



# culina

CATERING

*Rooted in Edmonton since 2004*

## Locally sourced, expertly crafted menus for your next event.

Specializing in

- Weddings
- Corporate Functions
- Social Events
- Indigenous Catering



Connect with us



[www.culinafamily.com](http://www.culinafamily.com)



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# Culina Wedding Catering

Culina Catering offers delicious, customized menus for weddings with a focus on locally sourced ingredients. We take pride in creating unique wedding menus that reflect each couple's heritage ensuring that your day is truly unforgettable. Contact us to book a menu consultation with Executive Chef and Culina Founder Brad Lazarenko.



# Family Style Service



Our wedding menus are served “Family Style”. This a communal way of enjoying meals that emphasizes sharing and togetherness, where platters of food are brought to the table allowing guests to serve themselves and take portions according to their preference. Perfect for celebrating weddings, making a cherished tradition for many families.

Our featured local suppliers:



# Menu

## Appetizer Station Choose one option

**Irving's Farm Charcuterie & Lakeside Farm Cheese Boards** w. Brio Bakery baguette, condiments & fresh fruit

or

**Mediterranean Platter** - Roasted seasonal vegetables, feta cheese dip, dolmades, truffled hummous, olives, pita bread & tortilla chips

or

**Indigenous Charcuterie Platter:** Bison sausage, smoked salmon, Indian candy, mustard sauce, sweet pickled red onion, 'Three Sisters' vegetable crudité, roasted nuts & pumpkin seeds, corn tortillas (GF)



# Salads

Gluten free

Choose two options

**Classic Tuscan Style Caesar Salad** w. romaine, arugula, egg & Pecorino cheese

**'Prairie Caprese' Salad** - Gull Valley tomatoes, Fior di latte, fresh dill & balsamic dressing

**Roasted Beet Salad** w. goat cheese, candied pecans & spinach

**Culina House Salad** - Seasonal lettuces, cranberries, pumpkin seeds, sunflower seeds, feta cheese & Culina House Dressing

## Optional Pasta Course

Linguini w. olive oil & garlic w. side of puttanesca sauce  
Tagliatelle carbonara w. pecorino, pancetta & black pepper  
Butternut squash ravioli w. tomato salsa & creamed fennel



# Entrees

Choose one option

**Thin Sliced Roast Beef** w. mushroom-horseradish gravy

**Beef Short Ribs** w. tomato red wine garlic sauce

**Roasted Chicken Breasts** w. creamy dill-mustard sauce

**Roasted Salmon** w. fennel cream & tomato salsa

**“Chicken Marbella”**- Spanish sweet & sour roast chicken  
w. dried cherries, garlic, oregano & capers

**Malaysian Tofu Coconut Curry Stew** w. Jasmine rice (V)



# Sides

Choose Two Options

**Mashed Yukon Gold Potato** w. edam & scallions (GF)

**Roasted Herb & Garlic Russet Potatoes** (GF)

**Creamy Scalloped Potatoes**

**Balsamic Roasted Seasonal Vegetables**  
w. olive oil & lemon (GF)

**Mushroom Rice Pilaf** (GF)

**Orzo Pasta "Risotto"**

**Roasted Brussel Sprouts** w. bacon & garlic GF

**Add-on: Brio Bakery Baguette** w. Saskatoon butter



# Late Lunch



## Taco Bar

Mexican spiced beef, Chicken and tofu mushroom w. tomato rice, Corn pilaf, Pico de gallo, Frijoles, Lakeside Farm Queso Bianco, Chopped lettuce, Guacamole.

Corn tacos (GF) & Soft tacos.

## Pasta Bar

Long & short pasta w. turkey bolognese sauce, basil marinara & dill cream sauce. Served with chicken breast, sautéed mushrooms, roasted peppers, garlic whitebeans, olive oil, Asiago & Mozzarella cheese.

(Gluten free pasta available on request)

## Perogy Bar

Served with dill sour cream, sautéed bacon, garlic mushrooms, Cheddar cheese, sweet pickled red onion, tomato salsa and fried onion. Add on El Chorizo Sausage.

## Mashed Potato Poutine Bar GF

Classic beef gravy, mashed potato, cheese curds, Cheddar cheese, scallions, grilled corn

## Pizza Bar

Lemon pizza, Beef Bolognese pizza, shrimp & garlic pizza

## Zwicks Pretzel Bar

An assorted variety of Edmonton's favourite pretzels & dips.

# Desserts

Choose two options

- Mini assorted cookies
- Mini cheese cake cups (GF)
- Chocolate pudding cups (GF, V)
- Saskatoon wild rice pudding (GF, V)
- Bread pudding w. vanilla cream & berries
- "Little Bear" gelato cups (GF)
- Fresh seasonal fruit platters w. chantilly cream (GF)

## Looking for the perfect wedding cake?

We would be happy to recommend a fabulous local wedding cake designer for your event.

Already have your dream cake? Ask about our "Cakeage" service. Cake cutting, plating and service from \$1.50 per person.



# Catering Q & A



Q - Are the menus customizable?

A - Yes, we love to customize menus that reflect the couples ethnic background, heritage and favourite foods.

