



TAKE
A
HIKE
MARKET

Catering Menu



TAKE A HIKE MARKET

Catering Policies

Estimates and deposits: Upon receipt of signed estimate, you will be charged a 50% deposit of the estimated subtotal. This deposit is fully refundable up to 30 days before the event date. If cancellation occurs less than 30 days from event date this deposit will not be refundable. Payment is preferred through e-transfer. If payment is made through credit card, there will be a charge of 3% to cover the transaction fee. Please state the preferred payment method while signing contract.

Guest Numbers: Confirmation of final guest count must be given 10 days before event date. In the event of a change, the client will be charged for the number of guests confirmed. The client will be charged for the full amount of the function if no one shows up for the event and no cancellation notice was given.

Final Payment: Final payment is due 24 hours before the event unless special arrangements have been made.

Damages: The clients is responsible for damages to or on the venue's property, or injury to the staff and/or guest caused by the client and/or client's guests.

Outside Food and Drink: There is to be no outside food or beverages in event spaces at any time.

Liquor Service: It is our policy to always serve alcoholic beverages in a responsible manner. Alberta Gaming, Liquor, and Cannabis requires that identification be provided by anyone under the age of 25. Alcoholic beverages will not be served to persons under 18 years of age or to intoxicated persons. Take A Hike Market reserves the right to cease serving.

Function Details: All function details must be arranged at least 14 days prior to the function, including special food orders, modifications, allergies, or other dietary restrictions.

The caterer reserves the right to make alterations if product is unavailable at the time of the event. The caterer has the right to refuse service to any guest.

Prices are subject to change prior to the final quote approval. Substitutions may be required depending on ingredient availability.

Invoices are subject to 5% GST (Goods and Services Tax), and gratuity of 18%.

There is to be no outside food or beverage in event spaces at any time.

Please email catering@takeahikemarket.ca or call the store **587.361.5656** with any questions or requests you may have.

We look forward to working with you!



MARKET

TAKE A HIKE

CANMORE · ALBERTA

Breakfast Buffet

COFFEE BREAK DELUXE

\$16.95 per person

Choice of two of the following:

Assorted pastries, assorted muffins, fruit & cheese boards, charcuterie & condiments, granola bars, house made chocolate treats, or sweet & savoury spreads and breads.

Includes coffee, tea & water service.

COFFEE BREAK SUPREME

\$22.95 per person

Choice of three of the following:

Assorted pastries, assorted muffins, fruit & cheese boards, charcuterie & condiments, granola bars, house made chocolate treats, or sweet & savoury spreads and breads.

Includes coffee, tea & water service.

COFFEE BREAK

\$6.50 per person

Freshly brewed coffee and tea

All menu items & pricing are subject to change without prior notice. All prices are per person unless otherwise stated. Minimum group number of **15 people** for breakfast catering.



LIGHT & EASY CONTINENTAL STYLE

\$23.95 per person

HAND CRAFTED GRANOLA & YOGURT

w/ self-serve toppings; nuts, dried fruits & chocolate

ARTISANAL TOAST

w/ fruit preserves & butter (*gf bread available upon request, +\$3/person*)

OR

SWEET FRENCH BREAKFAST PASTRIES

SEASONAL FRESH CUT FRUIT

SMOOTHIE OF THE DAY

freshly blended

BREAKFAST CEREAL STATION

JUICE STATION

DRIP COFFEE & TEA

freshly brewed

WATER SERVICE

MARKET BREAKFAST

\$28.95 per person

HAND CRAFTED GRANOLA & YOGURT

w/ self-serve toppings; nuts, dried fruits & chocolate

ARTISANAL TOAST

w/ fruit preserves & butter (*gf bread available upon request, +\$3/person*)

SCRAMBLED EGGS

plain or with cheddar cheese

HOUSE MADE WEDGE POTATOES (VG)

TAHM BREAKFAST PATTY

OR

MAPLE GLAZED BACON

SWEET FRENCH BREAKFAST PASTRIES

BREAKFAST CEREAL STATION

JUICE STATION

DRIP COFFEE & TEA

freshly brewed

WATER SERVICE



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DELUXE MARKET BREAKFAST

\$32.95 per person

HAND CRAFTED GRANOLA & YOGURT

w/ self-serve toppings; nuts, dried fruits & chocolate

ARTISANAL TOAST

w/ fruit preserves & butter (*gf bread available upon request, +\$3/person*)

