

Welcome

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 at your next event.

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.



CHILLED

• per dozen

Saint Agur Blue Cheese Puff Pastry with toasted hazelnuts crumb and cranberry jam	36
Honey-Whipped Chèvre Crostini with fig jam, fresh orange and dill	38
Sweet Pickled Melon Prosciutto Skewers with fresh mint and pecorino cheese	40
Cherry Tomato, Bocconcini Cheese with basil pistou and balsamic reduction	38
Sherry-Glazed Brie with red onion jam, sultana grape and rice crackers	38
Poached Shrimp and Shallot Jalapeño Slaw with avocado aioli	42
Caramelized Onion Gruyère Cheese Tartlet with apple salsa	42
Dressed Crab Roll with lemon harissa mayo and tarragon, on a house-made new england roll	48
Ahi Tuna Tartare with pickled ginger and fresh cucumber on a sesame cone	48

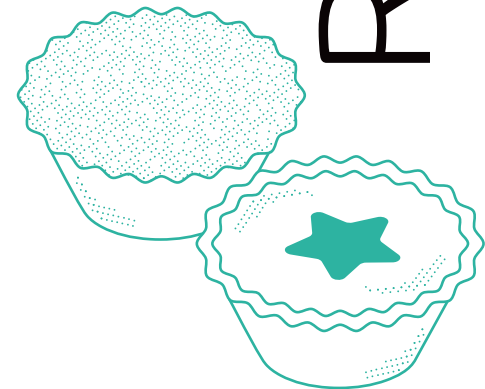
HOT

• per dozen

Smashed Potato Bites with green goddess dressing and maldon sea salt	36
Spinach Feta Cheese Puff Pastry Pinwheels with roasted tomato	36
Puff Pastry Chorizo Sausage Rolls with apricot chutney	38
Hot Crispy Chicken Tenders tossed with sweet and spicy korean sauce and sesame seed	38
Crispy Pork Belly with Korean ssamjang dipping sauce and pickled radish salad	38
Beef Bulgogi "Tacos" with sliced scallion, sweet pickled carrot and sesame aioli	38
Parmesan and Kimchi Arancini with confit garlic bechamel and crispy vermicelli	38
Prosciutto Wrapped Maple-Glazed Spiced Roasted Pears and Candied Walnut	38
Crispy Vegetarian Spring Rolls with carrot and sweet chili vinegar	38
Bacon Wrapped Asiago Stuffed Dates with black pepper honey	38
Steamed BBQ Pork Bao with fresh cilantro, sweet shoyu sauce and crunchy chili oil	40
Hong Kong Style Folding Wonton filled with shrimp, pork and scallion and chili soy sauce	40
Pan-Fried Rice Cake with toasted almond and lemon gochujang glaze	40

Hors D'oeuvres

Reception Menu



gluten friendly dairy free vegetarian contains nuts

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

HOT

* per dozen

- Prawn Gyoza** 42
with chili soy toasted sesame and spring onion
- Dakkochi Grilled Chicken Skewers** 42
with honey garlic glaze, chive and crispy shallot
- Ratatouille Bites** 42
with shaved parmesan cheese and crispy chickpea

