



Empire PROVISIONS

Catering Menu 2023

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Office and Casual Lunch Options

Salads

Garden Greens Salad - local greens, red cabbage, shredded carrot, cucumber, radish, pea shoots, tomato-shallot dressing
Individual Side \$6.99 | Family Style (serves 6) \$32.99

Kale Caesar Salad - parmigiano reggiano, panko crumb, house bacon, roasted garlic & anchovy dressing
Individual Side \$6.99 | Family Style (serves 6) \$32.99

Roasted Beet & Citrus Salad - artisan greens, pea shoots, toasted pumpkin seeds, champagne vinaigrette
Family Style (serves 6) \$54.99

Southwest Salad - local greens, corn, black bean, roasted red pepper, queso, green onion, chili-lime vinaigrette
Family Style (serves 6) \$54.99

Potato Salad - mustard-mayo, celery, chopped egg, green onion, paprika
Family Style (serves 6) \$26.99

Salad Add Ons (price per person)

Grilled shrimp 3oz \$8.50

Lemon & Thyme Chicken Breast 3oz \$8.99

Flat Iron Steak 3oz \$ 9.99

Vegan Chickpea & Black Bean Fritters (2pc) \$5.50

Individual Sandwiches & Bowls

*sandwiches served on a 4" ciabatta bun, GF bread available upon request (add \$2)

- larger sized 7" ciabatta available at additional cost

Empire Deli Classic - trio of house-cured italian meats, calabrian peppers, provolone, aioli, vegetable spread \$11.99

Turkey with Cheddar & Apple - smoked turkey breast, aged cheddar, apple butter, tomato, lettuce \$11.99

Basil Pesto Chicken Sandwich - pulled chicken, roasted tomato, feta, pumpkin seed pesto, roasted red peppers \$11.99

Slow Roasted Beef - horseradish aioli, pickled red onion, emmentaler cheese, lettuce \$11.99

Tuscan Ham & Cheddar - Empire tuscan ham, aged cheddar, sweet & sour pickles, lettuce \$11.99

Mediterranean Veggie Wrap - bean & corn fritter, red cabbage, carrot, feta, fresh herbs, harissa-eggplant spread, flour tortilla \$9.99

Mediterranean Vegetable Panini - pickled eggplant, roasted tomato, shaved cucumber, goat cheese, lettuce \$11.99

Roast Chicken Buddha Bowl GF - brown rice, quinoa, grilled vegetables, lemon-herb dressing, harissa-baba ghanoush, feta (can be made dairy free upon request) \$16.99

Chickpea Fritter Buddha Bowl GF - chickpea & black bean fritters, brown rice, quinoa, grilled vegetables, lemon-herb dressing, harissa-baba ghanoush, feta (can be made dairy free & vegan upon request) \$16.99

Southwest Steak Salad GF - marinated flat iron, local greens, black beans, roasted red pepper, corn, green onion, feta, chili-lime vinaigrette \$18.49

Kale Chicken Caesar Salad - lemon & thyme roasted chicken, grana padano, spicy panko crumb, house smoked bacon, roast garlic & anchovy dressing \$18.49

Office Lunch & Casual Catering - continued

Mixed Sandwich Platter

A mixed tray of our signature deli sandwiches. 10 sandwiches on 4" ciabatta. Perfect for a light team lunch or boardroom snack. Selection of Slow Roasted Beef, Empire Deli Classic, Smoked Turkey with Apple & Cheddar and Mediterranean Veggie. (no substitutions) \$118.00

Express Lunch Bags

Each lunch includes, your choice of turkey, roast beef or deli sandwich, garden greens salad, chips, a house made chocolate chip cookie and bottled water. \$27 pp *GF options available

HOT LUNCH BUFFET SET UP

Minimum 12 people, please contact us for a quote.

We offer an array of themed lunch offerings that break from the traditional lunch office experience.

Dietary restrictions easily accommodated.

