brands like Bridgette Bar, Double Zero and Surfy Surfy, that are sure to be the perfect fit for your event.



CONCORDE ENTERTAINMENT GROUP

BARBARELLA

LONELY
MOUTH

PALOMINO
* SMOKEHOUSE *

Bourbon
Room

lulu^{BAR}

PIGEON
HOLE

bridgette^{BAR}

MAJOR
TOM

Ricardo's
HIDEAWAY

CLIVE BURGER

MODEL MILK

SKY 360
restaurants & lounge

DOUBLE
ZERO

NATIONAL

SURFY
SURFY

JAPANESE
GORO+GUN
NOODLEBAR

NTNL SALOON

SWEET
LORETTA

THE
PALACE THEATRE
EST. 1921

WILDHORSE
SALOON

CONCORDE
CATERING

Let Us Take Your Event to the Next Level

We'll take care of the food & drinks so you can get back to what you're best at — hosting a fabulous event! Whether you're looking for small bites or a fully staffed dinner service, we're ready to create the perfect menu to fit your needs and budget.





ELEVATE YOUR NEXT COCKTAIL PARTY OR SPECIAL EVENT WITH OUR CAREFULLY CURATED COLLECTION OF APPETIZERS. CHOOSE AS MANY ITEMS AS YOU'D LIKE FOR A VARIETY THAT IS SURE TO WOW YOUR GUESTS.

Passing | Small Bites PRICED PER DOZEN

LETTUCE CUPS

- SESAME TUNA TARTARE** GF DF \$39
Bibb Lettuce, Lime, Avocado, Crispy Rice Noodle
- CRISPY PORK BELLY** GF DF \$33
Bibb Lettuce, Szechuan Dressing, Cucumber Relish, Crispy Rice Noodle
- BRAISED BEEF CHEEK** GF \$35
Bibb Lettuce, Tandoori Spiced Yogurt Dressing, Crispy Onion
- ENDIVE** GF V \$31
Apple Dressing, Candied Pecans, Goats Cheese
- FRIED TOFU** GF VEG \$36
Bibb Lettuce, Salsa Verde, Cabbage Slaw, Sesame Vinaigrette

FRITTER/BEIGNETS/DUMPLING

- TROUT BEIGNETS** \$48
Maple Vinegar Powder
- MUSHROOM ARANCINI** V \$45
Black Garlic Aioli
- CHEESE GOUGÈRES** V \$22
Herb & Garlic Whipped Ricotta
- PORK GYOZA** DF \$22
Japanese Mustard, Soy Sesame Dressing
- MEATBALLS** \$24
Beef & Pork, Tomato Basil Sauce

ON TOAST/CRACKER

Gluten-free cracker available on request

- BEEF TARTARE** DF \$42
Calabrian Chili, Horseradish Emulsion
- WHIPPED GOAT CHEESE** V \$30
Apricot Compote, Dill
- GRILLED PORK PISTACHIO PÂTÉ** DF \$45
Grilled Bread, Dijonnaise, Pickle
- AVOCADO TOAST** DF VEG \$22
Basil, Curry Toasted Cashew
- BURRATA** V \$42
Roasted Grapes, Vincotto
- CHICKEN LIVER MOUSSE** \$42
Rhubarb Jam, Crispy Shallot, Chervil
- DUCK CONFIT PASTILLA** DF \$48
Fennel & Cherry Jam
- PRAWN SALAD** DF \$42
Chili Aioli, Potato "Hashbrowns", Fine Herbs

FINAL Selection & any additional dietary modifications are required 2 weeks in advance.

