



Fall  
into Winter  
Menu

This season is full of heart-warming,  
traditional flavours to help you celebrate  
and make any occasion special. Enjoy!



*J'Val Shuster*

FOUNDER AND PROPRIETOR







# Inspired Catering

Fall in love with our new menu full of cozy hors d'oeuvres, hearty salads, delicious entrées, and decadent desserts.

We want to warm your memories this season with a sense of home, family and friends.

As always, we ensure our ingredients are locally-grown and our meats are consciously selected to bring you the best of the bounty around us.

We adore being part of memorable experiences. Life is worth celebrating and we are here to help you!

## PRICING

- All hors d'oeuvres are priced per piece and sold in a minimum quantity of two dozen.
- All other menu items (unless noted) are priced at time of your event/catering inquiry.

## DIETARY

- GF* Gluten Free
- DF* Dairy Free
- V* Vegetarian
- VG* Vegan
- S* Contains Sesame

Manuel Castro, Head Chef



COLD & FRESH HORS D'OEUVRES	04
HOT & COZY HORS D'OEUVRES	05
STATIONARY PLATTERS	06
STATIONARY NOSH	07
SALADS, SIDES & MAINS	09
DESSERTS	10
FOOD BARS & LATE NIGHT OPTIONS	11





## Cold & Fresh

### PARMESAN CANNOLI WITH BOURSIN MOUSSE *(gf/v)*

A beloved small bite that you are guaranteed to devour.  
An addictive combination of crispy and creamy cheeses. **\$3**

### CARROT LOX ON MINI BLINI WITH DILLED CRÈME FRAICHE AND BEET 'CAVIAR' *(v)*

A vegetarian twist on a classic hors d'oeuvre. Vegan 'salmon'  
is made with roasted and cured Alberta-grown carrots  
and a beet caviar. **\$3.5**

### ROASTED BEET AND WHITE BEAN HUMMUS ON BELGIAN ENDIVE *(gf/vg)*

Velvety and rich with a fresh crunch and pink sparkle. **\$3**

### CREAMY CRAB SALAD ON VIOLET POTATO GAUFRETTE *(gf)*

Rich and satisfying with a stunning potato chip. **\$3.25**

### APPLEWOOD CHEDDAR GRAPES *(gf/v)*

A sweet and fresh grape wrapped in whipped cheese  
and rolled in crunchy almonds. **\$3**

### SALMON MOSAIC WITH WASABI AIOLI ON A PORCELAIN SPOON *(gf/df)*

Gorgeous marinated and poached salmon that is as beautiful  
as it is delicious. **\$3.25**

### BEEF TARTARE ON TOAST POINT WITH CRISPY CAPERS *(df)*

The best Alberta beef taken to the next level.  
If you know, you know. **\$4.25**

### STUFFED FALAFEL BITES WITH OLIVES, CUCUMBER, AND TOMATO *(gf/vg)*

A crowd favourite and soon to be yours too. **\$3.25**

### PRAWN COCKTAIL WITH ROSE JELLY AND PICKLED RADISH *(gf/vg)*

Simple, gorgeous, and fresh. Everything an hors d'oeuvre  
should be.. **\$3.25**





## Hot & Cozy

### MINI YORKSHIRE PUDDINGS WITH ROAST BEEF AND HORSERADISH CREAM *(v)*

A well-known favourite for good reason. **\$4.25**

### TURKEY MEATBALLS WITH TANGY CRANBERRY KETCHUP *(gf/vg)*

All the flavours of the season in a scrumptious skewer. **\$3**

### WINTER POACHED PEAR AND STILTON FLATBREAD WITH BASIL PISTOURE *(v)*

Sweet fruit and sharp cheese were made for this flatbread. **\$3.25**

### ROASTED BUTTERNUT SQUASH ARANCINI WITH CRISPY SAGE *(gf/v)*

We dare you to only eat one of these savoury bites. **\$3.5**

### COCONUT LIME CHICKEN BROCHETTE WITH CARDAMOM AND GINGER *(gf/df)*

A juicy skewer that will keep you warm and smiling. **\$3.25**

### DOUBLE STUFFED BABY POTATOES WITH CRISPY BACON AND CHIVES *(gf/v)*

We won't have to offer these twice. Crispy potato filled with cheesy creamy potato. Need we say more? **\$3.25**

