



2017 Shaw Conference Centre Catering Menu

February 17th, 7-10pm | February 18th, 2-5pm | February 18th, 7-10pm

Action Stations

- Wild Mushroom Ravioli with Oven Roasted Tomatoes, Leeks & Basil in a Madeira Mascarpone Sauce - *Vegetarian*
- Italian Meatball Skewer with Grilled Pepper & Zucchini - *Gluten Free*

Passed Hors D'oeuvres

- Alberta Beef Tartar Crostini with Parmigiano & Caper Aioli
- Seared Scallop with Vanilla Apple Chutney - *Gluten Free, Dairy Free*
- Edamame & Parmigiano Crostini - *Vegetarian*
- Vegetable Spring Roll with Thai Chili Sauce - *Vegetarian*
- Panzanella Style Heirloom Baby Tomato Verrine - *Vegetarian*
- Korean Chicken Wings - *Gluten Free, Dairy Free*

Desserts

- Chocolate Mousse Bomb - *Gluten Free*
- Popcorn Bar (Dark Chocolate Sea Salt, Caramel Chili, Bacon Caramel) - *Gluten Free*

Keep scrolling for more delicious nibbles from our food vendors!

2017 Edmonton Food Exhibitor Samples

Buttery Bites Caramels

- Original Vanilla Caramel
- Salted Caramel

Dave's Hot Pepper Jelly

- Assorted Dave's Hot Pepper Jellies on Crackers – *Gluten Free*

Gramma Bee's Honey

- Tasting Spoons of Honey

Master Chocolat

- Chocolate Truffles
- Chocolate Bars
- Chocolate Drops
- Chocolate Snack Bars
- Chocolate Covered Cherries
- Chocolate Covered Orange Peel
- Chocolate Covered Ginger
- Chocolate Covered Pretzels

Mojo Jojo Pickles

- Pickled Vegetables & Fruit in a Mini Mocktail

Nefiss Lezizz

- Assorted Olives
- Olive Oil with Bread

The Cheesiry

- Raw Milk Pecorino
- Chili Pepper Pecorino
- Old Peppercorn Pecorino
- Hedge Haven

Zinter Brown Taste Treats Inc.

- Vegetarian Antipasto
- Seafood Antipasto
- Gourmet Seasonings
- Assorted Jellies