GF Gluten-free DF Dairy-free V Vegetarian VEG Vegan

Continued

Passing | Small Bites

PRICED PER DOZEN

SLIDERS/MINI SANDWICHES/BAOS

KOREAN FRIED CHICKEN \$38

Quick Pickle, Shredded Iceberg,
Kewpie Mayo, Brioche Slider Bun

CLIVE BURGER SLIDERS \$56

American Cheese, Brioche Bun,
Dill Pickle, Clive Sauce

HAM & CHEESE TOASTS \$30

Truffle Mornay, French Ham, Gruyere

MINI SHRIMP & LOBSTER ROLLS \$55

Yuzu Mayo, Thai Basil

MAPLE PORK BAO \$42

Grilled Pork Pate, Maple Glaze, Ginger
Dill Pickle, Sesame Cabbage Slaw

MINI TONKATSU SANDOS \$28

Bulldog Sauce

TORTILLA/TOSTADA

SALMON TOSTADA \$48

Jalapeño Vinegar, Yuzu Mustard, Guacamole

BEEF BRISKET TACOS \$48

Napa Cabbage, Bulgogi, Queso Fresco

FISH TACOS \$48

Battered & Fried, Pico de Gallo, Yuzu Kosho Aioli,
Shaved Cabbage

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Action Stations

BEEF CARVING \$40/person

With Accompaniments Jus,
Mustards, Horseradish

OYSTER SHUCKING \$28/person

Mignonette, Hot Sauce, Lemon, Horseradish

SUSHI HAND ROLL \$market Price

Negi Toro or Spicy Salmon

PASTA STATION \$28/person

House-Made Pastas, Assortment of
Sauces & Garnishes

DOUBLE ZERO PIZZA

TRAILER..... \$1,250 minimum

Pepperoni, Hawaiian, Margarita

Bridgette Bar & Barbarella Bar Pizzas available upon request.

TACO STATION \$18/person

Assorted Meats, Salsas, Garnishes

Surfy Surfy Bar tacos available upon request.

Seafood Station

\$38 PER GUEST

FRESH SHUCKED OYSTERS

Horseradish, Lemon, Hot Sauce, Mignonette

SHRIMP COCKTAIL

Cocktail Sauce

SCALLOP CEVICHE

Green Apple, Cilantro, Horseradish

MUSSELS ESCABECHE

Breadcrumbs, Garlic Aioli

GILDA

Anchovies, Green Olive, Spicy Pepper

Boards SERVES 20 GUESTS

CHARCUTERIE BOARD \$120

House-Made and International Cured Meats,
Pickled Vegetables, Mustard, Chutney,
Toasted Baguette

CHEESE BOARD \$120

Local & International Cheese, Olives, Grapes,
Dried Fruits, House-Made Preserves, Crackers

SEASONAL VEGETABLE BOARD \$60

Selection of Raw & Lightly Pickled Vegetables
with Accoutrements

 Gluten-free  Dairy-free  Vegetarian  Vegan



LET US TAKE THE STRESS OUT OF YOUR NEXT DINNER PARTY WITH OUR SELECTION OF CROWD-PLEASING STARTERS AND ENTREES. ALL YOU HAVE TO DO IS CHOOSE YOUR FAVOURITE OPTIONS AND WE'LL TAKE CARE OF THE REST.

Plated Dinners | Starters

CHOOSE 2 STARTERS FOR GUESTS TO SELECT FROM • PRICED PER GUEST

VEGETABLES

- TOMATO SALAD** V \$16
Hand Stretched Mozzarella, Basil White Balsamic Dressing, Toasted Ciabatta, Extra Virgin Olive Oil
- CUCUMBER CITRUS SALAD** DF V \$13
Calamansi Mint Dressing, Orange, Roasted Cashews, Marinated Feta Cheese
- WARM ROASTED ORGANIC CARROTS** GF V \$10
Whipped Goat Cheese, Green Chili Dressing, Black Sesame
- SLOW ROASTED BEETS** GF V \$11
Pink Peppercorn Vinaigrette, Grainy Mustard, Baby Red Romaine, Mustard Green
- BABY ROMAINE** V \$16
Caesar Dressing, Focaccia Crouton, Reggiano
- BUTTERLEAF SALAD** GF V \$15
Goat Cheese Vinaigrette, Pickled Blueberries, Tarragon, Puffed Quinoa

