



AVI'S KITCHEN

Catering

2026

WEDDING
CATERING MENU



SAFFRON BUFFET

\$69.99/PERSON- KID'S 3-12 \$35/KID

CARVING STATION OR 1 MAIN, CHOOSE 2 SALAD, 1 STARCH, 1 VEG,
1 DESSERT, BREAD AND BUTTER

CARVING STATION

Mustard and Herb Marinated Roast
Beef Sirloin + Gravy + Horseradish

MAIN COURSES

Baked Salmon + Lemon Caper Sauce

BBQ Chicken Leg

Pork Loin Roast + Apple Ginger Chutney

Vegetarian Lasagna

Grilled Tofu + Spicy Harissa

SALADS

Caesar Salad

Garden Salad

Spinach and Strawberry Salad

STARCH & VEG

Garlic Mashed Potatoes

Saffron Rice Pilaf

Herb Roasted Baby Potato

Roasted Root Vegetables

Butter and Herb Steamed Seasonal
Veg

DESSERTS

Chocolate Brownie

Assorted Cake Bites



TRUFFLE BUFFET

\$79.99/PERSON- KID'S 3-12 \$35/KID

CARVING STATION PLUS 1 MAIN, CHOOSE 2 SALAD, 2 STARCH,
1 VEG, 1 DESSERT, BREAD AND BUTTER

CARVING STATION

AAA Angus Beef Striploin +
Peppercorn Sauce + Hollandaise

MAIN COURSES

Pan Seared Salmon + Creamy Garlic
Lemon Sauce

Chicken Marsala + Mushroom + Marsala
Wine Demi

Peri-Peri Chicken Legs

Roasted Pork Ribs

Wild Mushroom Ravioli + Basil
Cream Sauce

SALADS

Classic Caesar Salad

Heritage Blend Salad

Mediterranean Salad

Pasta Salad

STARCH AND VEG

Truffle Risotto

Browned Butter Mashed Potato

Baked Creamy Cheesy Sweet Corn

Roasted Garlic Steamed Green Beans

Herb and Butter Rainbow Carrots

Rosemary Roasted Root Veg

DESSERTS

Variety of Cheesecake

Chef's Choice Assorted Platters



CAVIAR BUFFET

\$89.99/PERSON- KID'S 3-12 \$35/KID

CARVING STATION PLUS 1 MAIN, CHOOSE 2 SALAD, 2 STARCH, 1 VEG, 1 DESSERT, BREAD AND BUTTER

CARVING STATION

AAA Prime Ribeye + Mushroom
Demi + Hollandaise

MAIN COURSES

Pan Seared Sole + Meunière Sauce

Chicken Cacciatore + Tomato, Onion,
Mushroom and Red wine

Braised Short Ribs

Braised Lamb Shank

Ratatouille

SALADS

Caprese Salad
Couscous Salad
Shrimp Pesto Pasta Salad
Avi's Kitchen Tropical Salad

STARCH AND VEG

Jalapeño Cheese Grits
Wild Mushroom Risotto
Oven Roasted Potato Wedges

Grilled Asparagus
Steamed Broccolini
Charred and Balsamic Glazed Brussel
Sprouts

DESSERTS

Saffron Crème Brulée
Chocolate Lava Cake



PLATED OPTION 1

3 COURSES

\$99.99/PERSON

1 APPETIZER, CHOOSE TWO MAINS, 1
DESSERT AND BREAD AND BUTTER

FIRST COURSE

Creamy Wild Mushroom Soup

Garlic Bread

Caprese

Rainbow Cherry Tomato + Buffalo
Mozzarella + Basil Pesto + Toasted
Pine Nuts

Caesar

Romaine + House Made Dressing +
Crostini + Asiago

Panko Breaded Brie

Red Pepper Sauce + Arugula and
Radish Salad + Crostini

MAINS

8 oz AAA Angus Beef Ribeye

Roasted Fingerling Potato + Garlic
Herb Broccolini + Red Wine Demi
Glaze + Garnishes

Duck Breast

Green Pea Risotto + Garlic Herb
Broccolini + Orange Infused Demi
Glaze + Garnishes

Chicken Supreme

Stuffed with Goat Cheese and
Sundried Tomato + Green Pea
Risotto + Garlic Herb Broccolini +
Garlic Cream Sauce + Garnishes

Wild Mushroom Ravioli

Basil Cream Sauce + Asiago Cheese
+ Basil Cream Sauce + Garlic Toast

DESSERTS

Saffron Crème Brûlée

Short Bread Cookie + Berries and
Fresh Mint

Chocolate Molten Lava Cake

Shaved White and Dark Chocolate
+ Berries + Mint



PLATED OPTION 2

\$110/PERSON

1 APPETIZER, SECOND COURSE,
CHOOSE TWO MAINS, 1 DESSERT AND
BREAD AND BUTTER

FIRST COURSE

Bruschetta

Baby Rainbow Tomato + Parmesan
+ Fresh Basil + Micro Greens +
Balsamic Reduction

Caesar

Romaine + House Made Dressing +
Crostini + Asiago

SECOND COURSE

French Onion Soup

Caramelized Onion + Red Wine +
Smoked Cheddar

Prawns Ceviche

Cooked Prawns + Onion + Peppers
+ Scallion + Lemon

MAINS

Short Ribs

White Truffle Mashed Potato +
Grilled Asparagus + Mushroom
Demi + Garnishes

Lamb Shank

White Truffle Mashed Potato +
Grilled Asparagus + Pan Reduction
+ Garnishes

Chicken Roulette

Wild Mushrooms and Goat Cheese
Stuffed Chicken Breast + White
truffle Mashed Potato + Roasted
Grilled Asparagus + Garnishes

