



# **CATERING MENU**

## **PLATED MENU**

### **2020**

Contact  
catering@irongoat.ca  
403-609-0222

If in Canmore visit us at  
The Village at Eagle Crossing  
125 – 701 Benchlands Trail

## **LET US CATER YOUR NEXT CORPORATE OR PRIVATE EVENT**

Make an impression with your guests by allowing Iron Goat Catering to provide the menu and exceptional service for your next event. Over the past 10 years the Iron Goat Pub & Grill has built a reputation in Canmore for having great food and service; now we take it across the Bow Valley and beyond.

We help you target your corporate or party needs for your event and determine a budget that works. From formal dinners to lunch time sandwiches we cover all your needs to make you look like a hero to your guests and co-workers.

Iron Goat Catering is proud to be the preferred caterer for popular local hotels and resorts.

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!



# **LUNCH OR DINNER PLATED**

## **SALADS**

### **ROASTED TOMATO & ARUGULA**

Slow roasted plum tomatoes, garden fresh arugula with pickled red onion and crumbled goat cheese, topped with toasted sesame seeds and a cilantro lime dressing

10

### **CHARRED PINEAPPLE & MUSTARD GREENS**

Local mustard greens, topped with charred pineapple salsa, crumbled pistachio and fresh raddish

10

### **WILD MUSHROOM & JERKY**

Nest of mixed greens, pan seared wild mushroom and fresh herbs topped with our house made smoked jerky and green onion slaw. Tossed with sesame and honey vinagrette

12

# **SOUPS**

## **WILD MUSHROOM**

Cream of mushroom with roasted walnut, rosemary and smoked cream cheese croquette

10

## **ROASTED BUTTERNUT**

Roasted butternut squash, finished with toasted peanuts, green onion and sour cream

9

## **COCONUT CHICKPEA**

Citrus, coconut curried chickpea infused with lemongrass and lime leaf topped with tzatziki and fried chickpeas

9

## **TOMATO & BLUE**

House smoked tomato topped with creamy blue cheese with olive oil drizzle and parmesan crostini

10

# **APPETIZERS**

## **VEGETABLE & BRIE STRUDEL**

Roasted carrots, leek, celery, onion and zucchini wrapped in delicate phyllo topped with green onion and sesame slaw

11

## **BRAISED PORK BELLY**

Pork belly braised in brown ale and seared to perfection with almond and cranberry slaw, with dark rum reduction topped with fried wild mushrooms

13

## **CAJUN FRIED SNAPPER**

Cajun fried Snapper on a bed of pickled vegetable and citrus slaw, topped with charred pineapple salsa and finished in brown butter rum sauce

14

## **PRAWN TEMPURA**

Crisp tempura shrimp with smoked chipotle aioli, citrus and fresh lime on baby greens

14

## **MAINS**

### **SEAFOOD**

#### **GREEN TEA COD**

Cod loin poached in green tea with charred lime and fig compote, toasted almond brown butter with green beans and soy bean and ginger quinoa

32

#### **CAJUN TILAPIA**

Tilapia seasoned with Cajun spices with lightly pickled asparagus, chipotle rice pilaf and lemon remoulade

29

#### **CITRUS HALIBUT**

Halibut marinated in citrus in a light lemongrass and coconut broth, lime leaf Basmati rice with a green onion and sesame slaw

34

#### **SEAFOOD BOUILLABAISSÉ**

Smoked salmon, mussels and prawns in a vermouth and saffron broth with chili, garlic toast

36

# CHICKEN

## **BRIE & CRANBERRY CHICKEN**

Smoked brie and cranberry stuffed chicken breast with a rosemary and tarragon crust, rum brown butter drizzle, saffron smashed potatoes, house vegetables

38

## **SLOW ROASTED HONEY & DIJON YOGURT**

Slow roasted chicken supreme, marinated with honey and dijon yogurt, served with duck fat confit potatoes and garlic fried zucchini

36

## **CHICKEN CURRY**

Citrus and lime marinated tender chicken thighs simmered in coconut Thai yellow curry with lemongrass rice and topped with fried chickpeas

34



# **BEEF & PORK**

## **NEW YORK STEAK**

10oz New York strip with wild mushroom and jerk floss slaw, garlic and rosemary roast potatoes and maple glazed carrots

45

## **DARK ALE PORK**

Beer braised pork belly seared crisp with charred jalapeno rosti and pan roasted almond green beans

40

## **VEAL PICCATA**

Tenderized veal with smoked rosemary and chive butter sauce with roasted garlic mashed potato and pan fried wild mushrooms

44

## **BRAISED SHORT RIB**

Slow braised beef short rib with rosemary roasted tri-colour mini potatoes with broccoli and cauliflower and port bordelaise

44

## **CRUSTED TENDERLOIN**

Rosemary and garlic crusted 6oz beef tenderloin, with duck fat confit potatoes and garlic fried zucchini

50

# VEGETARIAN

## VEGETABLE TORTE

Beets, yellow potato, sweet potato and parsnip with smoked rosemary butter with parmesan gratinee and coconut roasted carrot puree

28

## MUSHROOM SALAD

Warm mushroom medley on a bed of arugula with crisp potato rounds, pickled radish, and carrots, green onion, toasted sesame seeds, topped with herb goat cheese and a warm soy, ginger vinaigrette

27

## QUINOA VEGETABLE TOSTADO

Crisp corn tortilla between layers of citrus infused soy quinoa, sesame poached green beans, chili pickled red onion and topped with fresh radish silvers and crumbled smoked goat cheese

28

## **DESSERTS**

### **SMOKED NEW YORK CHEESECAKE**

Creamy New York style cheesecake, house smoked with a bourbon cherry gastrique

9

### **COCONUT & DARK CHOCOLATE CINNAMON GANACHE**

Coconut and dark chocolate cinnamon ganache topped with roasted pistachio and macerated berries

10

### **WHITE CHOCOLATE & CINNAMON CREME BRULÉE**

Break through the sugary crust to the cinnamon infused white chocolate custard, with minted berries

10



# **BAR SERVICES AND STAFFING**



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 of 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 hours per event

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## **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.