



Welcome

ABOUT US

Discover Calgary's culinary secret

Blue Flame Kitchen has empowered Albertans with unforgettable meals since 1929. We take great pride in providing our customers with exquisite cuisine and stellar service. Whether you're hosting a corporate event, holiday party or intimate celebration, we offer a selection of delectable dishes sure to delight the senses and impress your guests at your event.

OUR CULINARY MENU

Made with fresh, local ingredients

From gourmet dishes to comfort food, we source locally to serve the best Alberta has to offer. No fillers. Only the freshest, finest ingredients from our gardens and local suppliers who share our commitment to quality.

MEET OUR CHEFS

Bringing tastes of the world to your table

Our talented Red Seal Chefs bring over 200 years of collective culinary experience. From Michelin-starred restaurants to world-renowned hotels, our chefs have earned their credentials in the most iconic destinations. Passionate about creating unique, authentic dining experiences, their inspiration comes to life in your dishes.





Holiday Reception Menu

HORS D'OEUVRES

Chilled

per dozen

Honey-Whipped Chèvre Crostini
with fig jam, fresh orange and dill

 38

Cherry Tomato and Bocconcini Skewer
with basil pistou and balsamic reduction

  38

Poached Shrimp and Shallot Jalapeño Slaw
with avocado aioli

  42

Chashu Pork Rilette
with green oil and red chili jelly

 38

Smoked Salmon Puff Pastry
with lemon dill cream cheese

40

Seared Tuna
with sesame, mango salsa and jalapeño aioli

  40

Tofu Crostini
with cucumber kimchi, nori togarashi and roasted sesame sauce

   42

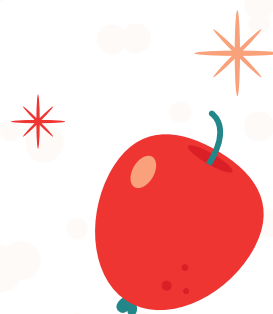


 gluten friendly  dairy free  vegetarian  contains nuts

Pricing subject to service charge of 20%, and GST. Prices are subject to change.






















Holiday Reception Menu



HORS D'OEUVRES

Hot

per dozen

Smashed Potato Bites with green goddess dressing and Maldon sea salt	  36
Chorizo Sausage Puff Pastry Roll with apricot chutney	 38
Hot Crispy Chicken Tenders tossed with sweet and spicy Korean sauce and sesame seeds	 38
Vegetarian Spring Rolls with carrot and sweet chili vinegar	  38
Bacon Wrapped Asiago Stuffed Dates with black pepper honey	 38
Prawn Gyoza with chili soy, toasted sesame and spring onion	 42
Caramelized Onion Tartlet with baked Brie and red wine poached pear	42
Bacon Wrapped Scallop with hot honey	  42
Beef Bulgogi Meatball with scallion and roasted sesame sauce	 38
Crispy Cajun Shrimp with sriracha aioli	 40
Roasted Pear Crostini with cranberry chutney and candied walnuts	   38
Pork Belly Skewers with red onion slaw and shoyu vinaigrette	 38
Truffle Arancini with mushroom duxelles and arugula	 40
Cauliflower Bite with lemon gochujang sauce	  40
Sage and Prosciutto Puff Pastry Pinwheels with gruyère, cornichons and mustard aioli	40

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Non-Chef Attended Stations

DIM SUM STATION

- per guest
- 6 kinds per order
- minimum order 15 people
- served with soy sauce and chili oil

Spring Roll:
fried spring roll

 18

Shrimp Purse:
fried shrimp purse

Shrimp & Pork Shao Mai:
steamed dumpling filled with pork and shrimp

Pork BBQ Bao:
steamed pork BBQ bao

Har Gow:
steamed prawn dumpling

Chicken Vegetable Dumpling:
fried chicken vegetable dumpling

SUSHI STATION

- per guest
- minimum order 12 people
- served with soy sauce, pickled ginger and wasabi

Standard Option

 20

Dynamite Roll, California Roll, Spicy Salmon Roll, Spicy Tuna Roll, Yam Roll and Veggie Maki Roll

Deluxe Option

 25

Salmon Nigiri, Shrimp Nigiri, Dynamite, Veggie Maki Roll, Rainbow Roll and Signature Roll

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Non-Chef Attended Stations



TACO STATION

- per guest
- minimum order 15 people
- choose 1 protein

Ranchero Chicken Tacos

  16

smoked tomato braised grilled chicken thigh
flour and corn taco shells, cabbage slaw, sliced lettuce,
nacho cheese, jalapeño, cilantro sour cream and pico
de gallo