BUTTERY & FLAKY FRENCH QUICHE

choose from cheese & veg

OR ham & cheese

HOUSE MADE WEDGE POTATOES (VG)

TAHM BREAKFAST PATTY

MAPLE GLAZED BACON

SWEET FRENCH BREAKFAST PASTRIES

HOME STYLE & HEARTY OATMEAL

BREAKFAST CEREAL STATION

JUICE STATION

DRIP COFFEE & TEA

freshly brewed

WATER SERVICE



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M A R K E T

TAKE A HIKE

CANMORE · ALBERTA

Hand Crafted Lunch Buffet

OPTION ONE

\$28.95 per person

Includes:

Bread, soup, one salad, two sandwiches, freshly brewed coffee & tea and a water service

OPTION TWO

\$37.95 per person

Includes:

Bread, soup, one salad, two entrées, two sides, freshly brewed coffee & tea and a water service

**DISHES CAN BE CUSTOMIZED
OR MODIFIED UPON REQUEST
AT AN ADDITIONAL CHARGE,
IF AND WHEN APPLICABLE**

ADD ONS

Per person

Dessert \$10

Extra salad \$5

Extra entrée \$12

Gluten free options \$3

Bottled water \$3

Sparkling water \$3.50

Carbonated beverages \$3.50

**V = VEGETARIAN
VG = VEGAN
DF = DAIRY FREE
GF = GLUTEN FREE**

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BREAD

SOURDOUGH & RYE

w/ butter or olive oil

SALADS

PASTA SALAD

w/ sour cream dressing, bacon bits
& chives

QUINOA SALAD (V, GF)

w/ greens, olives, feta cheese
& herb vinaigrette

POTATO AND EGG SALAD (V, GF)

w/ creamy dill dressing

RUSTIC GREENS (VG)

w/ cucumber, tomato, candied walnuts
& strawberry balsamic dressing

CAESAR SALAD

w/ pancetta, shaved parmesan &
crispy croutons

SOUP

CHEF'S WHIM OF THE DAY (MOSTLY VG/V)

SIDES

VEGETABLE RATATOUILLE (VG)

cooked in San Marzano tomatoes & herbs

ROASTED SEASONAL VEGETABLES (V)

finished w/ gremolata butter

SAUTÉED GREEN BEANS (VG)

w/ garlic & toasted almonds

ROASTED POTATOES (VG)

w/ Montréal steak spice topped
with green onions

BAKED CHEESE PASTA (V)

topped w/ herb breadcrumbs

TURMERIC BROILED CAULIFLOWER (VG)

finished w/ sesame oil

MASHED POTATOES (V)

w/ buttermilk & garlic



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ENTRÉES

PIRI PIRI SPICE RUBBED & GRILLED CHICKEN LEGS (GF)

SMOKED BABY BACK RIBS (GF)
glazed w/ rhubarb BBQ sauce

FORNO ROASTED SALMON (GF)
w/ goat cheese beurre blanc sauce & balsamic glaze

BAKED PENNE PASTA & MEATBALLS
in tomato sauce, topped with grana padano cheese

RED WINE BRAISED LAMB STEW (GF)
w/ peas & carrots

ROASTED CHICKEN BREAST (GF)
w/ sautéed peppers & onions finished with herb oil

SLOW COOKED ALBERTA BEEF BRISKET (GF)
rubbed w/ herbs & spices, brisket jus

BRINED & POACHED COD FISH (GF)
w/ house-made preserved lemon tartare sauce, topped with fresh lemon wedges

COUSCOUS (VG)
w/ harissa vegetable stew & preserved lemon

SANDWICHES

CROISSANT SANDWICH
w/ chicken breast, tomato, red onion, arugula & mayo

VEGGIE SANDWICH (VG)
w/ tomato, cucumber, bell pepper, carrot, pickled onion & hummus

