



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 source locally 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.





Holiday Reception Menu

HORS D'OEUVRES

Chilled
per dozen

Saint Agur Blue Cheese Puff Pastry with toasted hazelnut 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

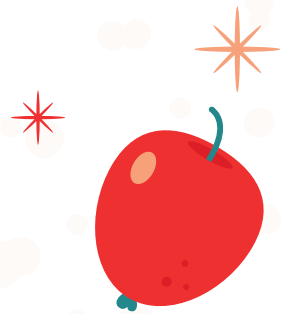


 gluten friendly  dairy free  vegetarian  contains nuts

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

























Holiday Reception Menu



HORS D'OEUVRES

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 seeds	 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 béchamel and crispy vermicelli	38
Prosciutto Wrapped Maple Roasted Pears with candied walnuts	   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, scallion and chili soy sauce	 40
Pan-Fried Rice Cake with toasted almonds and lemon gochujang glaze	   40
Prawn Gyoza with chili soy, toasted sesame and spring onion	 42
Dakkochi Grilled Chicken Skewers with honey garlic glaze, chives and crispy shallots	  42
Ratatouille Bites with shaved parmesan cheese and crispy chickpea	 42



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Holiday Reception Menu



RECEPTION ENHANCEMENTS

per guest

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

CHEF-ATTENDED STATIONS

per guest

Chili Lime and Tequila Sautéed Prawns with creamy sweet corn polenta, cherry tomato, and pickled jalapeño salad	20
Pan-Seared Gnocchi with sun-dried tomatoes, kale and toasted almonds	20
Creamy Cacio e Pepe served from a wheel of Grana Padano with fresh parsley and cracked black pepper	24
Stir-Fried Beef Striploin with carrot, broccoli, onion, green onion, cilantro, chow mein noodle and crunchy chili oil	22

CARVING BOARD

All options are **gluten-free** except the bun or waffles

per guest

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

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Non-Chef Attended Stations

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

Mini BBQ Pork Bun
steamed bbq pork bao

18

Pork Xiao Long
steamed pork soup dumpling

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

Sesame Ball
fried sticky rice ball, 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 and 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 roll, veggie maki roll, rainbow roll and signature roll
soy sauce, pickled ginger and wasabi

25

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Non-Chef Attended Stations



TACO STATION

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

Chimichurri Beef Tacos

  18

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

Ranchero Chicken Tacos

  16

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

Pork Carnitas Tacos

  16

maple-glazed shredded pork carnitas
flour and corn taco shell, cabbage slaw, sliced lettuce, nacho cheese, jalapeño, fresh lime, cilantro sour cream and pico de gallo

SLIDER STATION

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

Includes

18

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

Choice of Protein

Korean bbq beef
maple pulled pork
Jamaican jerk chicken



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Holiday Reception Menu



DESSERT

per dozen

Mini Pavlovas

light meringue shells, non-dairy cream, fruit and citrus drizzle

    36

Lemongrass Crème Brûlées

classic custard dessert infused with lemongrass and burnt crust

 36

Fruit Tartelettes

shortcrust shell filled with custard, topped with seasonal fruit

  38

Lemon Tartelettes

shortcrust shell filled with lemon custard, topped with charred meringue

 36

Flourless Chocolate Almond Cake Petit Fours

decadent chocolate cake made from ground almonds and topped with ganache

   38

Raspberry Macarons

almond and merique cookie filled with raspberry marmalade

    35

Milk Chocolate Lollipops

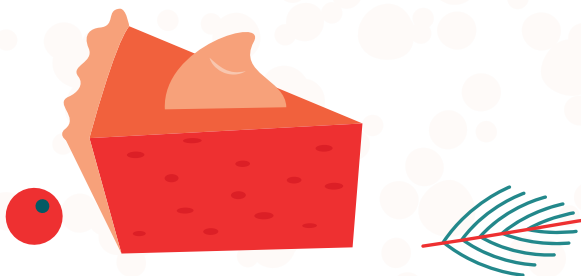
classic chocolate truffle held on a stick

  36

Raspberry Roulade

light chiffon sponge roll filled with raspberry cream

 36



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Holiday Buffet Menu



HOLIDAY BUFFET

80 /guest

Fresh-Baked Bread Basket
with salted butter



Winter Green Salad

with oven-roasted cranberries, crumbled goat cheese, toasted hazelnuts and roasted citrus vinaigrette