Pork Carnitas Tacos

  16

maple-glazed shredded pork carnitas
flour and corn taco shells, cabbage slaw, sliced lettuce,
nacho cheese, jalapeño, cilantro sour cream and charred
pineapple cilantro salsa

SLIDER STATION

- per guest
- minimum order 15 people

24-hour marinated chimichurri flank steak,
slider bun, cabbage coleslaw, dill pickles and
herb mayonnaise

  18

NACHO STATION

- per guest
- minimum order 15 people

tortilla chips, nacho cheese sauce, seasoned
ground beef, pickled jalapeño, guacamole, sour
cream and salsa

 16

FONDUE STATION

- per guest
- minimum order 15 people

Emmental, Gruyère, Appenzeller, Landjäger
sausage, Bündnerfleisch, sourdough bread,
cornichons, cauliflower, mini potatoes and
red pepper

 18

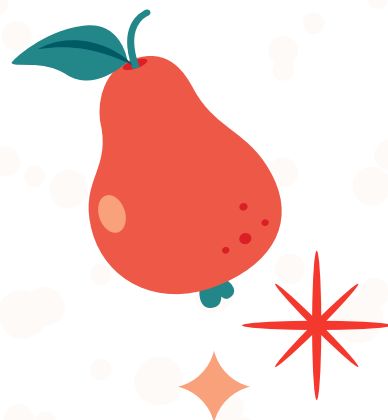


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Holiday Reception Menu



RECEPTION ENHANCEMENTS

per guest

House-Fried Potato Chips
with chipotle aioli

5

Chef-Selected Fine Cheese Board
with citrus marinated olives, grapes, dried fruit, baguette and assorted crackers

16

Charcuterie Board
with house-made rillettes, sliced imported salami, marinated grilled vegetables, pickles, grainy mustard and toasted baguette

16

Fresh Garden Vegetable Platter
with roasted red pepper hummus and fried pita chips

14

Mediterranean Platter
with hummus, tzatziki, roasted garlic dip, pita chips, cherry tomato, cucumber, red pepper, olives and feta cheese

16

CHEF-ATTENDED STATIONS

per guest

Chili Lime & Tequila Sautéed Prawns
with creamy sweet corn polenta, cherry tomato and pickled jalapeño salad

20

Pan-Seared Gnocchi
with sun-dried tomato, kale and toasted almonds

20

Creamy Cacio e Pepe
served from a Gran Moravia wheel with fresh parsley and cracked black pepper

24

Ceviche Bar
with orange and red onion marinated scallop, cherry tomato and parsley shrimp, lime juice and parsley snapper, lime juice and jalapeño poached octopus, popcorn, crackers and lemon cilantro dressing

24

CARVING BOARD

All options are gluten friendly without rolls, rye and waffles

per guest

Rosemary Dijon Crusted Alberta Beef Striploin
with caramelized onions, horseradish, and dinner rolls

24

Garlic Thyme Roasted Pork Loin
with fennel apple slaw, grainy mustard, and dinner rolls

22

Montreal Smoked Meat
with sauerkraut, garlic, dill, pickles, grainy mustard and house-made rye

22

Roasted Brined Turkey Breast
with orange cranberry chutney, dinner rolls and turkey gravy

20

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Holiday Reception Menu



DESSERT

per dozen

Mini Pavlovas

light meringue shells, non-dairy cream, fruit and citrus drizzle

   36

Lemongrass Crème Brûlées

classic custard dessert infused with lemongrass and burnt crust

 36

Fruit Tartelettes

shortcrust shell filled with custard and topped with seasonal fruit

  38

Lemon Tartelettes

shortcrust shell filled with lemon custard and topped with charred meringue

 36

Flourless Chocolate Almond Cake

decadent chocolate cake made from ground almonds and topped with ganache

   38

Raspberry Macarons

almond and meringue cookie filled with raspberry marmalade

    35

Milk Chocolate Lollipops

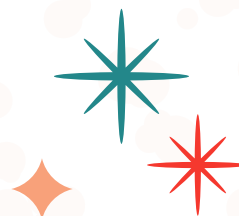
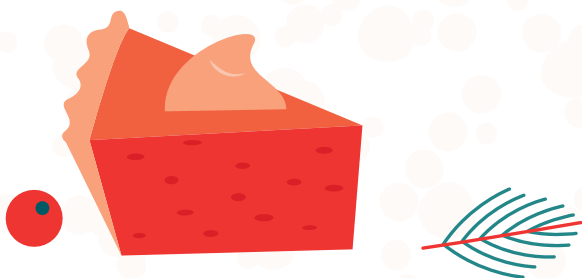
classic chocolate truffle held on a stick

