

KING EDDY
1905

CATERING MENU

SPRING & SUMMER 2026



FOR EVENT AND CATERING INQUIRIES
PLEASE EMAIL: EVENTS@KINGEDDY.CA

THE
KING
EDDY
1905

RECEPTION CANAPES



CHOOSE **ANY FIVE** OF THE FOLLOWING OPTIONS FOR **\$25 PER PERSON**
\$5 FOR EACH ADDITIONAL CHOICE. CANAPES MUST BE ORDERED FOR THE FULL GUEST COUNT

HOT ITEMS

- **BUTTERMILK FRIED CHICKEN BITES** with spicy aioli and pickles. Served regular or Nashville hot spiced
- **LEMONGRASS CHICKEN SPRING ROLLS** with sweet chili jam
- **VEGAN FALAFEL BITES** with cucumber, pickled red onion, and vegan aioli (GF, VG)
- **MINI BEEF SAMOSA** with tamarind mango chutney
- **ROASTED RED PEPPER AND GOAT CHEESE ARANCINI** with marinara sauce (V)
- **KOREAN BEEF MEATBALLS** with gochujang BBQ sauce
- **CHICKPEA PANISSE** topped with eggplant caponata (GF, VG)
- **MOROCCAN SPICED CHICKEN SKEWERS** glazed with pomegranate molasses (GF)
- **LOADED BAKED POTATO BITES** with bacon, onion, cheddar cheese, sour cream, chives (GF)
- **SHRIMP AND CHORIZO SAUSAGE FRITTERS** with a spicy remoulade dipping sauce

COLD ITEMS

- **TOMATO BRUSCHETTA** with red onion, basil, grated parmesan, balsamic drizzle (V)
- **WHIPPED GARLIC AND HERB GOAT CHEESE CROSTINI** with tomato jam and micro arugula (V)
- **CAPRESE SKEWER** with grape tomato, bocconcini, basil, and balsamic glaze (GF, V)
- **SMOKED SALMON MOUSSE** on a crispy potato pancake, sour cream, and chives
- **MINI SHRIMP CEVICHE SPOONS** with mango, red onion, lime, and cilantro (GF)
- **SEARED CREOLE SPICED TUNA TOSTADA** with guacamole and salsa verde (GF)

SWEET ITEMS

- **MINI CHEESECAKE BITES**
- **VEGAN CHOCOLATE TORTE & TOASTED COCONUT BITES** (GF, VG)
- **MINI CHOCOLATE AMARETTO CANNOLI**
- **MINI FRUIT TARTLETS WITH VANILLA PASTRY CREAM**

GF = GLUTEN-FRIENDLY

V = VEGETARIAN

VG = VEGAN

All pricing and menu items subject to change based on market conditions and product availability.
Gluten-free, vegetarian and vegan options available on request. All menus subject to 20% service charge and 5% GST.

*Minimum \$500 order per event.

RECEPTION STATIONS



MUST BE ORDERED FOR AT LEAST **50% OF FINAL GUEST COUNT**

TACO BUFFET

CHOICE OF (3) OPTIONS: **\$18/PERSON**

- **CRISPY FISH TACOS** with Atlantic haddock, tartar sauce, napa slaw, pickled red onion, jalapeño
- **PORK CARNITAS TACOS** with spicy slaw, pickled red onion and jalapeño, salsa verde
- **MUSHROOM, ONION, AND BLACK BEAN TACOS** with napa slaw, jalapeño Havarti cheese, pico de gallo (V)
- **BRAISED BRISKET BIRRIA TACOS** beef in adobo broth, onions, peppers, napa slaw, cilantro

FLATBREAD PIZZA

\$20/PERSON

- **MARGHERITA** - marinara sauce, bocconcini cheese, mozzarella, fresh tomato, basil (V)
- **HAM AND PINEAPPLE** - prosciutto cotto, fresh pineapple, marinara sauce, mozzarella
- **MEAT LOVERS** - pepperoni, Italian sausage crumbles, bacon, marinara sauce, mozzarella
- **SPICY CALABRESE** - capocollo, chorizo, banana peppers, red onion, chili flakes, marinara sauce, mozzarella
 - GLUTEN FREE CRUST AVAILABLE FOR AN ADDITIONAL \$4/PERSON.

