

WESTERN THEMED COCKTAIL MENUS

THE OLD WEST

MINI PULLED PORK ON A BUN

*Tender slow roasted pork marinated in our house barbeque sauce
Served with cocktail rolls*

BARBEQUE MEATBALLS

Savoury meatballs served in a tangy barbeque sauce

BANDITO BUFFALO WINGS

Hot & spicy! Served with a side of ranch

TORTILLA ROLLUPS

*Colourful flour tortillas with assorted fillings
sliced into pinwheels*

HACIENDA DIP

Served with multicolored taco chips

MARKET VEGETABLES

*Assorted fresh market vegetables artistically arranged, served
with a **ranch dip***

Price per person for 100 - 200 Guests \$13

Price per person for 50 - 99 Guests \$17

Please call or email for pricing of larger or smaller groups

Price excludes staffing and service charges

THE NEW WEST

TEQUILA PRAWNS

*Prawns sautéed to perfection with garlic, fresh herbs, lime juice
and tequila*

MINI BEEF ON A BUN

*AAA Alberta roast beef thinly shaved and marinated in our
house barbeque sauce
Served with cocktail rolls*

CAJUN SPARE RIBS

Dusted with a Cajun dry rub

SOUTHERN STYLE CRAB CAKES

Served with a basil mayonnaise

HONEY GARLIC CHICKEN WINGS

Chicken wings tossed in garlic, soy sauce and honey

AVOCADO MOUSSE CUPS

*Fresh cilantro and other spices combined with avocado and
cream cheese in a tortilla cup*

CON QUESO

Spicy cheese sauce served with tortilla chips

MARKET VEGETABLES

*Assorted fresh market vegetables artistically arranged, served
with a **ranch dip***

Price per person for 100 - 200 Guests \$20

Price per person for 50 - 99 Guests \$24

Please call or email for pricing of larger or smaller groups

Price excludes staffing and service charges

An Affair to Remember Catering