



Hors D'Oeuvres Winter / Spring 2023

Passed

Ahi tuna / mango sesame puree / wasabi potato croquette
-
Thai butternut squash & coconut soup / green pea creme fraiche
-
Pressed Cubano / herb crusted pork loin / pickle / whole grain mustard
-
Chicken parmigiana slider on brioche with basil pesto
-
Herb de Provence with goats cheese & asparagus in parmigiana tuille
-
Seared maple whisky glazed pork belly / sour cherry / crispy apple
-
Mongolian beef tenderloin / shallot marmalade / ponzu
-
Crispy duck / hoisin slaw / sugar snap pea/ scallion pancake
-
Brochette of ginger crusted scallop & prawn / lemongrass emulsion
-
Lobster and brie panini / dill / housemade focaccia
-
Wild mushroom bread pudding / confit garlic / pine nuts / havarti
-
Prosciutto wrapped French green bean & asparagus / citrus / black pepper

Maryland Crab Cake / sweet pickle relish / confit garlic aioli
-
Caprese brochette / balsamic reduction / micro greens
-
Crostini of caramelised pear / brie / brisket
-
Baby buttermilk fried chicken / buttermilk chive emulsion
-
Grilled vegetable flat bread / boschetto di tartufo / Alba white truffle oil

Olive oil poached tomato / buffalo mozzarella / pesto / focaccia toast point
-
Chorizo satay / confit garlic puree / pickle brunoise
-
Janaican jerk slider / corn chutney / jerk aioli

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Satellite Small Plate Station

- Gourmet grilled cheese & tomato parmigiana bisque
-
- Baby potato poutine / 5 cheese / beef tenderloin / merlot peppercorn gravy
-
- Baked meatball / Espanol sauce / reggiano crust / pesto
-
- Artisanal cheese / crostini / cured meats
-
- Quesadilla / pico di gallo / sour cream

Dessert

- Black forest bundle
-
- Tahitian vanilla bean panna cotta
-
- Callebeaut dark chocolate tart with sour cherry compote
-
- A selection of chocolate truffles
-
- Banana filo purse with creme anglaise
-
- Cream puffs with baileys and chocolate
-
- Apple cinnamon bread pudding with creme anglaise
-
- white and dark chocolate pecan tart
-
- Coconut custard with mango puree
-
- Gingerbread tiramisu

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