

Catering Menu

INDIVIDUAL
BREAKFAST
ITEMS

Only available until 11am.

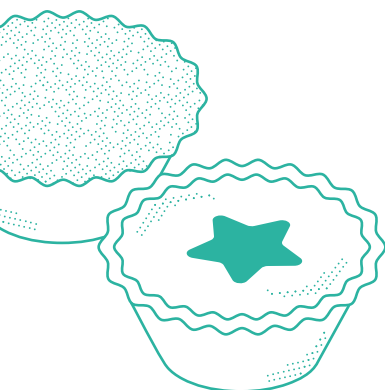
Bagel B.E.L.T. fried egg, chipotle mayo, 2 bacon strips, cheddar cheese, lettuce, tomatoes, served on an everything bagel	12	
Breakfast Sandwich scrambled egg patty stacked with a layer of sliced cheddar cheese on a toasted English muffin	5	
The Breakfast Burrito cheddar cheese, scrambled eggs, Yukon gold potatoes, chipotle aioli, bacon and sausage	8	

BAKED
GOODS

Half Dozen Freshly Baked Muffins fluffy, tender muffins in assorted flavours	15	🌱
Half Dozen Freshly Baked Cookies soft, chewy house-baked cookies in assorted flavours	9	🌱
Half Dozen Freshly Baked Plain Croissants buttery croissants baked to flaky golden perfection	16	🌱
Chocolate Coconut Energy Balls bite-sized, gluten-free treats packed with nutrition and perfect for a quick, healthy snack	3 Set of 2	🌱 🥛 🌱 🌱
Chocolate Hazelnut Loaf gluten-free loaf made with premium cocoa powder and toasted hazelnuts	4	🌱 🥛 🌱 🌱
Cinnamon Swirl Coffee Cake buttery cake layered with a rich cinnamon sugar swirl and topped crumbly streusel	3	🌱

INDIVIDUALLY
PORTIONED
BREAK ITEMS

Vegetable with Ranch Dip Cups fresh, crunchy vegetables served with creamy ranch dip	8 /guest	🌱 🌱
House-Made Chips with Chipotle Aioli lightly salted, house-fried chips served with chipotle aioli	5 /guest	🌱 🥛 🌱
Fresh Fruit Cups each cup is loaded with a selection of seasonal fruits	6 /guest Minimum 6 people	🌱 🥛 🌱
Yogurt and Granola Parfait Cups with Fruit Compote wholesome granola topped with a luscious seasonal fruit compote that adds a vibrant, tangy sweetness	8 /guest Minimum 6 people	🌱



🌱 gluten friendly 🥛 dairy free 🌱 vegetarian 🌱 contains nuts

All pricing subject to change. All orders will be subject to a 15% catering fee & GST.
Late orders will be subject to a 20% late fee.

INDIVIDUAL LUNCHES

Add flank steak- \$8

Add Cajun chicken

breast- \$5

Add bacon - \$3

Add ahi tuna- \$8

Add pork tenderloin- \$6

Fiesta Taco Salad

BFK chili, pickled jalapenos, fried tortilla chips, shredded lettuce, white cheddar cheese, grape tomatoes, cilantro, lime sour cream served on lettuce

GF on Request

Teriyaki Tenderloin Bowl

roasted pork tenderloin, pickled red cabbage, roasted sweet potatoes, teriyaki sauce, edamame beans, sesame seeds, green onions served on Calrose rice

Ahi Tuna Poke Bowl

grilled ahi tuna, carrots, pickled red cabbage, green onions, iceberg lettuce, avocado, sriracha aioli, tamari soy sauce, sesame seeds, radishes, served on Calrose rice

GF on Request

Roasted Sweet Potato & Brussels Sprouts Salad

candied pecans, roasted Brussels sprouts, roasted sweet potatoes, dried cranberries, sriracha roasted pumpkin seeds, maple Dijon vinaigrette, goat cheese served on lettuce

Add Protein Recommended. **NF** on request

Cajun Chicken Caesar

grilled Cajun breast, focaccia croutons, parmesan cheese, crispy bacon, creamy Caesar dressing served on romaine lettuce

Add Protein Recommended. **DF** on request

Alberta Steak Sandwich

AAA Alberta flank steak, chimichurri, horseradish aioli, arugula, caramelized onions, served on buttered 8 inch baguette

DF and **GF** on request

Chipotle Chicken Melt

blackened chicken breast, red onions, arugula, chipotle aioli, melted cheddar cheese served on a buttered Filone bun

