

ABOUT US

Discover Calgary's culinary secret

Blue Flame Kitchen has empowered Albertans with finer 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.

OUR CULINARY MENU

Made with fresh, local ingredients

From high-end gourmet cuisine to comfort food, we use locally sourced produce to serve up course after course of 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.

Hors D'oeuvres

CHILLED

• per dozen

Chashu Pork Rilette with green oil and red chili jelly	38
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
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

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 & spicy Korean sauce and sesame seed	38
Vegetarian Spring Rolls with carrot and sweet chili vinegar	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
Bacon Wrapped Asiago Stuffed Dates with black pepper honey	38
Crispy Cajun Shrimp with sriracha aioli	40
Roasted Pear Crostini with cranberry chutney and candied walnut	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 gruyere, cornichons and mustard aioli	40



🌾 gluten friendly
 🥛 dairy free
 🌿 vegetarian
 🥜 contains nuts

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

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 Roll, Veggie Maki Roll, Rainbow Roll and Signature Roll

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 shell, 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 shell, 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

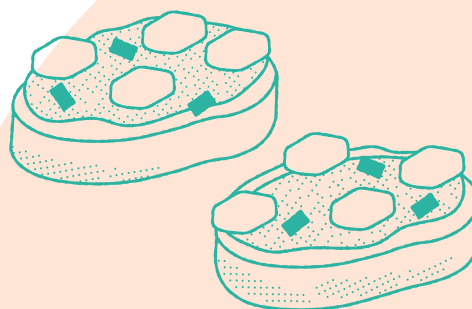
- per guest
- minimum order 15 people

- tortilla chip, nacho cheese sauce, seasoned ground beef, pickled jalapeño, guacamole, sour cream and salsa 16

FONDUE STATION

- per guest
- minimum order 15 people

- Emmenthal, Gruyere, Appenzeller, Landjäger sausage, Bündnerfleisch, sourdough bread, cornichons, cauliflower, mini potatoes and red pepper 18



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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 rilette, 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 chip, 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 almond	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 jalapeno poached octopus, popcorn, crackers and lemon cilantro dressing	24

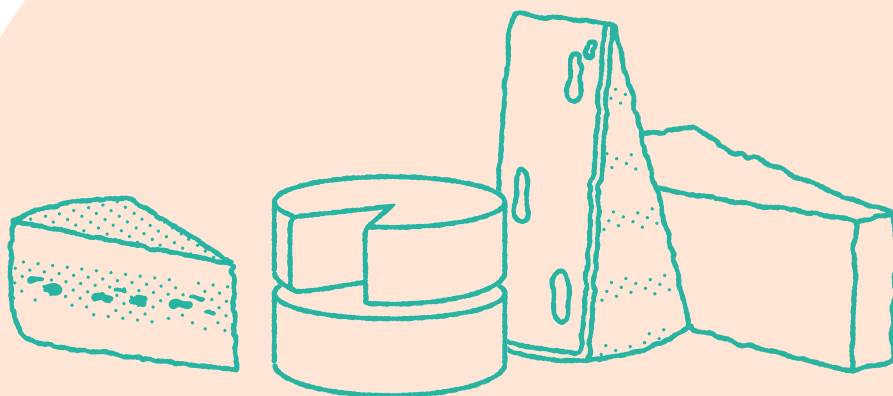
CARVING BOARD

• per guest
• gluten friendly without rolls, rye and waffles

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 and sage stuffing waffles	20

Reception

Reception Enhancers










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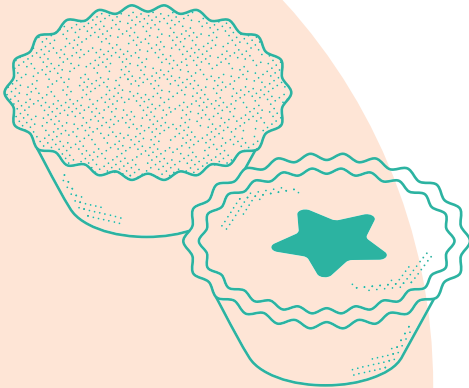
DESSERTS