Q. Do you require a kitchen at the venue we have chosen?

A. No, Culina Catering can prepare all food items off site and deliver it in thermal food warmers. We do require a staging area with adequate tables/counters for plating and access to potable water. We also ask that clients provide water pitchers for water service.

Q. Does the cost per person include staff service charges and rentals?

A. No. We recommend 1 server for every 20-30 people (depending on menu). We charge \$35.00 per hour per server (minimum 4 hrs, maximum 8 hrs). We do not provide rentals (flatware, plateware, glassware, linens, tables, chairs) but we DO provide all serving platters and serving utensils for family style service.

Q. When do I pay for my order?

A. We require a 50% credit card deposit to secure the date. The balance will be processed in full 7 days before the event.

Q: Do we require an event planner? -

A: Yes, an event planner for the day of the wedding is mandatory as it facilitates proper service and communication with us.

We kindly request that you provide us with your final guest count, dietary preferences, seating plan, and event timeline at least 14 days before your wedding date.

## Menu Tastings

We understand that getting everything just right for the big day is important. With this in mind, we offer wedding menu tastings at our Downtown Culina To Go location. This is a chance to try chosen menu selections before the event. Tastings are \$42 per person and hosted by our Chef de Cuisine Brad Lazarenko.

-Please note that the tasting menu offers a sampling of your chosen wedding menu and may not include all items.

## Need Rentals?

Culina Catering has teamed up with River City Events to offer our clients a seamless experience at a preferred rate. Inquire for more information.

River City Events has everything you need for your special event: RENTALS. PLANNING. DESIGN. TENTS.



As Edmonton's full-service event partner, we plug into your event plans at any point, providing just the right touch to reach your goals. From intimate private affairs, large corporate events, to weddings, we have the massive inventory and expertise to make any event spectacular.

# Venue Rental

Looking for the perfect venue?

Host your wedding dinner, reception, or bachelor/bachelorette party at one of our exclusive event spaces– Bibo Strathcona and Culina McCauley. Our flexible spaces and professional team ensure a seamless and unforgettable event.

Contact us for rates and availability.

**bibo**  
STRATHCONA

The perfect venue for smaller, intimate standup parties of 20 to 60 people. This Whyte Avenue venue is ideally suited for smaller wedding dinners, receptions and bachelor/bachelorette parties.



**culina**  
IN McCAULEY

Culina McCauley, located on 'The Piazza in Little Italy' is the ideal venue for medium-sized weddings of up to 80 guests. With flexible event options, it's an excellent choice for wedding dinners and receptions.



# Contact us



Ready to take the next steps?

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# Culina Social Event Catering

Hosting a corporate gathering or private event? Let Culina Catering take care of the food while you take care of your guests. We offer delicious fare, customized menus and a professional team ready to make your event a success.

Contact us today to learn how Culina Catering can elevate your next event into something truly memorable.



# Appetizer Menu

(served passed or appetizer station)

"Three Sisters" fritters (corn, beans, squash) w. Gull Valley tomato salsa (GF, V)

Sweet chili glazed chicken lollipops (GF)

Irving's Farm pork sausage-cheese rolls w. mustard dipping sauce

Lakeside Farm cheese mini Greek salad cups (GF)

Harissa spiced tiger prawns w. lemon & aioli (GF)

Pork or Vegetable Gyoza served w. Ponzu sauce

Smoked Salmon w. herb cream cheese in cucumber cup (GF)



El Chorizo bison sausage (from True Grit Buffalo Ranch)  
brochette w. Lakeside Farmstead cheddar (GF)

Malaysian chicken, Thai turkey, Pork or Beef satay  
w. sesame sauce (GF)

Vegetarian samosas w. seasonal chutney (V)

Crudite w. truffled hummus & spiced crisps (GF, V)

Antipasto skewers w. beef salami, mini fresh mozzarella, green  
olive, roasted artichoke & peppers w. Italian marinade

Caprese Skewers

Beef meatballs cranberry preserves w. chili sauce (GF)

Bacon wrapped dates (GF)

Tuna tatar served in phyllo cups



# Crostini



Served on baked Brio Bakery baguette  
(cucumber cups for GF option)  
(served passed or station)

Lakeside Farm ricotta & prosciutto w. figs

Sweet pea puree w. lemon, fresh mint & dill (V)

Black olive tapenade w. dates & almonds (V)

Lakeside Farm fromage blanc, Gull Valley tomatoes,  
basil & olive oil

Truffled hummus w. pickled onions (V)

Spicy artichoke cream cheese (V)

Beef carpaccio w. Parmesan & truffle aioli

Our featured local suppliers:



# Platters



**Culina Premier Charcuterie** - El Chorizo charcuterie & sausage: turkey sausages, beef & bison salami, Jam Lady mustards & rosemary infused cranberry-cherry chutney, Lakeside Farmstead cheddar & fromage blanc, Lakeside Farmstead baked brie w. toasted seeds, dried fruits, drizzled with honey, Kaiso pepper sauces, Golby Family Farm pickled carrots, Brio Bakery baguette, corn tortilla chips and Gull Valley tomato salsa, vegetable crudites w. truffled hummus, assorted crackers, Nefiss smoked black olives

