



EST. 2008

PLATED CATERING MENU

Off-Site and In-House

Contact
catering@irongoat.ca
403-493-9377 or 403-609-0222
If in Canmore visit us at
The Village at Eagle Crossing
125 - 701 Benchlands Trail



LET US MAKE YOUR FUNCTION FABULOUS

The Iron Goat is set in the beautiful Rocky Mountains with an expansive view of the Three Sisters Range. Our comfortable yet elegant setting combined with superb service, cuisine, and ambience will make any function memorable.

For off-site events we have many partner sites that are available to rent or we can cater in the location that you desire. Our “Chef at Home” allows you the opportunity to sit back in your own home and have the event brought to you.

Our chefs excel at a variety of traditional and innovative dishes that cater to all palates and dietary requirements. Our friendly staff will help to organize your function so that you can enjoy your event. We take care of all the details, so all you need to do is relax with your guests.

Take a moment to review our menus. If there’s something special you have in mind that isn’t on the menu; feel free to talk to us.

There is always a solution!



OFF-SITE AND IN-HOUSE PLATED MENU

Prices are per person
Some items may not be available for off-site events

PASSED OR TABLED HORS D'OEUVRES

\$25.00, pick 5 of the following

Smoked salmon Canape - house smoked salmon on a garlic crostini with capers and dill cream cheese

Grilled Shrimp with prosciutto and basil

Beef Satay served with a red Thai curry coconut cream sauce

Crispy Cheese and bacon Croquette with a Smokey sriracha aioli, sharp cheddar, bacon and garlic mashed potato lightly coated and fried

Arancini

(Fried Risotto ball)

Choose one from below:

Creamy garlic, mozzarella and basil served with marinara dip

Shrimp and crab with a cream sauce

Truffle mushroom and herbs

Tourtier - savory beef in a flaky pie shell with caramelized onions

Mushrooms stuffed with tapenade

Falafel balls with a tzatziki dip

Brisket and pulled pork crostini

Spanakopita



APPETIZERS

Choice of 2

House Salad

Mixed greens with Honey lemon vinaigrette, pickled tomatoes, red onions, roasted red peppers. \$6.95

Caesar Salad

Crisp romaine tossed in a house made Caesar dressing with bacon, crisp capers, and a parmesan crostini. \$7.50

Caprese Salad

Hot house Tomatoes layered with thin sliced bocconcini cheese, fresh basil and a blood orange balsamic glaze \$ 7.50

Smoked Tomato Soup

House made smoked tomato soup with crispy parmesan crostini and olive oil \$5.00

Bruschetta Duo

Deep Woods Bruschetta- Toasted multigrain bread with cream cheese, sautéed mushroom blend and chili infused olive oil

Traditional- Diced tomato and basil on toast with blood orange balsamic reduction. \$10.00

Chipotle Mango Duck Wings

Confit duck drumettes tossed in chipotle mango spice, finished with honey and walnuts \$7.50



ENTRÉES

Choice of 3

New York Steak

8oz pepper corn crusted striploin served with a white wine Madagascar peppercorn cream sauce, smashed potatoes and chefs vegetables (not available off-site) \$48.95

Seared Flat Iron Steak

Thyme and butter seared flatiron steak served with Dauphinoise potatoes, chefs vegetables and topped with compound butter. (not available off-site) \$45.96

Duck

Pan seared duck breast served medium and confit duck leg served with smashed potatoes, bok choy, truffle infused mushrooms, berry compote and mustard seed caviar. \$42.95

Sundried Tomato Chicken

Frenched Chicken supreme stuffed with sundried tomato, spinach and mozzarella, served with smashed potatoes and chefs vegetables. \$38.95

Potato Crusted Salmon

Rosti potato crusted salmon seared and served with chefs vegetables grilled lemon and topped with burre Blanc \$42.95

White Wine Cod

White wine poached Cod with seared scallops, crispy prosciutto, smashed potatoes, seared bok choy topped with a citrus herb butter. \$46.95

Truffle Quinoa Risotto

Mushroom blend served in a quinoa risotto with white truffle oil, squash, fresh thyme, crispy kale, topped with goat cheese. \$25.95

Roasted Vegetable Ratatouille

Eggplant, zucchini, vine-ripe tomatoes, onions and bell peppers gently sautéed and tossed with fresh basil served with lemon and ginger rice \$38.95



DESSERTS

Choice of 2

House-made Cheese Cake served with a berry compote	\$7.95
Apple Crumble served with caramel and vanilla ice cream	\$7.95
Rich Coconut Milk Torte with toasted coconut, pulled sugar, fresh berries and fruit compote	\$8.00
Chocolate and Berry Tartelette topped with Swiss meringue	\$8.00
Baked Alaska vanilla sponge cake served with Fiasco Salted Caramel gelato, house whipped scorched marshmallow.	\$9.00
Pecan Pie House made pecan pie topped with chocolate ganache and served with Madagascar bourbon vanilla bean gelato	\$9.00



ADD ONS

Picnic Platter \$32.00 pp

Pork and beans, smoked brisket, BBQ pulled pork, Rotisserie chicken, smoked butter corn bread, coleslaw, warm potato salad and assorted chicken wings

Seafood platter \$48.75 pp

Seared scallops with burre blanc, oyster shucking station, smoky calamari, sautéed herb and garlic prawns, coconut shrimp, butter poached lobster tails

Chefs Table \$100.00 pp / \$140pp with wine paring.

Give the chef your list of dietary restrictions, sit down to a 5-course meal of local ingredients and our current menu developments. Wine paring included 3 glasses of paired wine and a introductory cocktail



BAR SERVICES

Iron Goat catering offers full host or cash bar service for any event. We will take care of the necessary off-site ALGC permit for a \$25 fee.

Available Bar Services

Host bar - Event host pays for all guest drinks

Cash bar - Guests pay for their own drinks

Toonie bar - Guest pays \$2 per drink, host covers remainder cost

All bars include bar mixes and condiments, glassware may be charged at a nominal fee.

Please discuss with your catering contact to ensure that you book the best bar for your event.

STAFFING

Serving Staff for all events \$17 / hr

All events require a minimum of 1 staff member, minimum 3 hours

All bars require staffing.

\$32 hour per staff member, minimum 3 hours

CHEF SERVICES

Our chefs have a wide array of knowledge and talent to provide the best experience for you and you guests.

Chef fee \$32 / hr minimum 3 hour per event

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Pricing does not include GST or service charge



FINER PRINT

Children 0 - 3 years of age - free, 4 - 12 years of age - ½ price.

Confirmation of final guest count must be given 120 hours (5 days) prior to the event. You will be charged for the number of guests which was confirmed, unless more arrive than expected. If this is to occur, you will then be billed for each individual over the confirmed number of guests.

All function details must be arranged at least 10 days prior to the function.

The Iron Goat reserves the right to make alterations if product is unavailable at the time of the event.

A 25% or \$500 deposit fee, whichever is more, is required at time of confirmation. Deposit is to be paid by credit card only. Full payment is required one day after termination of event by credit card or cheque. Payments may be paid within 15 days of termination of event only if prior arrangements have been made. All cheques must be made out to Iron Goat Pub & Grill.

There will be no charges applied if a cancellation notice is given at least 10 days prior to the function. In the event of a charge, the client will be charged for the number of guests confirmed. The client will be charged for the full amount of the function if no one shows up for the event and no cancellation notice was given.

The client is responsible for damages to or on the venue's property or injury to the staff and/or guests caused by the client and/or client's guests.

The Iron Goat has the right to refuse service to any guest.