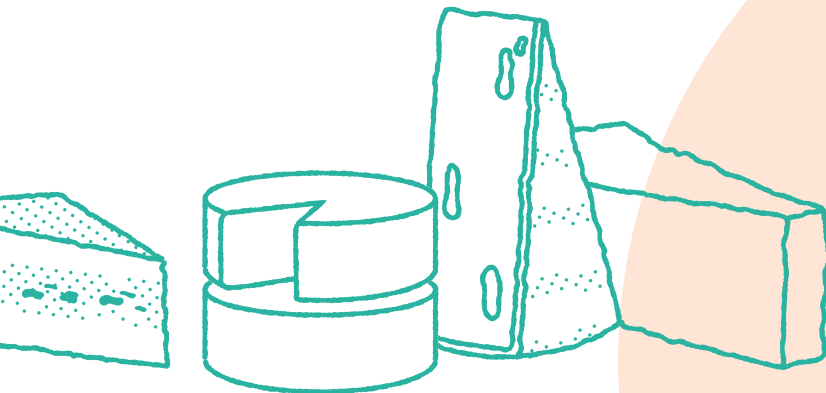
RECEPTION ENHANCEMENTS

* per guest

- House-Fried Potato Chips** 5
with chipotle aioli
- Chef Selected Fine Cheese Board** 16
with citrus marinated olives, grapes, dried fruit, roasted nuts, baguette and assorted crackers
- Charcuterie Board** 16
with house-made rilette, sliced imported salumi, marinated grilled vegetables, pickles, grainy mustard, toasted baguette and garlic focaccia
- Fresh Garden Vegetable Platter** 14
with roasted red pepper hummus and fried pita chips
- Poached Jumbo Shrimp Platter** 16
with fresh lemon, green onion remoulade sauce, cocktail sauce and parsley
- Mediterranean Platter** 16
with hummus, tzatziki, roasted garlic dip, pita chip, cherry tomato, cucumber, red pepper, olives and feta cheese

Hors D'oeuvres

Reception Menu



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CHEF-ATTENDED STATIONS

• per guest

- Chili Lime and Tequila Sautéed Prawns** 20
with creamy sweet corn polenta, cherry tomato and pickled jalapeño salad
- Pan Seared Gnocchi** 20
with sun-dried tomato, kale and toasted almond
- Creamy Cacio e Pepe** 24
served from a wheel of grana padano with fresh parsley and cracked black pepper
- Stir-Fry Beef Strip and Carrot, Broccoli, Onion, Green Onion, Cilantro** 22
with chow mein noodle and crunchy chili oil

CARVING BOARD

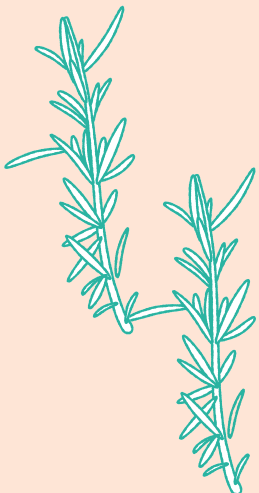
• gluten friendly without rolls, rye and waffles

- Rosemary Dijon Crusted Alberta Beef Striploin** 24
with caramelized onions, horseradish and dinner rolls
- Garlic Thyme Roasted Pork Loin** 22
with fennel apple slaw, grainy mustard and dinner rolls
- Montreal Smoked Meat** 22
with sauerkraut, garlic, dill, pickles, grainy mustard and house-made rye
- Roasted Brined Turkey Breast** 20
with orange cranberry chutney and sage stuffing waffles

DESSERTS

• per dozen

- Mini Pavlova** 36
light meringue shells, non-dairy cream, fruit and citrus drizzle
- Lemongrass Crème Brûlée** 36
classic custard dessert infused with lemongrass and burnt crust
- Fruit Tartelettes** 38
shortcrust shell filled with custard and topped with seasonal fruit
- Lemon Tartelettes** 36
shortcrust shell filled with lemon custard and topped with charred meringue
- Flourless Chocolate Almond Cake** 38
decadent chocolate cake made from ground almonds and topped with ganache
- Raspberry Macarons** 35
almond and meringue cookie filled with raspberry marmalade
- Milk Chocolate Lollipops** 36
classic chocolate truffle held on a stick
- Raspberry Roulade** 36
light chiffon sponge roll filled with raspberry cream



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RAMEN STATION

- per guest
- minimum order 15 people
- vegetarian option available upon request

shoyu dash broth, sliced pork, noodle, scallion, tempura flake, nori, bok choy and crunchy chili oil

  18

Vegetarian Option: shoyu vegetable broth, tofu, noodle, scallion, tempura flake, nori, bok choy and crunchy chili oil

DIM SUM STATION

- per guest
- 6 kinds per order
- minimum order 15 people

BBQ Pork Bun Mini :
steamed bbq pork bao

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Pork Xiao Long :
steamed pork soup dumpling

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

Sesame Ball :
fried sticky rice ball and red bean paste and sesame seed

Hong Kong Style Shrimp & Pork Wonton :
fried folded wonton filled with shrimp and pork

Shrimp Dim Sum :
steamed har gow (prawn dumpling)



Soy Sauce, Chili Oil

SUSHI STATION

- per guest
- minimum order 12 people
- under 12 orders will be charged a service fee of \$15

Standard Option

Dynamite Roll, California Roll, Spicy Salmon Roll, Spicy Tuna Roll, Yam Roll and Veggie Maki Roll
soy sauce, pickled ginger and wasabi