• per dozen

Mini Pavlova light meringue shells, non-dairy cream, fruit and citrus drizzle	   36
Lemongrass Crème Brûlée 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

Reception

Desserts



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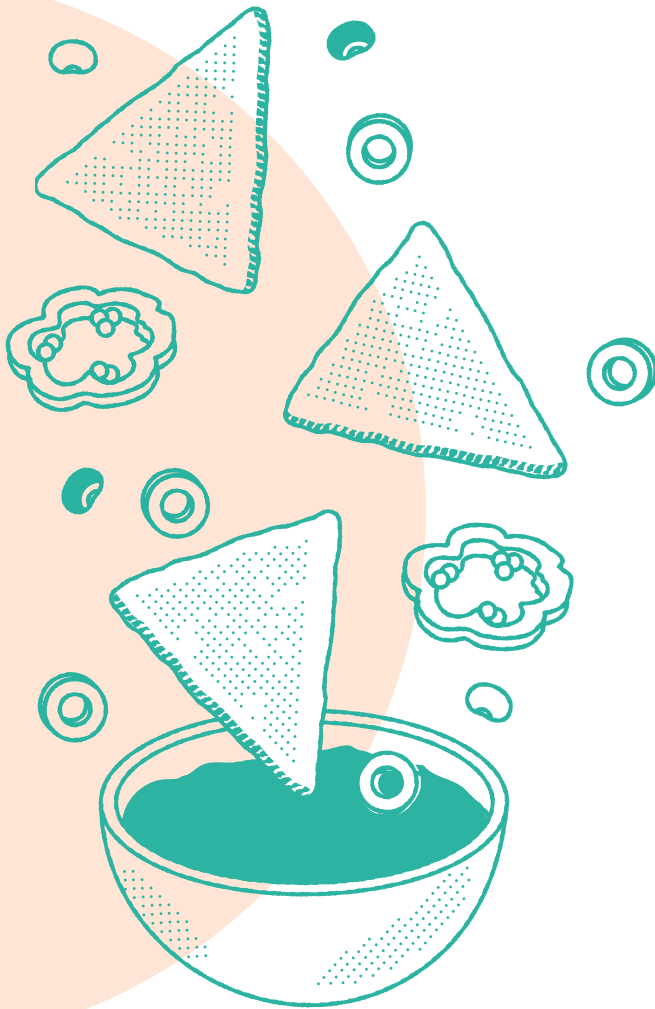
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• per guest

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
Pizza Night cheese pan pizza or pepperoni pan pizza	7
Tater Tot Poutine Bar fresh cheese curds, pickled jalapeño peppers, caramelized onion bacon jam and savoury chicken gravy	15

Reception

Late Night Snacks



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ITALIAN FEAST

70 /guest

Slow-Cooked Beef Bolognese Baked Lasagna

Herb-Marinated Chicken Caponata

Tuscan Focaccia

Kale Caesar Salad

with garlic herb croutons, oven-dried tomatoes and parmesan vinaigrette

Roasted Zucchini and Mushrooms

with lemon parsley butter



Dessert:

Tiramisu

light mascarpone mousse layered with lady fingers soaked in espresso and Sambuca



Hazelnut Budino

hazelnut custard and caramelized banana



TACO FIESTA

70 /guest

Chipotle Rubbed Slow-Cooked Pork Carnitas

Smoked Tomato Braised Grilled Chicken Thighs

Red Cabbage Coleslaw

with pickled red onion and chili lime vinaigrette

Warm Flour and Corn Tortillas

Roasted Corn and Chili Seasoned Long Grain Rice

Topping: pico de gallo, guacamole, shredded white cheddar, sour cream and fresh cilantro



Dessert:

Tres Leches Flan

traditional Latin American cake soaked in a mixture of 3 kinds of milk with fresh fruits and custard



Burnt Basque Cheesecake

crustless creamy cheesecake with a rich caramelized flavour and berries



TASTE OF KOREA

70 /guest

Grilled Beef Bulgogi

Chicken Adobo

Hong Kong Style Smashed Cucumber Salad

with mixed greens and chili soy vinaigrette

Calrose Rice

Stir-Fried Glass Noodle

with sauteed onion, kale, button mushroom, carrot, sesame oil and soy sauce

Chili Sautéed Baby Bok Choy

with kale and sweet peas



Dessert:

Mango and Passion Fruit Roulade

mango and passion fruit mousse rolled in a vanilla chiffon sponge



Fresh Fruit Tartelette

shortcrust shell filled with custard and topped with seasonal fruit

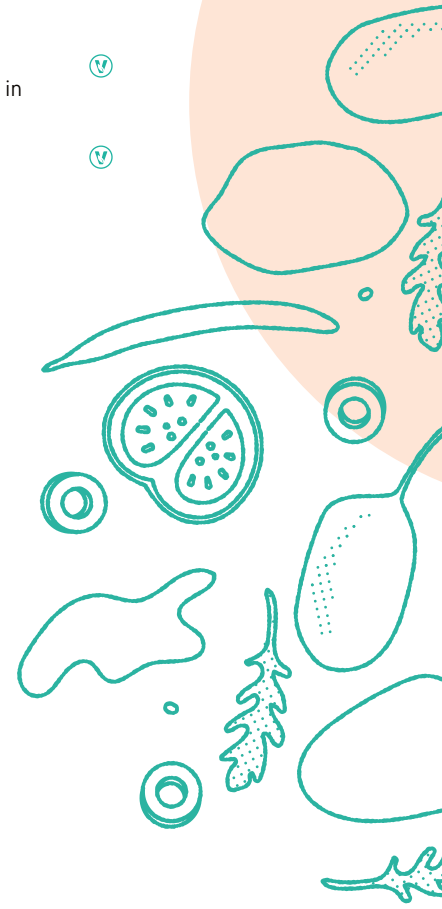


Dinner

Buffets

gluten friendly dairy free vegetarian contains nuts

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MEDITERRANEAN DELIGHTS

70 /guest

Greek Beef Stew
with tomato sauce

Souvlaki Greek Seasoned Chicken Skewers

Greek Salad
with red wine dressing, cherry tomato, cucumber, feta cheese, black olive and crispy chickpea

Grilled Vegetables
with red pepper, red onion, eggplant and zucchini

Roasted Lemon Potato
with garlic butter and parsley

Pita Wedges and House-Made Dipping Sauce
house-made tzatziki, red pepper hummus and roasted garlic dipping sauce

Dessert:

Baklava
layered phyllo pastry with walnuts, pistachios and spiced honey syrup

Moroccan Rice Pudding
chilled arborio rice pudding and orange blossom water



Dinner

Buffets

LAND & SEA

80 /guest

Braised Alberta Beef Short Rib
with caramelized onion and red wine jus

Salmon Fillet
with romesco sauce and lemon

Roasted Beet and Pear Salad
with arugula, toasted pistachios and confit shallot vinaigrette

Kale Caesar Salad
with tomatoes, bacon bits, Parmesan cheese and white wine dressing

Honey Lemon Roasted Brussels Sprouts

Smashed Potatoes
with green goddess dressing



Dessert:

Lemon Tartelette
shortcrust shell filled with lemon custard and charred meringue topping

Apple Crisp
sliced apples with frangipane and oatmeal streusel



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Eventsandcatering@ATCOBlueFlameKitchen.com

BlueFlameKitchen.com

Blue Flame
KITCHEN™



APPETIZERS

• per guest

Smoked Crab Croquette
with pickled pepper, celery slaw
and charred green onion remoulade

 20

Butter-Seared Scallop
with celeriac purée, smashed sweet
peas and double smoked bacon

 23

Puffed Tapioca Fried Shrimp
with pickled onion and sweet chili
sauce

 23

Scotch Quail Eggs
with crispy noodle and horseradish
cream fraiche

23

SOUPS

• per guest

**Wild Mushroom and Leek
Chowder**

with garlic herb croutons

 15

Roasted Cauliflower Purée
with apricot, crispy chickpea and
spinach oil

  15

**Cinnamon Spiced Sweet
Potato Soup**

with maple croutons and
roasted walnut
 15

Ginger Squash and Pear Soup
with red wine poached pear
and parsnip chip

  15

SALADS

• per guest

Pickled Beet Carpaccio
with candied pecans, honey yogurt
pearls and herb frisée salad