CHICKEN WINGS STATION

\$20/PERSON

- Lightly battered and fried chicken wings, tossed in Nashville hot and Creole spiced (GF)

MINI POUTINE STATION

\$15/PERSON

- Freshly cooked fries with gravy, cheese curds, horseradish cream, pickled red onion, jalapeños
 - **ADD ON BRISKET FOR ADDITIONAL \$5/PERSON**

DIM SUM STATION

\$18/PERSON

- **LEMONGRASS CHICKEN SPRING ROLLS**
- **CHICKEN AND VEGETABLE GYOZA**
- **SHRIMP AND PORK SHUMAI**
- **VEGGIE AND PINEAPPLE FRIED RICE**
 - SERVED WITH SIDES OF PONZU AND SWEET CHILI DIPPING SAUCES

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RECEPTION STATIONS



CHEF-ATTENDED CARVING STATIONS

- **CARVED ALBERTA BRISKET** **\$25/PERSON**
Includes brioche buns, sides of grainy mustard, horseradish cream, pickles, and BBQ sauce
- **CARVED ALBERTA PRIME RIB** **MARKET PRICE**
Includes pretzel buns and fresh baguette, sides of horseradish cream, pickles, and BBQ sauce
- **MONTREAL SMOKED MEAT** **\$23/PERSON**
Includes marble rye bread, French's mustard, sauerkraut, and garlic dill pickles
- **BAKED CEDAR PLANK SALMON FILLET** **\$23/PERSON**
Roasted garlic and lemon pepper seasoning, maple mustard glaze, and tangy veg slaw

RECEPTION STATION ENHANCEMENTS

- **VEGGIES, CHIPS & DIPS** **\$10/PERSON**
Assorted fresh vegetables, creole spiced tortilla chips, roasted red pepper hummus, buttermilk ranch dip, guacamole, and salsa (GF, V)
- **MEDITERRANEAN MEZES PLATTER** **\$13/PERSON**
Roasted red pepper hummus, Tzatziki, whipped feta cheese, marinated grilled vegetables, olive medley, marinated artichokes, pita crisps and crostini (V)
- **CHARCUTERIE PLATTER** **\$15/PERSON**
A selection of sliced meats, marinated olives, house made pickles, and grainy mustard.
- **DOMESTIC CHEESE PLATTER** **\$14/PERSON**
A selection of cheeses with focaccia toasts, assorted crackers, fresh fruit, and house made fruit chutney.
- **FRESHLY BAKED COOKIES & DESSERT SQUARES** **\$11/PERSON**

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DINNER BUFFETS



MINIMUM OF 20 GUESTS
MUST BE ORDERED FOR THE FULL GUEST COUNT
BUFFET PRICE IS DETERMINED BY CARVING STATION SELECTION

CHOOSE (1) CHEF-ATTENDED CARVING STATION:

SLOW ROASTED CREOLE SPICED BEEF BRISKET	\$70/PERSON
ALBERTA BEEF STRIPLOIN	\$80/PERSON
ALBERTA PRIME RIB	\$92/PERSON

ALL BUFFETS INCLUDE:

FRESHLY BAKED DINNER ROLLS

HORSERADISH AIOLI, GRAINY AND DIJON MUSTARD

FRESH VEGETABLE PLATTER - red pepper hummus and ranch dip (GF, VG)

SUMMER VEGETABLE CHOPPED SALAD - tomato, cucumber, peppers, red onion, radish, chopped parsley, romaine lettuce, red wine vinaigrette (GF, VG)