GF on request

BLT

crispy bacon strips, fresh herb aioli, lettuce, tomato, served on buttered multigrain bread

GF on request

Turkey Cranberry Brie

roasted turkey breast, cranberry sauce, brie cheese, arugula, fresh herb aioli, served on a buttered Filone bun

DF and **GF** on request

Loaded Potato Soup

Yukon gold potatoes, leeks, fresh thyme, heavy cream, salt and pepper

GF bread on request

BFK Beef Chili

house-made chili loaded with sour cream, tortilla chips, cheddar cheese, green onions

DF and **GF** bread on request

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KITCHEN™

SHAREABLE PLATTERS

Seasonal Vegetables with Red Pepper Hummus and Fried Pita Chips

seasonal vegetables, red pepper hummus and fried pita chips

14 /guest
Minimum 10
people



Chef-Selected Charcuterie and Fine Cheeses

served with marinated olives, pickles, fresh baked baguette and crackers

16 /guest
Minimum 10
people



Creamy Broccoli Salad

pickled red onions, dried cranberries, sunflower seeds, carrots and white cheddar

10 /guest
Minimum 10
people



Mixed Greens Salad

red pepper, shredded carrot, cucumber, tomatoes and sweet shoyu vinaigrette

10 /guest
Minimum 10
people



Kale Caesar Salad

garlic croutons, oven-dried tomatoes and Parmesan vinaigrette

10 /guest
Minimum 10
people



Seasonal Fresh Fruit Platter

a selection of seasonal fruits

6 /guest
Minimum 10
people



Pan Pizza - Mozzarella & Parmesan Cheese Pizza

half sheet pan pizza (12 pieces) with a golden crust, loaded with a delicious blend of melted cheese

38 /half pan



Pan Pizza - Pepperoni & Mozzarella Pizza

half sheet pan pizza (12 pieces) with juicy slices of spicy pepperoni and melted mozzarella cheese

38 /half pan

ASSORTED SANDWICH PLATTER

May include a variety of the following choices based on availability.

All sandwiches will be served on a dinner roll. GF available on request

Tomato & Mozzarella arugula, pistou, balsamic reduction

Montreal Smoked Meat dill pickle, mustard aioli

Chicken Salad celery, red onion, green onion, fresh herb aioli, mixed greens, white cheddar

Grilled Vegetable olive oil, mixed greens, tomato

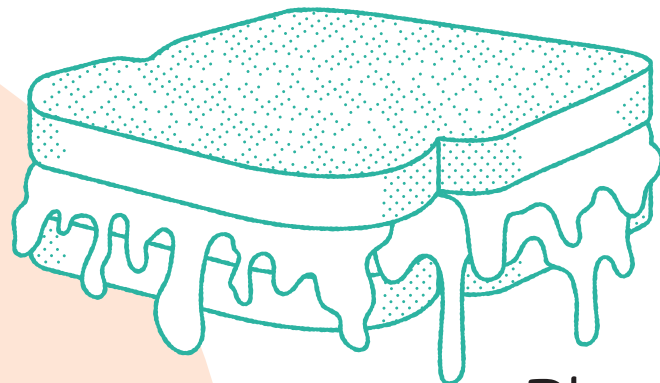
Tuna Salad celery, green onion, capers, fresh herb aioli, mixed greens

House-Made Smoked Ham mustard aioli, mixed greens, tomato, fresh herb aioli

15 /guest
Minimum 10
people

gluten friendly dairy free vegetarian contains nuts

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**COLD
BEVERAGES**

Grapefruit Bubly Sparkling Water	2
Blackberry Bubly Sparkling Water	2
Lime Bubly Sparkling Water	2
Blood Orange Flavoured San Pellegrino	2.75
Lemon Flavoured San Pellegrino	2.75
Bottled Water	1.50
Sparkling Water	2.75
Coke	3.50
Diet Coke	3.50
Pepsi	3.50
Diet Pepsi	3.50
Pure Leaf Iced Tea	4.75
Apple Juice	1.75

**HOT
BEVERAGES**

Coffee & Tea Service regular coffee, hot water, assorted tea, cream, sugar, disposable cups, lids, stir sticks (dairy alternatives available on request)	5.50 /guest Minimum 10 people
Decaffeinated Coffee	5.50 /guest Minimum 10 people
Coffee Refresh half carafe of coffee refill and hot water only (must have already purchased coffee service)	3.00 /guest

**ADDITIONAL
REQUIREMENTS**

Butter Pods	.25 /guest
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