 20

Deluxe Option

Salmon Nigiri, Shrimp Nigiri, Dynamite, Veggie Maki Roll, Rainbow Roll and Signature Roll
soy sauce, pickled ginger and wasabi

 25

TACO STATION

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

Chimichurri Beef Tacos

sliced chimichurri marinade flank steak

flour and corn taco shell, cabbage slaw, sliced lettuce, nacho cheese, jalapeño, fresh lime, cilantro sour cream and pico de gallo

  18

Ranchero Chicken Tacos

smoked tomato braised grilled chicken thigh

flour and corn taco shell, cabbage slaw, sliced lettuce, nacho cheese, jalapeño, fresh lime, cilantro sour cream and charred pineapple cilantro salsa

  16

Pork Carnitas Tacos

maple-glazed carnitas shredded pork

flour and corn taco shell, cabbage slaw, sliced lettuce, nacho cheese, jalapeño, fresh lime, cilantro sour cream and pico de gallo

  16

SLIDER STATION

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

Includes

slider bun, cabbage coleslaw, dill pickles, mixed green, chipotle mayo and herb mayo

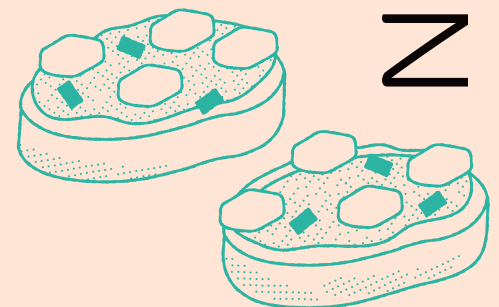
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Choice of Protein

korean bbq beef
maple pulled pork
jamaican jerk chicken

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Non Chef-Attended Stations

Dinner Buffets

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, Mascarpone, Espresso-Soaked Sponge**
- Butterscotch Budino**

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**

- Pico de Gallo, Guacamole, Shredded White Cheddar, and Fresh Cilantro**
- Dessert:**
- Tres Leches, Vanilla Sponge, Cream, Meringue**
- Burnt Basque Cheesecake, Cream Cheese, Berries**

TASTE OF KOREA

70 /guest

- Grilled Beef Bulgogi**
- Crispy Pork Belly**
with korean bbq dipping sauce and pickled radish salad
- Mixed Green Salad**
with cucumber, radish, carrot, and gochugaru shoyu vinaigrette
- Korean Purple Rice**
- Japchae**

- Chili Sautéed Baby Bok Choy**
with kale and sweet peas
- Dessert:**
- Mango-Passion Fruit Roulade, Chiffon, Fruit Mousse**
- Fresh Fruit Tartelette, Short Crust, Custard**

MEDITERRANEAN DELIGHTS

70 /guest

- Moussaka Beef and Eggplant Lasagna**
with bechamel and tomato sauce
- Souvlaki Greek Seasoned Chicken Skewers**
- Greek Salad**
with red wine dressing, cherry tomato, cucumber, feta cheese, black olive and crispy chickpea
- Spanakopita**

- Roasted Lemon Potato**
with garlic butter and parsley
- Pita Wedges and House-Made Dipping Sauce**
- Dessert:**
- Baklava**
- Greek Panna Cotta**

LAND & SEA

80 /guest

- Braised Alberta Beef Short Rib**
with caramelized onion and red wine jus
- Pan-Seared Steelhead Trout**
with roasted red pepper purée
- Mixed Greens Caesar Salad**
with fried capers, tomatoes, basil and parmesan dressing
- Roasted Beet and Pear Salad**
with arugula, toasted pistachios and confit shallot vinaigrette

- Honey Lemon Roasted Brussels Sprouts**
- Smashed Potato and Green Goddess Dressing**
- Dessert:**
- Lemon Tartelette, Shortcrust, Lemon Curd**
- Apple Crisp, Frangipane, Oat Crumble**

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Plated Dinners

APPETIZERS

• per guest

Duck Confit Rillette with orange fennel salad, toasted brioche and herb grainy mustard	🍷 20	Smoked Crab Croquette with pickled pepper, celery slaw and charred green onion remoulade	🍷 20
Steak Tartare with manchego cheese, fresh parsley shallot salad and salted potato chips	🍷 23	Butter-Seared Scallop with celeriac purée, smashed sweet peas and double smoked bacon	23