**Mediterranean platter** - dolmades, olives, feta, tzatziki, marinated artichokes, roasted peppers & truffled hummus served w. spiced corn tortillas (GF, V)

**Cheese & Charcuterie platter** - with Lakeside Farmstead cheese, charcuterie, condiments, olives, fresh fruits, crackers & Brio Bakery baguette (GF except for baguette)

**Smoked Salmon** - w. herbed whipped cream cheese, pickled red onions, capers, fresh dill, rye bread

**Fresh seasonal fruit platter** - w. dried berries & honey-vanilla yogurt (GF)

**Assorted Dessert Platter**- Assorted cookies, squares, macaroons (GF), & loafs

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river city events

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# Culina Indigenous Catering

Executive Chef/Founder, Brad Lazarenko, a member of the Metis Nation of Alberta has been incorporating Indigenous, Alberta ingredients in his dishes for over 20 years.

We offer buffet or individually packaged meals inspired by tradition and expertly crafted with sustainable, local ingredients. Contact us to discover how Culina Indigenous Catering can transform your next event into an extraordinary culinary, cultural experience.



# Menu

## Indigenous Appetizer Boards

Bison sausage, Roasted duck, Smoked salmon & Indian candy w. Mustard sauce, Sweet pickled red onion, "Three Sisters" vegetable crudité, White bean hummous, Roasted nuts & pumpkin seeds, Seasonal berries, Corn tortillas. GF

Served with Métis baked bannock & Saskatoon butter

### Our featured local suppliers:



Laughing Lichen  
Wildcrafted Herb & Tea



The "Three Sisters" are the three main agricultural crops of various Indigenous peoples of Central and North America. Corn, beans and squash were grown using a technique known as companion planting. Indigenous peoples throughout North America cultivated different varieties of the Three Sisters, adapted to varying local environments. These plants, like sisters, work to help each other grow and flourish.

# Proteins, Sides & Sweets



a choice of:

## Proteins

Bison Stew w. sage, onions & dried blueberries

Roast Bison sausages w. pickled red onion

Bison meatballs w. creamy mushroom gravy

Rabbit Stew w. potatoes & leeks

Duck stew w. yams & sage

## Sides

Wild rice pilaf w. wild mushrooms

"Succotash" - corn & bean stew w. leeks

"Three Sisters" roasted vegetables w. tomato & dill

Indian corn casserole w. cheddar

## Sweets

Wild rice pudding w. blueberry compote

Corn pudding w. cinnamon & vanilla

Fried Métis bannock w. Saskatoon butter

Saskatoon bread pudding



# Indigenous Lunch Boxes

1. Roast bison sausage w. mustard sauce (GF)
2. Roast maple-glazed salmon w. dill sour cream (GF)
3. Lentil fritters w. tomato salsa (GF & Vegan)

Indigenous Boxes are served with "Three Sisters" vegetables w. fresh dill, olive oil, Gull Valley tomatoes & seasonal berries, toasted seeds plus baked Métis bannock with saskatoon butter.

Our Indigenous lunch boxes are served on a bed of lettuce and are ready-to-eat meals, no heating required. Served in eco-friendly brown boxes, napkin and fork included.

**\$24.95 pp + GST**

Available for pre-order via our catering inquiry form

Celebrate the vibrant flavours and culture that Alberta has to offer.



# Beverages

Minimum 10 pcs

## Cold Drinks

Saskatoon lemonade

"Annex Small Batch Sodas"

Root Beer

Craft Cola

Ginger Beer

Orange Soda

Labrador Iced Tea w. maple syrup

Wild Mint Iced Tea w. raspberries

Iced coffee w. milk

## Hot Drinks

Chaga Mushroom hot chocolate

Locally roasted coffee

Labrador-Spruce Tip tea



# Testimonials



"Culina was phenomenal. From their delicious food, buffet presentation, to their team every part of the event was lovely. Everyone on their team we worked with truly cared about our event and made it so easy to work with them. Chef Brad created a custom Indigenous menu for us, he went over the top and all the guests were raving about the food! Thanks again for helping make our event a success."

Cynthiya O.

My family and I, and especially the guest of honour of our event want to pass along our enthusiastic and sincere thanks for making the surprise birthday party such a special and wonderful experience.

We truly loved the experience, the venue, and the brilliant food. We were all impressed and touched by the obvious care, attention and talent that went into the preparation of the food. The service was also excellent, and your team was exceptionally helpful and supportive throughout the process.

Completely unprompted, one guest said to me "Apart from a croissant I had last year in Paris, that Bannock is the best bread I have ever eaten." In my books, if you're up there with a Paris croissant, you've pretty much conquered the bread world :-)

We very, very much appreciated all of your assistance and support. All of the guests enjoyed both the event and the place very much.

Thanks again!"

D W



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A. Yes. We will charge for delivery (amount depends on size of event and distance). Includes set up and reheating instructions if required. For drop off catering, food will be delivered in disposable foil or individually boxed containers, unless otherwise arranged with your event coordinator.

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