



Matt Kuhn Photography

YOUR *Mountain Dining Experience* STARTS HERE



GRIZ BAR CATERING GUIDE 2026



Canapés

Choice of up to four different options with a recommended amount of four pieces per person.

Gluten-free options are available for an additional cost.

\$40/DOZEN

COLD

Caramelized Onion Tarte Tatin

Caramelized Onion Baked in a Tartlet

Bruschetta

Served on Crostini with Balsamic Glaze (can be GF)

Watermelon Prosciutto & Feta Skewers

With Balsamic Glaze (can be GF)

Beef Carpaccio

With Dijon Mascarpone (can be GF)

HOT

Chicken Satay

With Peanut Sauce (can be DF)

Spinach & Feta Spanakopita

With Tzatziki

Brie & Cranberry Bites

Fried Brie with Cranberry Chutney (can be GF)

Bacon & Blue Cheese Dates

Dates Stuffed with Gorgonzola & Wrapped in Bacon (can be GF)

Mushroom & Goat Cheese Crepes

Savory Crepe Rolled with a Mushroom Duxelles & Goat Cheese (can be GF)

Caprese Skewer

Bocconcini, Cherry Tomato, Basil, & Balsamic Glaze

Cantaloupe Cube

Topped with Lemon Mascarpone & Crispy Prosciutto

Halloumi Skewer

With Hot Honey Drizzle

Prices are subject to applicable taxes and 18% gratuity

Premium Canapés

Choice of up to four different options with a recommended amount of four pieces per person.

Gluten-free options are available for an additional cost.

OYSTER SHOOTERS

\$6 each

Minimum order of 100

Shot Glass of Caesar Cocktail with Shucked Oyster
(can be GF + DF)

COLD

\$52/DOZEN

Hoisin Duck Cucumber Cup

(can be DF)

Smoked Salmon

With Lemon & Chive Cream Cheese Blini (can be GF + DF)

Tuna Poke

In a Sesame Cone with Avocado Mousse (can be DF)

Goats Cheese Cheesecake Bites

With Red Onion Jam (can be GF)

Watermelon Crudo

Compressed Crudo with Avocado Mousse in a Sesame Cone (Vegan)

HOT

\$52/DOZEN

Sticky Beef in a Sesame Cone

(can be DF)

Confit Duck Croquette

With Spiced Orange Gelee

Pork Belly

With Pineapple Jam (can be GF + DF)

Poached Pear and Smoked Gorgonzola Tartlette

(can be GF)

Prawns

With Coriander & Lime (can be GF + DF)

Crab Cakes

With Lemongrass Aioli (can be GF + DF)

King Oyster Mushroom Scallop

Pan Seared with Miso Broth & Puffed Rice Noodle Nest (Vegan)

Prices are subject to applicable taxes and 18% gratuity

Platters

Vegetable Crudités Platter with Ranch Dip
\$5/person

Hummus & Pita Platter
\$5/person

Tortilla Chips with Salsa & Guacamole
\$5/person

Fresh Seasonal Fruit Platter
\$8/person

Domestic Cheese Platter with a Variety of Crackers
\$10/person

Charcuterie Board
\$12/person

Late Night Snack

Poutine Bar
\$15.00/person
Upgrade to Bison for +\$3/person

Truffle Fries
\$12.00/person

Taco Bar
Choice of Beef or Chicken
\$17.00/Person

Popcorn
\$6.00/Person

Gourmet - Maple Bacon or Truffle Parmesan \$7.50 per person

Prices are subject to applicable taxes and 18% gratuity

Dinner

MINIMUM 50 GUESTS

DINNER BUFFET

\$70/Person

FRESH BAKERY

Dinner Rolls

TO BEGIN

Choice of Two Salads

MAINS

Choice of Two Main Courses
Choice of one Starch and one Vegetable

Please contact us with dietary restrictions

DESSERT BUFFET

(Select One)

Assorted Squares
Sticky Toffee Pudding
New York Cheesecake
Fruit & Cheese Board
Lemon Tart
GF / Vegan Cheesecake +\$3
GF/Vegan Brownie +\$3

