

*Spring
into Summer
Menu*



Spring this year brings a warm surprise of fresh new colours and vibrant flavours. Enjoy!



J'Val Shuster

FOUNDER AND PROPRIETOR





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Inspired Catering

The richness and variety of colour continues to inspire our creations this spring and summer. Wonderful colours that lift our spirits and entice us to enjoy the warmth of the sun and the trees and flowers leafing up and blooming all around us.

The sight and smell of food whets our appetite. But we know that once you begin to taste and devour our food you will be entranced by the flavours and textures that we weave into everything we make. You will want more of our carefully crafted, colour inspired menu perfect for dinner parties, backyard barbecues, picnics or any other gathering that you've been longing to host.

The vibrant orange of our perfectly cured carrot 'lox'. Our tuna ceviche is a happy rainbow of bright pink, red, green, and yellow. Golden yellow sweet compressed pineapple pops with colour and flavour. The showstopper side this season is our Tian Provencal – a kaleidoscope pattern of perfectly layered vegetables.

Manuel Castro, Head Chef



COLD & FRESH HORS D'OEUVRES	04
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PRICING

- All hors d'oeuvres are priced per piece. For specific pricing and to see a custom proposal, please contact us.
- 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



Cold & Fresh

AHI TUNA CEVICHE *(gf/df)*

Citrus, chiles. \$4

BEEF CARPACCIO ON CROSTINI

Quick pickle and horseradish mustard. \$4.25

COMPRESSED PINEAPPLE SKEWER *(gf/v)*

Marinated feta and fresh mint. \$3.5

HERBED PARMESAN CANNOLI *(gf/v)*

Blueberry Boursin mousse. \$3

CARROT LOX ON MINI BLINI *(v)*

Crème fraîche and lemon dill 'caviar'. \$3.5

SMOKED BEET TARTARE *(gf/vg)*

Belgian endive with crispy capers. \$3

MINI FALAFEL GYRO *(v/*contains sesame)*

Fresh dill crème. \$3

STEELHEAD TROUT PÂTÉ

Vol au vent. \$3.5



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Hot & Cozy

CHICKEN AND WAFFLE BITES

Sweet chili. \$4

SHRIMP QUESADILLAS *(gf)*

Cilantro crème. \$3.5

CRISPY CORIANDER PAKORAS *(gf/vg)*

Coconut cream. \$3.5

BRIE AND BLACKBERRY FLATBREAD *(v)*

Basil pistou (v/*nut free). \$3.25

SHISH TAWOUK CHICKEN SKEWER *(gf)*

Tzaziki. \$3

BBQ JACKFRUIT TOSTADAS *(gf/vg)*

Carrot apple slaw. \$3.5

TEMPURA FISH AND YAM CHIP CONES *(gf/df)*

Wasabi tartar sauce. \$3.5

CRISPY BEEF BRESAOLA FLATBREAD

Sundried tomato and bocconcini \$3

BITE-SIZED BISON BURGER

Roasted tomato aioli and caramelized onion. \$4.5

FULLY-LOADED MINI VEGGIE BURGER *(v)*

BBQ aioli. \$4





Stationary Platters

SUMMER TRIO CHEESE BOARD

Featuring Pierre Robert, mango Stilton, and Comte cheese and served with fresh and dried fruit, fig orange jam, crackers and crisps (**gf crackers on the side*). **\$230**

Suggested for 20 guests and providing 2 oz/60 grams of cheese per guest plus accoutrements.

CHICKEN SHAWARMA PLATTER

A delicious Turkish-inspired platter featuring grilled chicken, turmeric rice, roasted summer vegetables, tzatziki, and hummus and served with mini flatbreads. **\$225**

Suggested for 20 guests and providing 2.5 oz/70 grams of chicken per guest plus accoutrements.

LOCAL AND IMPORTED CHEESE BOARD

A curated selection of 5 specialty cheeses served with fresh and dried fruit, fig orange jam, crackers and crisps (*gf crackers on the side*). **\$360**

Suggested for 30 guests and providing 2 oz/60 grams of cheese per guest plus accoutrements.

CHARCUTERIE BOARD

A curated selection of local and European 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*). **\$160**

Suggested for 20 guests and providing 1.5 oz/45 grams of charcuterie per guest plus accoutrements.

POACHED SALMON PLATTER

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. **\$290**

Suggested for 20 guests and providing 2oz/70 grams of salmon per guest plus accoutrements.

VEGETABLE CRUDITÉS BOARD

A beautifully presented seasonal selection of crisp vegetables (*gf/vg*). **\$60**



Stationary Platters

FRUIT AND MELON BOARD

A colourful selection of seasonal fresh fruit (gf/vg). **\$60**

VEGETABLE MEZZE PLATTER

Caprese skewers (gf/v), Spanakopita (v), Dolmades (gf/vg) served with marinated olives, feta cheese and bruschetta with herbed flatbread. **\$160**

Suggested for 20 guests and providing 5 bites per guest.