SOUPS

• per guest

Wild Mushroom and Leek Chowder with garlic herb croutons	🍷 15	Pear and Parsnip Purée with fresh parsley and sriracha roasted pumpkin seeds	🍷 12
Smoked Tomato and Caramelized Fennel Purée with whipped goat cheese	🍷 12	French Onion Soup with fresh thyme, cave-aged gruyère and parmesan crostini	17

SALADS

• per guest

Pickled Beet Carpaccio with candied pecans, honey yogurt pearls and herb frisée salad	🍷 15	Citrus Compressed Melon and Arugula Salad with shaved mortadella, toasted pistachios and sherry vinaigrette	🍷 15
Baby Gem Salad with crispy pork belly, marinated anchovy, herb croutons and parmesan vinaigrette	15	Heirloom Tomato Panzanella Salad with fresh grapes, crispy prosciutto, toasted brioche and confit shallot vinaigrette	15

ENTRÉES

• per guest

Creamy Peperonata and Mascarpone Risotto with tomato concasse and basil vinaigrette	🍷 36	Pan-Seared Steelhead Trout with roasted pepper purée and fennel orange slaw	🍷 42
Roasted Chicken Supreme with butternut squash ratatouille and garlic sautéed kale	🍷 45	Red Wine Braised Beef Short Rib with crispy potato pavé, charred broccolini and caramelized onion demi	🍷 52
Miso Marinated Sable Fish with braised leeks, green beans and grapefruit confit	🍷 45	Herb-Crusted New Zealand Lamb Rack with creamy parmesan polenta, brussels sprout leaves and oven-roasted cherry tomato relish	56

DESSERTS

• per guest

Chocolate Olive Oil Torte, Raspberry Coulis light chocolate sponge, raspberry coulis, chocolate sorbet and caramelized hazelnuts	🍷 14	Lemon Curd, Pistachio Sponge, Green Apple Sorbet tart curd garnished with a light sponge of pistachio nuts and house-made granny smith apple sorbet	🍷 14
Crème Catalana, Orange Confit, Vanilla Ice Cream spanish style crème brûlée with sweet orange segments and house-made ice cream	🍷 12	Poached Pear, Red Wine, Greek Yogurt Panna Cotta fresh pears poached in scented red wine and vanilla panna cotta	🍷 16

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







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

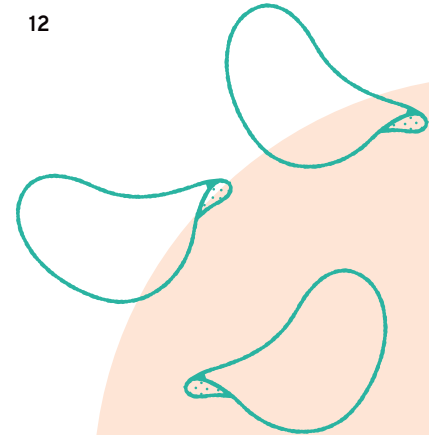
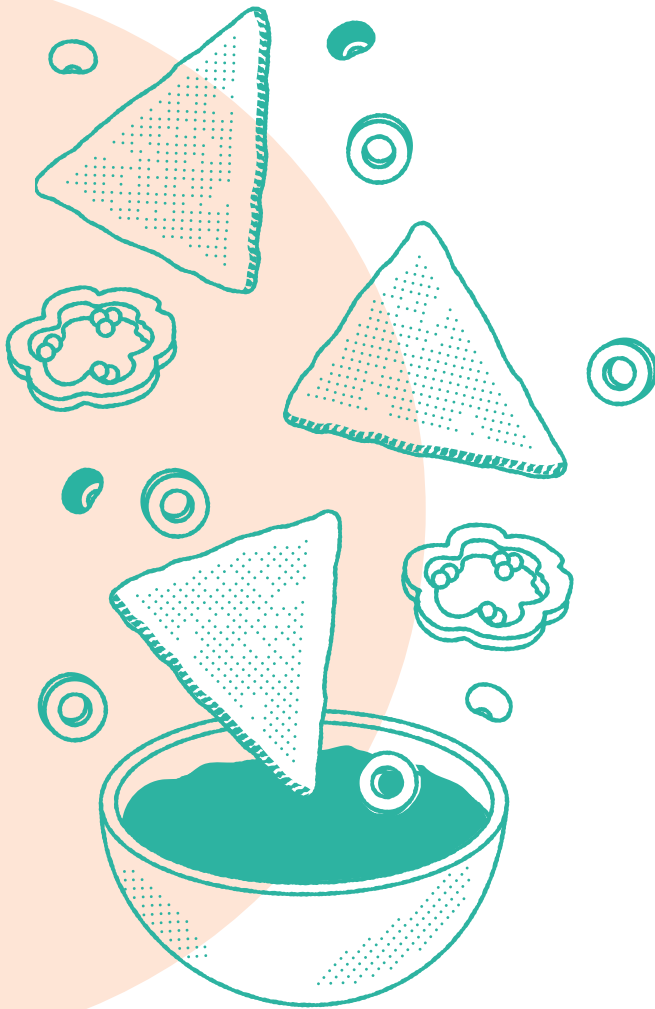
🍷 gluten friendly 🥛 dairy free 🌱 vegetarian 🥜 contains nuts