### CHICKS IN A BLANKET *(gf/v)*

Chicken apple sausage roll with smoked apple mustard. **\$3**

### PROSCIUTTO, BRUSSELS SPROUT AND FIG FLATBREAD

This is a go-to flatbread for the season and the best way to enjoy your greens. **\$3.25**

### CRISPY PANISSE WITH CREAMY MUSHROOM RAGOUT *(gf/v)*

Rich, creamy, and so delicious. **\$3**

### FULLY LOADED MINI CHEESEBURGER WITH ROASTED TOMATO AIOLI

A delicious and decadent slider. **\$4**





## Stationary Platters

### BAKED BRIE (v)

Wrapped in phyllo pastry with roasted garlic and sundried tomatoes. Served with baguette and rustic breads.

### BEEF TENDERLOIN

Create the ultimate ‘beef on a bun’. Alberta tenderloin, two dozen Parkerhouse rolls, grilled vegetables, fresh arugula, Devour lemon herb potato chips, white bean pate, Dijon aioli, and horseradish.

### CHARCUTERIE

A curated selection of European and locally cured meats, delicious pâté and sausages served with house-pickled vegetables, olives, Dijon aioli, tapenade and cornichons accompanied with rustic breads (all meats are gluten free).

### CHEESE BOARDS

Choose from three cheese or five cheese options. A chef’s selection of European, North American, and Canadian cheeses beautifully presented and served with fresh and dried fruit, seasonal jam, crackers and crisps (gluten free crackers always presented on the side). *Custom cheese requests available.*

### DESSERT

Indulge your sweet tooth with our 50-piece dessert platter including Devour Madeleines, mini pannacotta with peach compote, gluten free cherry-chocolate brownies and Pretty Sweet squares, macarons and stuffed cookies.

### FRUIT (gf/vg)

A colourful and fresh selection of sliced melons, berries and exotic fruit.

### GRILLED CHICKEN

A mouth-watering farm-inspired platter featuring tender chicken, roasted summer vegetables and rosemary garlic aioli with pillowy soft potato buns.

### POACHED SALMON

A full side of gorgeous salmon served with blanched crispy vegetables, cucumber spears, pickled red onions and pink radishes, artichoke hearts, lemon wedges and capers.

### TEA SANDWICHES

Sandwiches include egg salad, seafood salad, smoked turkey with cranberry aioli, and marinated cucumber with dill cream cheese served with sweet pickles and cornichons.

### VEGETABLE CRUDITÉS (gf/vg)

Vibrant and in-season fresh vegetables adding both colour and crunch to your table.

### VEGETARIAN TAPAS

A Mediterranean inspired selection of vegetarian and vegan items including Caprese skewers (gf/v), spanakopita (v), pita chips with seasonal dip (gf/v), fresh vegetable crudités with carrot cumin dip (gf/vg), dolmades (gf/vg), marinated olives, feta cheese and bruschetta with herbed flatbread.





## Stationary Nosh

Perfect for any gathering and all house-made; our chips, dips and popcorn options are always a hit – you could call them classics.

### HAND-CUT CHIPS

- Pita chips (*v*)
- Potato chips (*gf/v*)
- Tortilla strips (*gf*)

### DELICIOUS DIPS

- Carrot cumin (*gf/vg*)
- Beet and white bean hummus (*gf/v/contains sesame*)
- Creamy caramelized onion (*gf*)
- Roasted corn and poblano pepper (*gf*)

### POSH POPCORN

- Chile lime (*gf/vg*)
- Salted caramel (*gf*)
- Truffle pepper (*gf/vg*)







Where heartfelt  
embraces tradition.