  36

Raspberry Roulade

light chiffon sponge roll filled with raspberry cream

 36



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Late Night Snacks



per guest

House-Fried Potato Chips

with chipotle aioli

   5

Salted Butter & White Cheddar Popcorn

  5

House-Made Warm Salted Pretzels

with nacho cheese and honey mustard dips

 6

Tater Tot Poutine Bar

fresh cheese curds, pickled jalapeño peppers, caramelized onion
bacon jam and savoury chicken gravy

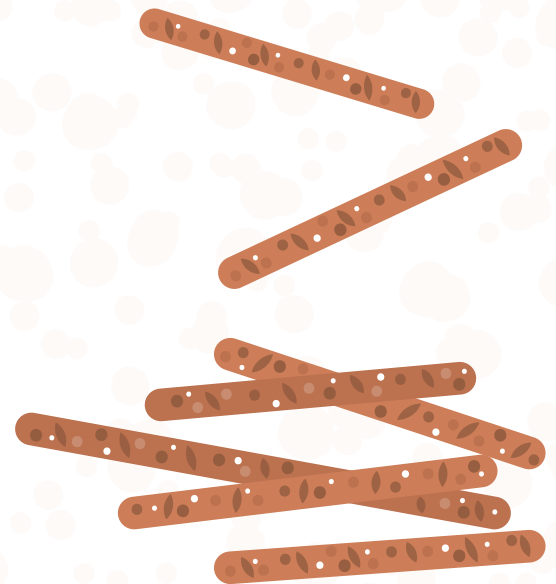
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serves 6

Pizza

cheese pan pizza or pepperoni pan pizza

42



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Holiday Buffet Menu



HOLIDAY BUFFET

85 /guest

Fresh-Baked Bread Basket
with salted butter



Winter Green Salad
with pears, toasted walnuts, crumbled blue cheese, pickled red onion and maple citrus dressing



Roasted Beet Salad
with arugula, orange, shaved fennel and savoury balsamic dressing



Sage Brioche Stuffing

Brown Butter Mashed Potatoes



Roasted Brussel Sprouts & Parsnips
with coarse mustard, white balsamic glaze, sundried cranberries and fresh herbs



Maple Glazed Ham



Oven-Roasted Turkey Breast



Turkey Leg Confit



Orange Cranberry Sauce



Old-Fashioned Gravy

Grainy Mustard



**Holiday Enhancement:
Prime Rib**

Desserts:

Warm Gingerbread Cake
with vanilla bourbon anglaise & spiced cream cheese



White Chocolate Cranberry Mousse Cups
with a tart cranberry compote

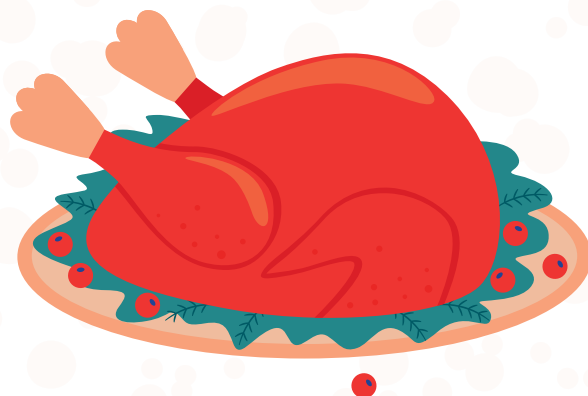


Optional Upgrade:

40/dozen

Chocolate Almond Mousse Cake
with a gluten free almond sponge cake

25 /guest

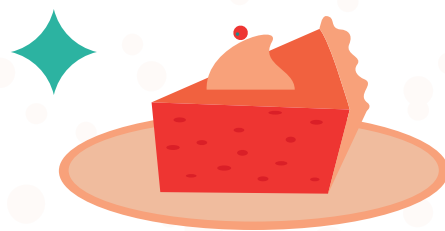


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Holiday Plated Dinner

3 course 75 /guest 4 course 85 /guest



STARTER

Celery Root Puree

with apple syrup, chives and sourdough croutons



Roasted Beet Salad

with arugula, orange, shaved fennel and savoury balsamic dressing



ENTRÉE

Oven-Roasted Turkey Breast and Confit Turkey Leg

with glazed beets, sage stuffing, brown butter mashed potatoes and old-fashioned gravy

Carved Roast Beef Striploin

with glazed root vegetables, brown butter mashed potatoes, crispy onions and red wine demi

Wild Mushroom Risotto

with mascarpone, Gran Moravia cheese and fresh parsley



DESSERT

Warm Gingerbread Cake

with vanilla bourbon anglaise & spiced cream cheese



White Chocolate Cranberry Mousse Cups

with a tart cranberry compote



Optional Upgrade:

Chocolate Almond Mousse Cake

with a gluten free almond sponge cake

40/dozen



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Event organizer to choose same starter, entrée and dessert for each guest.

