



MORE THAN JUST OFFICE CATERING

LUNCH CATERING

Life Changing Tuna \$8

*one of Avenue Magazine's "25 Best Things to Eat in Calgary 2011"
banana peppers, dill pickles, cheddar blend*

Rosemary Ham \$9

rosemary ham, prosciutto, smoked canadian cheddar, roasted pineapple

Lamb \$10

braised lamb, double crème brie, house made rosemary apricot chutney

Lemon and Tarragon Chicken \$9

oven roasted chicken, fresh tarragon, lemon, tamari almonds smoked cheddar

Sicilian \$8

capicola, genoa salami, mortadella, house made olive salad, cheddar blend

Free Range Egg Salad \$8

paprika, dill, grainy mustard, organic greens

Vegetarian and Custom Options Available

SALAD, CHEESE, FRUIT AND DESSERTS

Organic Greens Salad – per person \$6

seasonal sun dried fruit, crumbled goat cheese, walnuts, white balsamic vinaigrette

Organic Spinach Salad – per person \$6

seasonal berries, tamari almonds, candied onion, crumbled feta, honey dijon vinaigrette

cheese & charcuterie – per person \$4.5

served with preserves and crackers

Fruit – per person \$3.50

Selection of house made pastries and deserts – per person \$2.75

BREAKFAST

Vegetarian or Bacon Breakfast Sandwich \$3.5

free range egg, with bacon and cheddar or roasted bell peppers, goat cheese, organic spinach

Menu is subject to change. 18% Service charge / gratuity will be added to all delivered catering.

Minimum charges apply.

Art Central 403.452.7777 | Fashion Central 403.263.0884

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CALGARY'S BEST PRIVATE PARTY VENUE.

CANAPES & BITES

(1 – 2 BITES EACH)

\$1.50 each

*selection of house made truffles
white truffle, roasted garlic and caramelized onion hummus
tomato, basil and brie on puff pastry
prawn and avocado on whole grain cracker
caramelized onions, bleu cheese and pears on puff pastry*

\$2.00 each

*house made lemon curd tart with fresh seasonal berries
mini cupcake selection
escargot and wild mushroom in white wine cream
caprese salad of buffalo mozzarella, tomatoes, fresh basil and balsamic reduction
boursin with fig and prosciutto
wild mushroom and chevre on puff pastry
watermelon salad with feta, olives, fresh basil and cracked pepper*

\$4.00 each

*mini burgers with high roller toppings
mini crab cake burgers with siracha aioli on pretzel brioche
beer can chicken
selection of flatbread pizzas – pick your toppings!
Galloway beef tartar or tuna tartar
roasted baby potato poutine
baked white cheddar & crab mac n cheese
wild rice prawn and scallop paella*

deVille is a licensed facility and provides full bar service

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