SOUPS

- WHITE GAZPACHO** GF \$8
Grapes, Almonds
- TOMATO BISQUE** GF \$8
Brioche Croutons, Basil, EVOO
- PLUM & TOMATO GAZPACHO** GF DF \$8
Basil, EVOO
- SPRING MINISTRONE** DF \$8
White Beans, Spring Vegetables
- MUSHROOM** GF \$10
Black Truffle, Fine Herbs

SEAFOOD

- TUNA CRUDO** GF \$19
Green Apple, Lime Labneh, Sunflower Shoot
- CRAB SALAD** GF DF \$18
Yuzu Kosho Mayo, Pickled Cucumber, Nasturtium
- SEARED SCALLOP** GF \$20
Miso Emulsion, Pear, Basil
- CURED SALMON** DF \$18
Herb Aioli, Fried Crouton, Watercress, Pickled Shallot

MEATS

- BEEF CARPACCIO** GF DF \$15
Truffle Aioli, Watercress, Beef Vinaigrette, Crispy Shallot
- PORK PATE** GF \$16
Pickled Shallot, Herb salad, Mustard ...\$16
- MEATBALLS** \$15
Tomato Ragù, Whipped Ricotta
- HAM HOCK PERSIALLADE TERRINE** GF \$16
Pickle & Herb Salad, Dijonnaise

FINAL Selection & any additional dietary modifications are required 2 weeks in advance.

GF Gluten-free DF Dairy-free V Vegetarian VEG Vegan

Continued



Plated Dinners | Entrées

CHOOSE 3 ENTREES FOR GUESTS TO SELECT FROM • PRICED PER GUEST

MEAT

- BRAISED SHORT RIBS**  \$32
Truffle Jus, Whey Polenta, Seasonal Vegetable
- GRILLED STRIPLOIN**  \$41
Salsa Verde, Crispy Fried Potatoes,
Seasonal Vegetables
- CHICKEN SUPREME** \$32
Dill Gravy, Smoked Pomme Puree,
Seasonal Vegetables
- BACON WRAPPED PORK LOINS**  \$30
Jus, Truffled Potato Pave, Seasonal Vegetables

SEAFOOD

- ROASTED SALMON**  \$30
Leek Fondue, Crispy Leeks
- LOBSTER RIGATONI** \$30
Lobster Bisque, Fine Herbs
- ROASTED HALIBUT**  \$38
Saffron Beurre Blanc, Braised Fennel, Nasturtiums

VEGETARIAN

- SPICY POMODORA** \$22
Ricotta Dumplings, Basil
- ROASTED MAITAKE MUSHROOM** \$29
Whey Polenta, Miso Gravy
- CAULIFLOWER "STEAK"**  \$22
Romesco, Charred Green Onions,
Toasted Almonds

Desserts

- LEMON TART** \$13
Bay Leaf Cream, Olive Oil
- MASCARPONE CHEESECAKE** \$13
Graham Crust, Seasonal Fruit Compote
- ROCHER BAR** \$14
Salted Hazelnut, Chocolate, Passionfruit

CANAPE PER DOZEN

- MALTED CHOCOLATE CONE** \$60
Chocolate Caramel, Malted Milk Pudding,
Chocolate Caviar
- LEMON TARTS** \$48
Citrus Confit, Toasted Meringue
- SEASONAL MACARON** \$48
Rotating Flavours
- MILLEFEUILLE** \$54
Brown Butter, Fruit Jam

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 Gluten-free  Dairy-free  Vegetarian  Vegan



Have a Favourite Menu Item From One of Concorde's Restaurants?

Let us know and we can
customize to suit your needs!

*some exclusions may apply





Items listed in this events package are subject to change due to our continually evolving menu.



Contact

for inquiries email
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