Prices are subject to applicable taxes and 18% gratuity

Dinner Options

MAIN COURSE

Dijon and Rosemary Crusted Carved Roast Beef Sirloin
with Red Wine Jus (can be DF) + Yorkshire Pudding \$3/Person

Pan Seared Chicken Supreme Glazed
with Orange and Cardamom Butter (can be GF)

Traditional Turkey Dinner
with all the Trimmings & Gravy

Tender Canadian Whiskey & Maple Bacon Pork Ribs
(can be GF and DF)

Grilled 8oz California Cut Striploin Steak
Served Medium Rare with Jus (can be GF and DF)

Seared Honey Ginger Glazed Salmon
(can be DF)

Apple Brined Pork Loin
Served with a Tangy Apple and Apricot Chutney (can be GF and DF)

Dijon and Rosemary Crusted Prime Rib Roast
Add \$5/Person (can be DF)

Mushroom Mousseline Stuffed Chicken Supreme
Add \$5/Person

VEGETARIAN

Vegetable Stack
Served on a Purée and a Roasted Tomato Sauce (can be GF)

Vegetarian Lasagna
with Roasted Bell Pepper, Zucchini, Eggplant with Bechamel & Marinara (GF noodles for \$2/person)

Wild Mushroom Risotto
(can be GF & Vegan)

Pea, Asparagus & Mint Risotto
(can be GF & Vegan)

Dinner Options

VEGAN

Eggplant Lasagna

with Zucchini, Spinach, Oat Milk and Vegan Mozzarella (GF noodles for \$2/person)

Wild Mushroom & Barely Risotto

with Nutritional Yeast and Truffle Oil

Roasted Cauliflower Steak

with Vegetable Jus (plated dinner only) (can be GF)

Dukkah Crusted Roast Yam

with Harissa and Tzatziki (plated dinner only)

VEGETABLE SIDES

All can be DF GF

Roasted Root Vegetables
Honey Glazed Carrots
Seasonal Vegetables
Grilled Broccoli
Roasted Brussel Sprouts
Lemon Green Beans

STARCH

Crispy Confit Garlic Potato Pave GF,DF, V (add \$3/person)
Oven Roasted Rosemary Potatoes GF
Roasted Garlic Mashed Potatoes GF
DF Traditional Savory Bread Stuffing (with Turkey dinner)
Truffle Mashed Potatoes GF (add \$3/person)
Pilaf Rice - Garlic & Herb GF DF

SALAD

Artisan Garden Salad GF DF
Traditional Caesar Salad
Traditional Coleslaw DF GF
Baby Potato Salad GF

PREMIUM SALAD OPTIONS

Add \$2/person

Greek Salad GF
Roasted Beetroot & Goat's Cheese Salad GF
Caprese Salad GF
Bacon Blue Cheese Potato Salad GF
Couscous & Kale Salad DF
Apple Fennel Coleslaw DF GF
Roasted Sweet Potato & Quinoa DF GF

Dinner

MINIMUM 50 GUESTS

OFF THE GRILL MENU

Buffet served outdoors on the scenic Corona patio

\$50/Person

FRESH BAKERY

Dinner rolls & butter

CHOOSE TWO SALADS

Choice of Two Salads

Coleslaw

Potato

Caesar

Garden Greens with Balsamic

Roasted Carrots

Baked Potato served with Fixing

MAINS

Choice of One Protein

7oz Sirloin

1/2 Rack BBQ Pork Ribs

Cauliflower Steak (Vegetarian Option)

Please contact us with dietary restrictions

Prices are subject to applicable taxes and 18% gratuity

Bar

STANDARD HIGHBALL

Restaurant Pricing

TOP SHELF LIQUOR

Restaurant Pricing

DOMESTIC BOTTLED BEER

Restaurant Pricing

IMPORTED BOTTLE BEER

Restaurant Pricing

WINE

House wine starts at \$13.00/Glass and \$38.00/Bottle
(Please Inquire with Venue for Full Selection)

SPARKLING WINE

Starting at \$45.00/Bottle

Work with our team to create a signature cocktail or customize the bar menu for your event.



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