Host Bar

HOUSE WINE	Pinot Grigio	9 /5 oz
	Cabernet Sauvignon	9 /5 oz

STANDARD WINES	La Gioiosa Prosecco	45 /bottle
	Loosen Riesling	54 /bottle
	Villa Maria Private Bin Sauvignon Blanc	54 /bottle
	Gray Monk Latitude 50 Red	54 /bottle
	Honoro Vera Garnacha	54 /bottle

PREMIUM WINES	Dirty Laundry Hush White	64 /bottle
	Jaboulet Cotes Du Rhone 45 White	64 /bottle
	Blasted Church Hatfields Fuse	70 /bottle
	Murviedro Gran Reserva	64 /bottle
	Laventura Lanave Tinto	64 /bottle
	Gray Monk Odyssey Merlot	80 /bottle

WELL HIGHBALL	Captain Morgan Dark	11 /oz
	Captain Morgan White	11 /oz
	Canadian Club	11 /oz
	Smirnoff Vodka	11 /oz
	Tanqueray Gin	11 /oz

PREMIUM HIGHBALL & SCOTCH	Flor De Cana Black Label 5 Yr	12.50 /oz
	Flor De Cana Extra Dry 4 Yr	12.50 /oz
	Crown Royal	12.50 /oz
	Skyy Vodka	12.50 /oz
	Bombay Sapphire Gin	12.50 /oz
	Chivas Regal 12 Yr	13 /oz

BEER	Village Blonde	9 /355mL
	Big Rock Grasshopper	9 /355mL
	Vezpa Italian Pilsner	10 /473mL
	Stella Artois	10 /330mL
	Corona	10 /330mL
	Partake Non-Alcoholic Beer	7 /355mL

SELTZERS & CIDERS	Assorted Trulys	10 /355 mL
	Village Cider	12 /473 mL

NON-ALCOHOLIC	Assorted Non-Alcoholic Beverages	2.50-3.50
	Coffee & Assorted Teas	5.50 /guest



Bartender sales must reach \$500 per bartender (excluding table wine, service charges, and GST) for the duration of the event. If this is not met, an additional \$50 per hour, per bartender fee will apply.



Card Bar

HOUSE WINE

Pinot Grigio	10 /5 oz
Cabernet Sauvignon	10 /5 oz

STANDARD WINES

La Gioiosa Prosecco	47 /bottle
Loosen Riesling	57 /bottle
Villa Maria Private Bin Sauvignon Blanc	57 /bottle
Gray Monk Latitude 50 Red	57 /bottle
Honoro Vera Garnacha	57 /bottle

PREMIUM WINES

Dirty Laundry Hush White	67 /bottle
Jaboulet Cotes Du Rhone 45 White	67 /bottle
Blasted Church Hatfields Fuse	73 /bottle
Murviedro Gran Reserva	67 /bottle
Laventura Lanave Tinto	67 /bottle
Gray Monk Odyssey Merlot	84 /bottle

WELL HIGHBALL

Captain Morgan Dark	11.50 /oz
Captain Morgan White	11.50 /oz
Canadian Club	11.50 /oz
Smirnoff Vodka	11.50 /oz
Tanqueray Gin	11.50 /oz

PREMIUM HIGHBALL & SCOTCH

Flor De Cana Black Label 5 Yr	13 /oz
Flor De Cana Extra Dry 4 Yr	13 /oz
Crown Royal	13 /oz
Skyy Vodka	13 /oz
Bombay Sapphire Gin	13 /oz
Chivas Regal 12 Yr	13.50 /oz

BEER

Village Blonde	10 /355mL
Big Rock Grasshopper	10 /355mL
Vezpa Italian Pilsner	11 /473mL
Stella Artois	11 /330mL
Corona	11 /330mL
Partake Non-Alcoholic Beer	7.50 /355mL

SELTZERS & CIDERS

Assorted Trulys	11 /355 mL
Village Cider	13 /473 mL

NON-ALCOHOLIC

Assorted Non-Alcoholic Beverages	2.50-3.50
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