DELI MEAT SANDWICH
w/ cheese, dijon, arugula & pickled onions

BLT WRAP
w/ sambal oelek mayo

TURKEY & CHEESE SANDWICH
w/ arugula

GRILLED CHEESE SANDWICH (V)
w/ confit onions, cheese & tomato coulis, served warm





DESSERTS

\$10 per person

APPLE TARTLETTE (V)

CHOCOLATE TRUFFLE MOUSSE (V)

ESPRESSO CHEESECAKE (V)

LEMON TART (V)

NANAIMO SLICE (VG & GF)

**BLUEBERRY & WHITE
CHOCOLATE CHEESECAKE (V)**

CHARCUTERIE BOARD

**CHEF SELECTED FINE CHEESES
& CURED MEATS**

w/ our handcrafted crostinis, mustards & preserves

*available at an additional cost of
\$14.95 per person*



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MARKET

TAKE A HIKE

CANMORE · ALBERTA

Dinner Buffet

OPTION ONE

\$60.95 per person

Includes:

Bread, one soup, two salads, one entrée, two sides and water service

OPTION TWO

\$71.95 per person

Includes:

Bread, one soup, two salads, two entrées, two sides and water service

OPTION THREE

\$82.95 per person

Includes:

Bread, one soup, two salads, three entrées, three sides and water service

ADD ONS

Per person

Dessert \$10
 Extra salad \$5
 Extra entrée \$12
 Gluten free options \$3
 Dozen of canapes \$36
 Bottled water \$3
 Carbonated beverages \$3.50
 Sparkling water \$3.50

DISHES CAN BE CUSTOMIZED OR MODIFIED UPON REQUEST AT AN ADDITIONAL CHARGE, IF AND WHEN APPLICABLE

**V = VEGETARIAN
 VG = VEGAN
 DF = DAIRY FREE
 GF = GLUTEN FREE**

All menu items & pricing are subject to change without prior notice. All prices are per person unless otherwise stated. Minimum group number of **30 people** for dinner catering.



BREAD

SOURDOUGH & RYE

w/ butter or olive oil

SOUPS

SHRIMP, COD & CLAM CHOWDER

w/ pickled corn, serrano chillies, cilantro, lime & clos des roches cheese
(+\$3 surcharge per person)

CREAMY DILL PICKLE (VG)

w/ chunks of potato & arugula
mustard micro greens

MUSHROOM VELOUTE (V)

w/ truffle oil & truffle parmesan cheese

SALADS

ENDIVE LETTUCE (GF)

w/ smoked salmon, roasted golden beets, crumbled feta cheese dressed in a mustard & sherry vinaigrette

SPRING MIX (GF)

w/ shaved prosciutto, cheddar cheese, toasted walnuts, crispy pork rinds dressed with maple syrup vinaigrette

FRISÉE LETTUCE, CONFIT DUCK

w/ pickled ginger & cilantro finished with a sesame vinaigrette
(+\$2 surcharge per person)

MELON SALAD (V)

w/ pickled jalapeño, cilantro, lemon balm microgreens & elderflower vinaigrette

BUTTER HEAD LETTUCE (VG)

w/ roasted carrots, thyme infused almond ricotta, birch syrup vinaigrette

CAESAR SALAD

w/ pancetta, shaved parmesan, croutons & pickled quail eggs



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SIDES

SAUTÉED CREMINI MUSHROOMS (VG)

w/ garlic, finished w/ fresh parsley

ROASTED BRUSSELS SPROUTS (V)

w/ sundried tomatoes &
goat cheese cream

PUMPKIN & CAULIFLOWER GRATIN (V)

topped w/ fried sage leaves

STEAMED BROCCOLINI (V)

w/ shaved grana padano cheese

SMOKED CARROTS (VG)

tossed in Québec maple syrup

BROWN BUTTER DOUBLE MASHED POTATOES (V)

BARLEY & OAT RISOTTO (V)

finished w/ toasted sunflower seeds &
capri ella cheese (firm goat cheese)