Cottage Cheese Tikka

5 Spiced Marinated Cottage
Cheese+ Sauté Mushrooms and
Peppers + Saffron Pulao + Mint
Yoghurt Sauce + Garnishes

DESSERTS

Chocolate Explosion Mousse

Chocolate Truffle + Chocolate
Covered Strawberry + Coulis +
Berries

Gulab Jamun Cheese Cake

Chantilly Cream + Berries +
Garnishes



COCKTAIL HOUR

GRASSI LAKE

\$14.99/PERSON

CHOOSE TWO

Deviled Eggs

Caprese Skewers

Classic Bruschetta

BBQ Beef Meat Balls

Spanakopita with Tzatziki

Tandoori Chicken Skewers

Veg Samosa with Mint Chutney

Variety of Chips, Dips and Nuts

Smoked Salmon Cucumber Bites

Veg Spring Rolls with Thai Sweet Chili Sauce

LAKE LOUISE

\$19.99/PERSON

CHOOSE TWO

Avocado Smashed Bites

Cauliflower Manchurian

Buffalo Chicken Meat Balls

Focaccia, Olive oil and Balsamic

Chicken Katsu with Tonkatsu Sauce

Bacon Wrapped Italian Hot Sausages

Shrimp Skewers with Lemon Aioli

Stuffed Mushroom with Cheese and Beef

Mini Crab Cakes with Horseradish Creme
Fraiche

BOARDS/PLATTERS

\$21.99/PERSON

CHOOSE TWO

Charcuterie

Variety Of Cured Meat, Salami,
Pate And Cheese + Pickles + Olives
+ Preserves + Dried Fruits + Grapes
And Berries + Crostini

Cheese Board

Variety of Cheese Selections +
House Made Spreads and Preserves
+ Infused Oils + Crackers And
Crostini's + Fresh Berries And
Grapes + Dried Fruits And Nuts +
Olives

Artisan Bread Basket

Selections Of Bread + House made
Spreads and Preserves + Evolution
Infused Oils + Balsamic

Crudités Platter

Variety Of Veggies + Ranch +
Hummus

LATE NIGHT SNACK



AVI'S KITCHEN
Catering

SIMPLE

\$12.99/PERSON
CHOOSE TWO

Pretzel and Dips

Veg and Dip

Popcorn

Edamame with Soy Dip

Hummus and Pita

Onion Rings

Truffle Fries

Thai Chicken Bites

CLASSIC

\$14.99/PERSON
CHOOSE TWO

Pizza (Choose Two)

Pepperoni + Hawaiian + New York

Style + Meat Lover + Buffalo

Chicken + Veggie Lover +

Margherita + 3 Cheese +

Classic Poutine

Beef/Veg Gravy + Fries + Cheese
Curds

Chicken Fingers and Fries

Plum Sauce + Ketchup

Chicken Wings

BBQ + Lemon Pepper + Buffalo +

S&P + Honey Garlic + Teriyaki

Mozzarella Sticks

Chipotle Aioli + Ketchup

Yam Fries

Chipotle Aioli + Ketchup

Nachos

Tomato + Onion + Peppers + Green

Onion + Olives + Jalapenos + Sour

Cream and Salsa



TACO BAR BUFFET

PLEASE MAKE YOUR FOOD SELECTION AND WE CAN PROVIDE YOU AN
ESTIMATE BASED ON YOUR FOOD CHOICES

PROTEIN

Taco Seasoned Ground Beef
Pork Carnitas
Beer Battered Cod
Blackened / Grilled Chicken
Beef Barbacoa
Grilled Shrimp
Beans Melody
Chef's Seasoned Crumbled Tofu
Tandoori Roasted Cauliflower Bites

SALADS

Mexican Chopped Salad
Black Beans And Corn Salad
Fruit Salad with Lime and Chili
Caesar Salad
Garden Salad
Spinach and Kale Salad

SIDES

Lettuce, Onion, Tomato
Sour Cream, Salsa, Guacamole
Nachos
Pico Da Gala
Tortilla Soft & Hard
Queso Fundido with Chorizo
Pineapple and Mango Salsa
Cilantro Lime Rice
Roasted Potato / Yam
Roasted Vegetables
Grilled Corn

DESSERT

Churros
Tres Leches Cake
Arroz con Leche
Arroz con Leche
Chocolate Brownie
Assorted Cheese Cakes
Molten Lava Cake

- Please note that all of our menus can be fully customized to suit your preferences.
- We gladly accommodate all food allergies and dietary restrictions
- Your comfort and safety are our priority.

AVI'S KITCHEN CATERING

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