Italian-American
South East Asian Inspired
Mexican
Southern BBQ
Indian Buffet
Mediterranean Inspired
Traditional Roast Chicken Dinner
Chinese-American
Stampede

DESSERT CUPS \$9.99 each – Gluten Free (minimum orders of 10 per selection)

Lemon Parfait meringue crumble, fresh berries

Chocolate Budino mixed berry glaze

Dulce de Leche Pots de Crème chantilly cream, cocoa nibs

Strawberries & Cream cassis, lavender, chantilly cream, meringue

Coconut-Milk Chocolate Mousse (Dairy Free) berry glaze

COOKIES & SQUARES

Chocolate Chip Cookies \$2.99

Root Beer Cookies \$2.99

Dark Chocolate Mudslide Cookies GF/DF \$2.99

Salted Caramel Brownies \$3.99

Toasted Coconut Blondies \$3.99

Breakfast Options

Cold Breakfast Offerings - \$500 minimum order for deliveries between 7am - 9am

Vanilla Yogurt Parfait GF (minimum order of 6)
House made granola \$7.99

Chia Pudding GF/DF (minimum order of 6)
House made granola, dried fruit, oat milk \$7.99

Individual Fruit Cups or Fresh Fruit Skewers (minimum order of 12) \$7.99

Scones - choice of White Chocolate & Red Currant or Cheddar & Chive (minimum order of 6) \$3.99 each

Blueberry & Lemon Muffins (minimum order of 6) \$3.99 each

GF Carrot & Coconut Muffins (minimum order of 6) \$4.75 each

Breakfast Pastry Board \$72
mini croissants (6), sweet scones (6), muffins (6), whipped butter, house made jam

Fresh Fruit Platter

Seasonally inspired and a colourful addition to any table.

Small \$50 serves 6-8 ppl | Medium \$80 serves 10-14 ppl | Large \$120 serves 14-20 ppl

Salmon Grazing Board

Smoked Salmon, House cured Salmon Gravlax, Salmon Pate, pickled red onion, capers, shaved cucumber, house made ricotta, herbed cream cheese, gluten free crackers, gf
\$175 Serves 12

Country Breakfast Board

Hard boiled eggs, Sliced Tuscan Ham, Sliced House Smoked Turkey, Tomatoes, Artisan Cheese, House made Ricotta, sliced cucumber, radish, butter greens, herb & garlic butter, fresh baguette
\$129.99 Serves 12

Waffle Board

chantilly cream, berry compote, whipped butter, maple syrup
\$130 Serves 12

HOT BREAKFAST BUFFET
starting at \$35 per person, minimum orders apply
delivery available between 7am - 10am

Boards and Platters

Empire Signature Charcuterie & Cheese

Featuring locally cured meat, artisan cheese, crostini, fruit and pickles

Individual Packs – minimum order of 10 packs.....	\$15.99
Mini Charcuterie & Cheese – ideal for two people.....	\$45
Small Charcuterie & Cheese – ideal for 4-6 people.....	\$65
Medium Charcuterie & Cheese – ideal for 8-12 people.....	\$95
Large Charcuterie & Cheese – ideal for 14-20 people.....	\$130
Extra Large Charcuterie & Cheese – ideal for 25-30 people.....	\$225

Empire Grazing Board

All the major food groups on one platter! Complete with locally cured meat, artisan cheese, grilled & raw vegetables, house-made dips (DF/GF), crostini and pickled vegetables. Designed for groups of 14-20 people \$199
(Please alert us of any allergies/dietary restrictions)

Vegetable Platter

Selection of grilled and raw seasonal vegetables with house-made dips (2)
Gluten free- please request non-dairy dips for allergies
3 sizes: Small- 6-8 people \$50 | Medium- 12-16 people \$80 | Large- 14-20 people \$120

Fresh Fruit Platter

Seasonal fresh fruit, a colourful addition to any table
Gluten free- add Yogurt Dip 8oz \$9.99
3 sizes: Small- 6-8 people \$50 | Medium- 12-16 people \$80 | Large- 16-20 people \$120

Salmon Grazing Board

Smoked Salmon, House cured Salmon Gravlax, Salmon Pate, pickled red onion, capers, shaved cucumber, lemon-ricotta, herbed cream cheese, gluten free crackers, gf
\$175 Serves 12

