



LIGHTS, CAMERA, ACTION STATIONS!!!

Whether you are having that dinner party for fifty or a cocktail party for five hundred, dazzle your guests with the sights, sounds and smells of an action station.

If just for the simple pleasure of enticing your guests with the pungent smells of garlic or whetting their appetites with the chef's magic touch, an action station will add to any event. Your guests will be talking about your party long after it is over!

Sautéed Delights

PETIT MIGNONS

Bite size beef tenderloin sizzled to perfection.

VODKA PRAWNS

Sauté large shrimp, add some freshly chopped garlic and a splash of vodka!

PRAWNS PROVENÇAL

*Prawns sautéed to perfection with garlic, fresh herbs and tomatoes.
Flamed with a touch of brandy for a dramatic touch.*

SCALLOPS ST JACQUES

This French delight sautéed in a white wine sauce

CREPES STATION

Two types to choose. The classic "Crepes Suzette" with Grand Marnier and our special "Black Russian Blueberry" Crepes with Kahlua and Vodka. Both are flambéed in front of your guests for that dramatic touch.

CHERRIES JUBILEE

*Bing cherries flavoured with orange zest and flamed with kirsch
Served with French vanilla ice cream*

Make Your Own ...

FAJITAS

*Beef, chicken, and colorful peppers cooked on site and served in a warm flour tortilla.
Your guests can create their own with an assortment of condiments to choose from including sour cream, cheddar cheese, guacamole, and salsa.*

PARMESAN CHEESE BOWL SALAD BAR

*Start with a fresh parmesan cheese bowl and create your own masterpiece with fresh market ingredients
Mixed greens, carrots, mushrooms, tomatoes, cucumbers, croutons, broccoli, green onions, almonds, asparagus and more!*

Incorporate some action into your next event

telephone 403 245-5774
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www.anaffair.com

3716 - 2 St. NE Calgary, AB T2E 3H7



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Carving Away

ENTRECOTE

Oven roasted strip loin thinly carved and served with a demi-glace onto cocktail buns

APPLE GLAZED PORK

Tender pork loin rubbed with an apple cinnamon glaze

RACK OF LAMB

Oven roasted, carved on site and served with a mint hollandaise sauce

BARON OF BISON

Slow roasted baron of bison rolled in peppercorns served with an apple horseradish sauce

Martini Bar

Everyone loves a Martini glass.

This station allows them to see what the glass was really meant for. Great food!

The sky's the limit if you let your imagination soar.

Here are just a few ideas.

CREAMY GARLIC MASHED POTATO
JUMBO PRAWNS WITH COCKTAIL SAUCE
BLACKENED CHICKEN CAESAR SALAD
SPINACH AND STRAWBERRY SALAD
JAMBALAYA
DESSERT'S GALORE

Steamed Off

MUSSELS PROVENCAL

Mussels steamed with court bouillon, garlic, tomatoes and fine herbs.

Served with fresh crusty bread

ATLANTIC PEPPERED SALMON

Skewered salmon steamed on site in oriental bamboo baskets

Served with lemon wedges

CARIBBEAN SALMON

Skewered Atlantic salmon marinated in cane sugar and rum

Steamed on site in oriental bamboo baskets

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