KALE AND SPINACH CAESAR SALAD - creamy garlic and parmesan dressing, croutons, lemon (V)

BUTTERMILK FRIED CHICKEN - regular or Nashville hot spice, pickles, spicy aioli, hot honey drizzle

THAI GREEN CURRY - mixed vegetables and chickpeas in a rich coconut curry sauce. Served with steamed jasmine rice (GF, VG)

CRISPY SMASHED POTATO - mini potatoes fried then tossed in garlic butter and green onion

- *SUBSTITUTE KING EDDY MAC AND CHEESE + \$4/PERSON*

ASSORTED SEASONAL ROASTED VEGETABLES - olive oil, salt and pepper (GF, VG)

KING EDDY DESSERT BUFFET - Chef's selection of buffet cakes, mini fruit tartlets, and pastries

SEASONAL FRESH FRUIT PLATTER

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DINNER PLATED



MINIMUM THREE COURSE MENU:

CHOOSE ONE SOUP OR SALAD AND ONE DESSERT

ADD A FOURTH COURSE BY SELECTING AN ADDITIONAL SOUP OR SALAD FOR \$10/PERSON

SOUP OPTIONS

ROASTED CORN AND POTATO CHOWDER

Chili oil, fresh cut chives (GF)

CLASSIC ITALIAN MINISTRONE SOUP

Diced summer vegetables, pasta, and beans in a tomato herb broth, basil pesto drizzle

THAI SWEET POTATO AND COCONUT CREAM SOUP

Sweet potato crisps, cilantro pesto (VG, GF)

CREOLE TOMATO AND RED PEPPER BISQUE

Lime, cilantro, sour cream (GF)

SALAD OPTIONS

MEDITERRANEAN CHOPPED SALAD

Tomato, cucumber, chickpeas, olives, feta cheese, romaine lettuce, red wine vinaigrette

KALE AND ROMAINE CAESAR SALAD

Creamy garlic dressing, parmesan, croutons, lemon

KING EDDY BEET SALAD

Red and golden beets, whipped feta cheese, arugula, roasted pumpkin seeds, orange balsamic gastrique

DESSERT OPTIONS

SOUR CHERRY AND RED WINE POACHED PEAR

Whipped mascarpone, dark chocolate biscotti

MAPLE BOURBON CRÈME BRÛLÉE

Chantilly cream, fresh berries (GF)

TOASTED COCONUT AND DARK CHOCOLATE TORTE

Strawberry coulis (VG)

MENU PRICE IS DETERMINED BY MAIN COURSE SELECTION. MINIMUM OF 20 GUESTS
MENU SELECTIONS MUST BE MADE NO LATER THAN 14 CALENDAR DAYS PRIOR TO EVENT

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DINNER PLATED



MINIMUM OF 20 GUESTS

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MENU PRICE IS DETERMINED BY MAIN COURSE SELECTION

MAIN COURSE OPTIONS (CHOICE OF 2)

KING EDDY SURF AND TURF **\$80/PERSON**

Grilled 6 oz sirloin topped with 3 jumbo prawns, red wine au jus, garlic mashed potatoes, and seasonal vegetables

ROASTED PEPPER, RICOTTA CHEESE, AND SPINACH STUFFED CHICKEN BREAST **\$75/PERSON**

Grainy mustard jus, garlic mashed potatoes, seasonal vegetables

BAKED SESAME CRUSTED SPRING SALMON FILLET **\$78/PERSON**

Grilled pineapple and jalapeño salsa, lime cilantro butter sauce, jasmine rice, and seasonal vegetables

ALBERTA PRIME RIB OF BEEF **\$92/PERSON**

Yorkshire pudding, red wine au jus, garlic mashed potatoes, and seasonal vegetables

WILD MUSHROOM, ASPARAGUS, AND ROASTED TOMATO RISOTTO **\$65/PERSON**

Green chive oil drizzle, micro arugula (GF, VG)

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