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



Sage Brioche Stuffing

Brown Butter Mashed Potatoes



Roasted Sweet Potatoes and Brussel Sprouts

with brown sugar glaze, and double smoked bacon



Maple Glazed Ham



Oven-Roasted Turkey Breast



Turkey Leg Confit



Orange Cranberry Sauce



Old-Fashioned Gravy

Grainy Mustard



Mini Toffee Pudding
buttery date sponge topped with toffee sauce



Spiced Cheesecake Parfait
whipped cream cheese with holiday spices layered with fruit compote

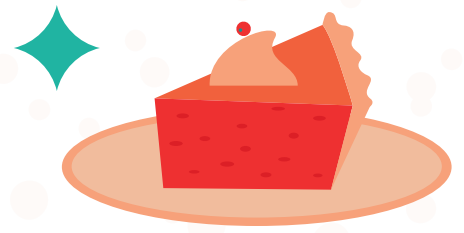


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Holiday Plated Dinner

3 course 70 /guest 4 course 80 /guest



SOUP

Pear and Parsnip Purée

with fresh parsley and sriracha roasted pumpkin seeds



SALAD

Winter Green Salad

with oven-roasted cranberries, crumbled goat cheese, toasted hazelnuts and roasted citrus vinaigrette



ENTRÉE

Oven-Roasted Turkey Breast and Confit Turkey Leg

with glazed beets, sage stuffing, brown butter mashed potatoes, and old-fashioned gravy

Carved Roast Beef Striploin

with glazed root vegetables, brown butter mashed potatoes, crispy onions, and red wine demi

Wild Mushroom Risotto

with mascarpone, Grana Padano cheese, and fresh parsley



DESSERT

Sticky Toffee Pudding

with buttery date sponge topped with toffee sauce



Cherry-Pomegranate Pavlova

with light meringue with tart cherries and pomegranates



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Event organizer to choose same entrée and dessert for each guest.



Late Night Snacks



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, serves six

7

Tater Tot Poutine Bar

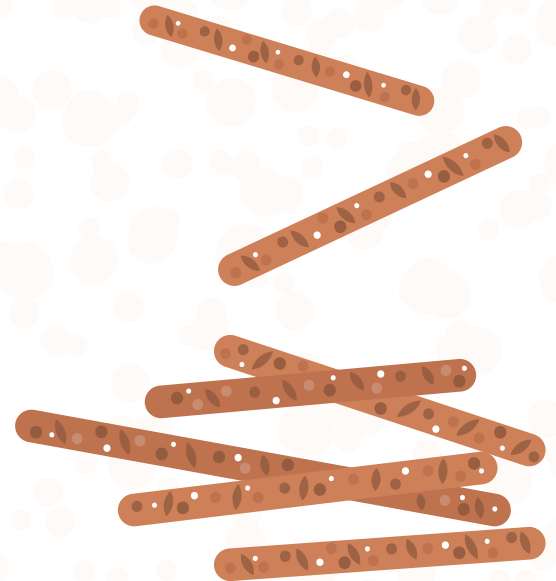
with fresh cheese curds, pickled jalapeño peppers, caramelized onion bacon jam and savoury chicken gravy

15

Build Your Own Nachos

with nacho chips, nacho cheese, seasoned ground beef, pickled jalapeño, guacamole, sour cream and salsa

12



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Host Bar

WHITE WINE

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

RED WINE

Jadot Beaujolais Villages France	45/bottle
Smoking Loon Cabernet Sauvignon USA	45/bottle

PREMIUM WINES

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

WELL HIGHBALL

Choice of well brands or premium brands

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

Choice of well brands or premium brands

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
Partake Non-Alcoholic Beer	7/355mL



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Card Bar



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

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

PREMIUM WINES	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	11.50 /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 <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	10 /355mL
	Big Rock Grasshopper	10 /355mL
	Big Rock Traditional Ale	10 /355mL
	Stella Artois	11 /330mL
	Partake Non-Alcoholic Beer	7 /355mL

Pricing subject to GST. Prices are subject to change.