# Salads, Sides & Mains

## SALADS

- Gem greens with caramelized apples, Sylvan Star Gouda, radicchio and pumpkin seed crunch with maple Dijon vinaigrette (gf/v)
- Leafy green farm salad with Nantes carrot curls, candy cane beets, fennel and pickled red onion with an orange vinaigrette (gf/vg)
- Roasted cauliflower and chickpea with figs, cranberries and flat leaf parsley with citrus vinaigrette (gf/v)
- Harvest quinoa with squash, tender greens, shallots and thyme with white balsamic herbed vinaigrette (gf/v)

## SIDES

- Caramelized rainbow carrots with ginger, orange and thyme (gf/df/v)
- Roasted Brussels sprouts with cranberries, apple and toasted pecans (gf/v)
- Winter squash with brown sugar and lemon (gf/v)
- Harvard beets (gf/v)
- Creamy garlic and rosemary mashed potatoes (gf/v)
- Potato pavé (gf/v)
- Harvest wild rice pilaf (gf/vg)
- Classic stuffing with chicken apple sausage, sage and brioche.

## MAINS

- Wine-braised beef short ribs with demi-glace and red cabbage (gf/df)
- AAA Beef tenderloin served with demi-glace and wild mushrooms (gf/df)
- Five spice chicken Supreme with roasted plum sauce (gf/df)\*
- Winter's Farm turkey – honey-brined and roasted white and dark meat served with cornbread stuffing, turkey gravy and cranberry orange sauce (gf)
- Chicken Supreme a la Cacciatore with pepper, onions, carrots, and olives in a rustic tomato sauce (gf/df)\*
- Seared salmon with miso brown butter (gf)
- Seared salmon with grainy Dijon mustard and maple glaze (gf)
- Lamb shank with traditional mint sauce (gf)

\*Chicken thighs also available

## VEGETARIAN & VEGAN MAINS

- Pumpkin cannelloni with creamy béchamel (v)
- Harvester's pie (v)
- Golden roasted cauliflower steaks with chimichuri sauce and Borlotti beans (gf/vg)
- Wild mushroom and lentil mushroom loaf with vegetable gravy and grilled cremini mushrooms (gf/vg)

*All dishes can be presented as a buffet, family-style or individually plated.*





# Desserts

Don't forget to tell your guests to save room for one of our seasonally-inspired desserts.

## THE GRAND FINALE

- Chocolate terrine with cherries, honeycomb and ginger (*gf/v*)
- Mini pannacotta with blueberry compote (*gf/v*)
- Espresso pots de crème with whipped cream and tuile (*gf/v*)
- Winter Pavlova with spiced meringue, wine poached fruit with vanilla whipped cream (*gf/v*)\*
- Gingerbread madeleines (*v*)
- Oatmeal and stone fruit cookie dipped in white chocolate (*v*)
- Rosemary shortbread (*v*)

\*Vegan option available







## Food Bars & Late Night Snacks

Food bars, action stations and late night offerings are always available – perfect for self-service and events that go into the wee hours.

### FOOD BARS

- Fiesta Taco Bar
- Burger or Slider Bar
- Shawarma Bar
- Candy Bar
- Dessert Bar

### ACTION STATIONS

- Martini Glass Salad Bar
- Braised Short Rib over Pommes Purée

### LATE NIGHT OFFERINGS

- Nacho Bar
- Pizza Station
- Pretzel Bar
- New York Hot Dog Stand
- Midnight Breakfast
- Top Your Own Doughnut

Jasmin Ohlhoff, Event Planner



### READY TO GET STARTED?

Please call or email us with any questions regarding this season's menu, to place your catering orders or to help plan your next big event.

[EVENTS@DEVOURCATERING.COM](mailto:EVENTS@DEVOURCATERING.COM)

403.242.0046







Thank you!



THERE WOULD BE NOTHING TO DEVOUR WITHOUT YOU