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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
Make Your Own Nacho nacho chips, nacho cheese, seasoned ground beef, pickled jalapeño, guacamole, sour cream and salsa	12



Late Night Snacks

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Host Bar

WHITE WINE	Pergolo Prosecco Italy	42 /bottle
	Bolini Pinot Grigio Italy	45 /bottle
	Starborough Sauvignon Blanc New Zealand	46 /bottle

RED WINE	Jadot Beaujolais Villages France	45 /bottle
	Smoking Loon Cabernet Sauvignon California	45 /bottle

PREMIUM WINE	Tinhorn Creek Cabernet Franc Canada	75 /bottle
	Gray Monk Odyssey Merlot Canada	79 /bottle
	Astrolabe Sauvignon Blanc Marlborough New Zealand	58 /bottle

WELL HIGHBALL <small>Choice of well brands or premium brands</small>	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 <small>Choice of well brands or premium brands</small>	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
	Big Rock Traditional Ale	9 /355ml
	Stella Artois	10 /330ml
	Village Calgary Beer	11 /473ml
	Partake Non-Alcoholic Beer	7 /355ml

NON-ALCOHOLIC	Assorted Non-Alcoholic Beverages	2.50 - 3.50 each
	Coffee & Assorted Teas	5 /per person



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Card Bar

WHITE WINE	Pergolo Prosecco Italy	12.50 /4oz
	Bolini Pinot Grigio Italy	12 /5oz
	Starborough Sauvignon Blanc New Zealand	12 /5oz

RED WINE	Jadot Beaujolais Villages France	12 /5oz
	Smoking Loon Cabernet Sauvignon California	12 /5oz

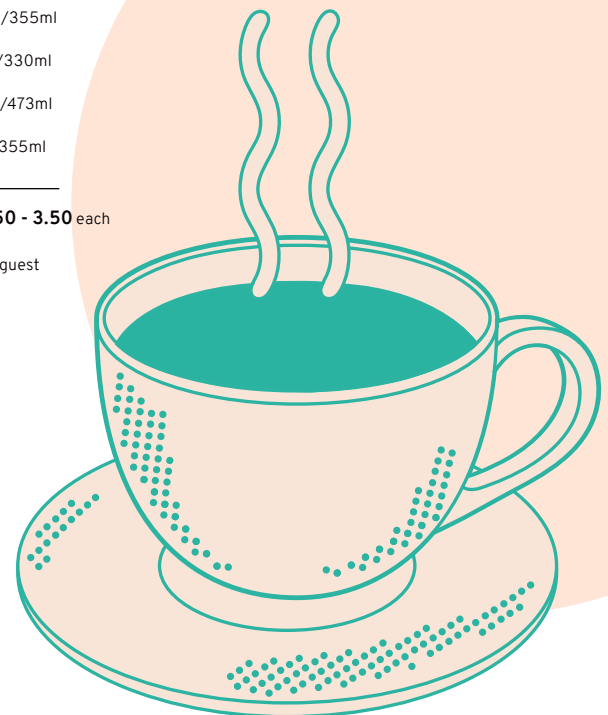
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BEER	Village Blonde	10 /355ml
	Big Rock Grasshopper	10 /355ml
	Big Rock Traditional Ale	10 /355ml
	Stella Artois	11 /330ml
	Village Calgary Beer	12 /473ml
	Partake Non-Alcoholic Beer	7 /355ml

NON ALCOHOLIC	Non-Alcoholic Beverages ie. bottle water, soft drinks, etc.	2.50 - 3.50 each
	Coffee (Regular & Decaf) and Assorted Teas	5 /guest



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 freezer friendly

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