



## 2013 Shaw Conference Centre Catering Menu

- Blue Cheese and Tomato Tart *Vegetarian*
- Crab Cakes with Chipotle Mayonnaise
- Chicken Skewers
- Prosciutto Wrapped Breadsticks with Melon
- Jerk Chicken and Mango Chutney in a Tortilla Cup
- Barbequed Duck with Hoisin Mayonnaise on a Corn Tortilla *Gluten-Free*
- Mini Sautéed Mushroom and Goat Cheese Thin Crust Pizza *Vegetarian*
- Baby Risotto Ball filled with Mozzarella Cheese *Vegetarian*
- Vietnamese Beef Skewers *Gluten-Free*
- Assorted Mini Gourmet Pastries

## 2013 Edmonton Food Exhibitor Samples

### Buttery Bites Caramels

Vanilla and chocolate caramels

### COBS Bread

Assorted bread paired with various vinegars and oils from *Evoolution*

### Cococo Chocolatiers, the Chocolaterie Bernard Callebaut® Company

Award-winning Rosemary Fusion Chocolate Tablette (milk chocolate infused with rosemary and thyme, then hand-finished with Habanero sea salt)

### Nefiss Lezizz

Green and Black olives, olive oil

### Oh! Naturals Flavoured Banana Chips

Plain, strawberry and chocolate banana chips

### Terra International Food Inc.

Ritter chocolate (assorted flavours), antipasto served with crackers

### The Cheesiry

Hard sheep cheese and soft sheep cheese served with crackers and honey