



EURO  
CATERING

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CLASSIC

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CONTINENTAL

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CUISINE

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BOOKINGS

CALL US AT

403.226.6672

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### German

Leek and Potato Soup with Chives  
Beef Rouladen with Bavarian Dumplings and Simmered Red Cabbage  
Authentic Black Forest Torte  
Freshly baked Cocktail Buns with Butter Rosettes

### German Lite

Tomato Wedges and diced Onion, with Wine Vinaigrette  
Jagerschnitzel with Pan-seared Spatzle and Parsley Carrots  
Austrian Apple Strudel with Vanilla Sauce

### French

Butter Leaf Lettuce with Cream Dressing  
Filet of Beef Bourguignon with Herb Roasted Potatoes  
Dark Chocolate Mousse  
Freshly baked Cocktail Buns with Butter Rosettes

### Italian

Caprese Salad  
Chicken Parmesan with Marinara Sauce  
Parmesan Smashed Potatoes and Mixed Seasonal Vegetables  
Classic Tiramisu

### Canadian

Tossed Garden Salad with Creamy Herb Dressing  
Maple Glazed Salmon Fillet  
Lemon Rice Pilaf and Steamed Sugar Snap Peas  
Warm Blueberry Crisp with Vanilla Ice Cream  
Freshly baked Cocktail Buns with Butter Rosettes

### Oktoberfest

Thuringer Bratwurst and Weisswurst with Imported German Mustards  
Warm German Potato Salad  
Bavarian Sauerkraut  
German Apple Cake

### Backyard BBQ

Beef on a Bun  
Baked Beans  
Coleslaw  
Ham and Cheese Macaroni Salad  
Creamy Potato Salad  
Dark Triple Chocolate Brownies

### Summer Garden Wedding

Appetizers  
Chilled Sweet Kirsch Soup  
Baby Greens with Champagne Vinaigrette  
Crisp Breaded Chicken Breast with Wine Simmered Peaches  
Trio of Parsley Baby Potatoes  
Honey Glazed Carrots  
Savory Haricots Verts  
Freshly baked Cocktail Buns with Butter Rosettes  
Wedding Cake

### Elegant and Intimate

Creamy Maple Butternut Bisque  
Spinach Salad with Strawberries  
Beef Wellington  
Oven Roasted Baby Potatoes  
Mixed Vegetable Sauté  
English Berry Trifle  
Freshly baked Cocktail Buns with Butter Rosettes

### Afternoon Delights

German Cheesecake  
Bienenstich  
Austrian Sachertorte  
Fruit Flan  
Chantilly Cream  
Freshly brewed fine European Coffee

### Cocktail Hors d'Oeuvres

European Cheese Board with Fresh Fruit Garnish  
Antipasti Platter  
Hot Spinach and Artichoke Dip  
White Bean and Roasted Red Pepper Spread  
Salmon Mousse  
Windsor Tortilla Towers  
Kissing Shrimp Skewers  
Spinach Ricotta Phyllo Triangles  
Mini Beef Empanadas  
Dark Chocolate Dipped Strawberries