PEPPERED BEEF TENDERLOIN PLATTER

Thinly sliced and presented with horseradish, Dijon aioli, arugula and Parkerhouse rolls. Served with Devour potato chips, roasted vegetables, and roasted red pepper hummus (gf/v/*contains sesame). **\$380**

*Providing 24 delicious sandwiches with 2 oz/60 grams of tenderloin per sandwich plus accoutrements. (*please ask about gluten-free buns that can also be added as a side item).*

TEA SANDWICH PLATTER

A selection of finger sandwiches including egg salad, seafood salad, roast beef with horseradish aioli, and marinated cucumber with dill cream cheese served with sweet pickles and cornichons. **\$210**

Suggested for 15 guests and providing a total of 62 pieces per platter.

DESSERT PLATTER

A gorgeous assortment of 50 pieces of sweet treats. To include white chocolate citrus madeleines, mini pannacotta with peach compote (gf), cherry-chocolate brownies (gf) and Pretty Sweet squares, macarons (gf) and stuffed cookies. **\$160**





Stationary Nosh

Perfect for any gathering, our chips, dips and popcorn options could be called classics.

Please inquire as all are sold in various sizes and combinations.
\$2.5 – \$100

POSH POPCORN

- Chile lime (*gf/vg*)
- Salt and Vinegar (*gf/vg*)
- Salted caramel (*gf/v*)
- Truffle pepper (*gf/vg*)

HAND-CUT CHIPS

- Devour kettle chips
Mix of purple, sweet and Yukon gold potatoes (*gf/vg*)
- Spiced Pita chips (*v/vg*)
- Tortilla ribbons (*gf/vg*)

DELICIOUS DIPS

- Carrot cumin (*gf/vg*)
- Classic sour cream and chive dip (*gf/v*)
- Grilled pineapple salsa (*gf/vg*)
- Roasted red pepper hummus (*gf/vg*/*contains sesame)
- Sweet green pea dip with lemon, spinach and mint (*gf/vg*)



Bringing back some
seasonal favourites
and a few new
surprises.



Salads, Sides & Mains

SALADS \$6 - \$9.25

- Leafy green salad with garden carrots, pink radishes and tomatoes and a spiced shallot vinaigrette (gf/vg)
- Summer quinoa salad with grilled vegetables and tender greens and white balsamic herbed vinaigrette (gf/vg)
- Gem greens and field berries with creamy goat cheese and raspberry vinaigrette (gf/v)
- Mexican street corn salad with black beans and chipotle lime dressing (gf/v)
- Devour greens and grilled watermelon with feta, cucumber, pickled red onion and aged balsamic vinaigrette (gf/v)
- Grilled Caesar Salad with grilled wedges of Romaine drizzled with Caesar dressing and topped with crispy Prosciutto, shaved Parmesan and toasted panko (gf)
- Cider coleslaw (gf/vg)
- Potato salad with fresh dill and egg (gf/v)

SIDES \$4 - \$9

- Tian Provençal (gf/v)
- Mexican corn ribs with chili lime butter and queso fresco (gf/v)
- Summer vegetables off the grill with agave glaze (gf/vg)
- Charred green beans (gf/vg)
- Fingerling potatoes with fresh herbs and olive oil (gf/vg)
- Coconut lime rice (gf/vg)

MAINS \$17 - \$23

- Alberta Angus smoked beef brisket with Mama sauce (gf/df)
- Grilled Alberta beef tenderloin with chimichurri (gf/df)
- Flank steak roulade with sundried tomatoes, mushrooms, and gremolata sauce (gf).
- Caribbean chicken jerk chicken supreme with salsa and cilantro (gf/df)*
- Grilled chicken supreme with Summer bruschetta (gf/df)*
- Stuffed pork tenderloin with Korean sausage and kimchee (gf/df)
- Roasted salmon filet with Gochujang and brown sugar glaze (gf/df)
- Cedar-planked and grilled salmon with garlic, lemon and dill (gf/df)

*Chicken thighs also available

VEGAN MAINS \$12 - \$18

- King Oyster mushroom 'steak' with Teriyaki glaze and whipped tofu (gf/vg)
- Chiles rellenos with raja peppers, black beans and salsa (gf/v)
- Summer cauliflower cutlet (gf/vg)
- Summer polenta terrine with roasted vegetables and Parmesan (gf/v)

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.

Please inquire as all are sold in various sizes and combinations.
\$3 – \$8

THE GRAND FINALE

- Pavlova with lemon curd served with fresh fruit and coconut whipped cream (*gf/vg*)
- Chocolate espresso pots de crème (*gf*)
- Chocolate and cherry brownie (*gf/df/v*)
- White chocolate and citrus Madeleine
- Bumbleberry crumble (*gf/vg*)
- Oatmeal and stone fruit cookie (*v*)
- Peach pannacotta (*gf*)



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Food Bars & Late Night Snacks

Food bars and late night options are always available – perfect for self-service and events that go into the wee hours. Please inquire for more details about the variations and sizes available. Custom requests also possible.

FOOD BARS

- Burger or Slider Bar
- Fiesta Taco Bar
- Shawarma Bar
- Stampede Buffet

LATE NIGHT SNACKS

- Midnight Breakfast
- Nacho Bar
- New York Hot Dog Stand
- Pretzel Bar
- Pizza Station

SWEET FINISH

- Candy Bar
- Dessert Bar
- Sundae Bar
- Top Your Own Doughnut

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.

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Thank you!

THERE WOULD BE NOTHING TO DEVOUR WITHOUT YOU