  15

Baby Gem Salad
with crispy pork belly, marinated
anchovy, herb croutons and
parmesan vinaigrette

15

**Citrus Compressed Melon
and Arugula Salad**
with shaved mortadella, toasted
pistachios and sherry vinaigrette

  15

**Heirloom Tomato Panzanella
Salad**
with fresh grapes, crispy prosciutto,
toasted brioche and confit shallot
vinaigrette

 15

ENTRÉES

• per guest

Moroccan Risotto
with roasted yam, spinach, crispy
mushroom and walnut

   45

Roasted Chicken Supreme
with butternut squash ratatouille
and garlic sautéed kale

 45

Pan-Seared Cod
with coconut cream sauce, barley
risotto, roasted carrot and grilled
broccolini

 52

Pan-Seared Steelhead Trout
with roasted pepper purée and
fennel orange slaw

 42

Red Wine Braised Beef Short Rib
with crispy potato pavé, charred
broccolini and caramelized onion
demi

 52

**Herb-Crusted New Zealand
Lamb Rack**
with creamy parmesan polenta,
Brussels sprout leaves and oven-
roasted cherry tomato relish

 56

DESSERTS

• per guest

Greek Yogurt Panna Cotta
fresh pears poached in red wine
and vanilla panna cotta

  16

Berries and Cream
vanilla bean cremeux, berries,
strawberry gel and tuile

 18

Pavlova
meringue, non-dairy cream, berries
and citrus drizzle

   16

Triple Threat Chocolate
brownie, milk chocolate mousse
and raspberry truffle

 18

French Apple Tart
flaky pastry, almond cream, tart
apples and vanilla sauce

  16

Lemon Olive Oil Cake
coconut macaroon and lemon
sorbet

  14

Event Organizer to choose same appetizer/soup/salad/entrée/dessert for each guest.

Choice Menu is available, up to a maximum of three protein options. Additional charges apply when offering a choice menu. Please inquire.

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HOUSE WINE	Pinot Grigio	9 /5 oz
	Cabernet Sauvignon	9 /5 oz
STANDARD WINE	La Gioiosa Prosecco	45 /bottle
	Ambroisie Vouvray	54 /bottle
	Villa Maria Private Bin Sauvignon Blanc	54 /bottle
	Gray Monk Latitude 50 Red	54 /bottle
	Honoro Vera Garnacha	54 /bottle
PREMIUM WINE	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	12.50 /oz
	Chivas Regal 12 Yr	13 /oz
BEER	Village Blonde	9 /355ml
	Big Rock Grasshopper	9 /355ml
	Vezpa Italian Pilsner	10 /355ml
	Stella Artois	10 /330ml
	Corona	10 /330ml
	Partake Non-Alcoholic Beer	7 /355ml
SELTZER & CIDER	Assorted Trulys	10 /355ml
	Village Cider	12 /473ml
NON-ALCOHOLIC	Assorted Non-Alcoholic Beverages	2.50 - 3.50 each
	Coffee & Assorted Teas	5 /per person



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.
Pricing subject to GST. Prices are subject to change.

HOUSE WINE	Pinot Grigio	10 /5 oz
	Cabernet Sauvignon	10 /5 oz
STANDARD WINE	La Gioiosa Prosecco	47 /bottle
	Ambroisie Vouvray	57 /bottle
	Villa Maria Private Bin Sauvignon Blanc	57 /bottle
	Gray Monk Latitude 50 Red	57 /bottle
	Honoro Vera Garnacha	57 /bottle
PREMIUM WINE	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 /355ml
	Stella Artois	11 /330ml
	Corona	11 /330ml
	Partake Non-Alcoholic Beer	7.50 /355ml
	SELTZER & CIDER	Assorted Trulys
Village Cider		13 /473ml
NON-ALCOHOLIC	Assorted Non-Alcoholic Beverages	2.50 - 3.50 each

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