Country Breakfast Board

Hard boiled eggs, Sliced Tuscan Ham, Sliced House Smoked Turkey, Tomatoes, Artisan Cheese, House made Ricotta, sliced cucumber, radish, butter greens, herb & garlic butter, fresh baguette
\$129.99 Serves 12

Add Ons

- Traditional Baguettes (sliced) \$6.99
- Assorted Crackers \$8.99
- Grasslands Gluten Free Seed Crisps \$12.99
- House Smoked Almonds 85g \$7.99
- Rosemary-Citrus Olives 100g \$7.99
- House Smoked Cerignola Olives \$12.99

Canapes

priced by the dozen, minimum order 3 dozen per selection

Lil' Empire Sliders

mini beef patty, pickles, onions, lettuce, american cheese, burger sauce, brioche bun

Alberta Beef Flat Iron Skewers

hoisin glaze, peanuts, green onion
gf & df

Slow Roasted Beef Gougeres

horseradish cream, red wine jus, savory cream puff

Mini Chicken Tostadas

ancho chili & lime, crema, cilantro, pickled red onion, gf

Fried Chicken Slider

breaded chicken cutlet, buffalo blue cheese dressing, pickle, brioche bun

Empire Mini Sausage Rolls

horseradish aioli, puff pastry

Black Sesame Chicken Skewer

ginger & tamari glaze, gf & df

Tuna Tataki

rare ahi tuna, ponzu aioli, sesame, house-made rice cracker, gf & df

Prosciutto & Melon

compressed melon, basil oil, white balsamic vinaigrette, gf & df

Fried Olives

sausage stuffed, panko crust, smoked paprika aioli, df

Mini Cubano Sliders

citrus roasted pork shoulder, shaved ham, cheddar, sweet & sour pickles, mustard

BBQ Pulled Pork Sliders

caraway coleslaw, brioche bun

Calabrian Prawn Cakes

preserved lemon, chili flake, basil, pomodoro, gf, df

Mini Dungeness Crab Cakes

caper & dill remoulade

Beet Cured Salmon Rosettes

house cured salmon gravlax, creme fraiche, dill, potato crisp, gf

Chili Prawn Skewers

ancho chili rub, chimichurri, gf & df

Canapes

priced by the dozen, minimum order 3 dozen per selection

Garden Veggie Cups

seasonal raw vegetables, roasted beet hummus, gf, df, vegan

Wild Mushroom Tart

fricassee of wild mushroom, gruyère, sherry, puff pastry, vegetarian

Golden Beet Insalata

whipped herb chevre, candied pumpkin seeds, gluten free, vegetarian

Cauliflower Tempura

spicy blue cheese dressing, vegetarian

“Chips & Dip”

tostada rounds, avocado, salsa fresca, crema, lime, gf, vegetarian

Vegan Mushroom Terrine

wild mushroom, ancient grains, fresh herbs, shiitake demi-glace, vegan, df

Giardiniera Crostini

Italian relish of zucchini, eggplant, tomato, olive, cauliflower, fresh herbs, df, vegan

Pistachio & Endive Boats

whipped blue cheese & citrus mousse, pomegranate, gf, vegetarian

Ricotta Crostini

house-made ricotta, grilled seasonal fruit, black pepper, honey, basil oil, vegetarian

Vegetarian Tostadas

black bean, mushroom, ancho chili, guacamole, cilantro, queso, gf, vegan upon request

Citrus Arancini

pumpkin seed pesto, vegetarian

Beet & Honey Croquette

goat cheese, carrot puree, mint pistou, vegetarian

Small Plates

Wild Mushroom Risotto

truffle, grana padano, gf, vegetarian

Braised Beef Short Rib

squash soubise, local vegetables, crispy shallot, demi glace, gf

Thai Shrimp Curry

panang curry, jasmine rice, sauteed vegetables, gf, df

Seared Scallop

red pepper coulis, mint & basil oil, pea shoot, gf, df