SMASHED POTATOES (V)

drizzled w/ smoked buttermilk dressing

PASTA (V)

tossed in olive oil, cream, chili flakes w/
grana padano cheese

ENTRÉES

SEARED CHICKEN SUPREME (GF, DF)

w/ cranberry & juniper berry infused jus

ROASTED HALVES OF CORNISH HEN (GF)

w/ gremolata butter

CONFIT DUCK LEG (GF)

w/ red currant sauce

SPICE RUBBED PORK CHEEKS (DF)

w/ pan gravy & crumbled pork rinds

ALBERTA BEEF BRISKET (GF, DF)

w/ jus

BRAISED OXTAIL & MUSHROOMS ON PAPARDELLE PASTA

topped w/ crème fraîche & spiced rye
bread crumble

BROILED ARCTIC CHAR (GF)

w/ toasted coriander seed béarnaise sauce

SOLE FISH (GF)

w/ brown butter, capers & toasted almonds

COUSCOUS (VG)

w/ harissa spiced market vegetable stew
& crispy tofu



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HOT CANAPÉS

**SLOW BRAISED ALBERTA
BEEF BRISKET (GF)**

& blue cheese on endive lettuce, drizzled
with honey

GRANDMA'S BEEF & SAUSAGE MEATBALLS
garnished with grana padano cheese
& micro basil

DEEP FRIED MAC & CHEESE NUGGETS (V)
w/ Elevation hot sauce

BRAISED ESCARGOT
w/ roasted garlic, gruyere & parsley oil

COLD CANAPÉS

COLD SMOKED SALMON
w/ horseradish crème fraîche & preserved
lemon on cucumber discs

CONFIT DUCK (DF)
w/ pickled ginger, cilantro & chili oil on
crispy crackers

CROSTINI
w/ shaved foie gras torchon, caramelized
onions, & spicy calabrese salami
(+\$12 surcharge per dozen)

MUSHROOM PRESERVE (VG)
topped w/ lemon zest & truffle foam on
crispy baguette

DESSERTS

\$10 per person
APPLE TARTLETTE (V)

CHOCOLATE TRUFFLE MOUSSE (V)

ESPRESSO CHEESECAKE (V)

LEMON TART (V)

NANAIMO SLICE (VG & GF)

**BLUEBERRY & WHITE
CHOCOLATE CHEESECAKE (V)**

CHARCUTERIE BOARD

**CHEF SELECTED FINE CHEESES
& CURED MEATS**
w/ our handcrafted crostinis, mustards &
preserves

*available at an additional cost of
\$17 per person*



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WINE

RED

TWO TRADESMEN CABERNET SAUVIGNON 2017 37
USA

BLACK MARKET WINE CO. SECRET SOCIETY RED BLEND 2019 62
BC, CANADA

CASARENA 505 MALBEC 2020 29
ARGENTINA

BORTOLUZZI MERLOT 2017 37
ITALY

CASTEL VERDINO 2015 40
ITALY

BOURGOGNE PINOT 50
FRANCE

C.G DI ARIE GRENACHE 2015 50
CALIFORNIA, USA

WHITE

CHATEAU GRAND JEAN 2020 SAUVIGNON BLANC 37
FRANCE

BARNARD GRIFFIN 2019 CHARDONNAY 39
USA

LE VIEUX PIN 2021 47
OLIVER, BC

HELLO SOMEDAY 2020 RIESLING 42
CAWSTON SIMIKAMEEN VALLEY, BC

BOLLINI 2020 PINOT GRIGIO 32
ITALY

BEER & CIDER

All beer provided by Sheepdog Brewing
All ciders provided by Core Values Cider

LONG TRAVEL PALE ALE 5% 6.50

JUICY RUMOUR NEIPA 6.5% 6.50

KELSEY'S WEST COAST IPA 6.7% 6.50

COCONUT PORTER 4.7% 6.50

MARTY McDRY CIDER 6.5% 8.25

THE SOUR OF LOVE CIDER 6.5% 8.25

COCKTAILS

All cocktails provided by Wildlife Distillery

CANMORE STAMPEDE GIN & TONIC 5

LET 'R BUCK WILD MULE 5

THIRSTY COUGAR GIN MARGARITA 5

PROBLEM BEAR RHUBARB SPRITZ 5

SPARKLING

CANELLA 14 | 43
PROSECCO BRUT
200ML | 750 ML
ITALY



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