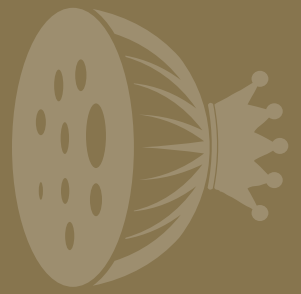




Empire
PROVISIONS



CATERING MENU

8409 ELBOW DR SW, CALGARY, AB T2V 1K8 403.244.0570

COFFEE + DELI + CAFE + GRAB & GO



TABLE OF CONTENTS

OFFICE CATERING

CHARCUTERIE BOARDS.....PG1

SANDWICHES.....PG2

SWEETS.....PG2

PRIVATE CATERING & EVENTS

SET MENU.....PG3

CUSTOMIZED MENU.....PG3

WHAT IS EMPIRE PROVISIONS? A tongue-in-cheek name that represents our small, family-run operation. Our empire is built on hand-crafted specialties; of which we rely on the product of our trusted local farmers to create.

Using only product that has been naturally and responsibly raised, we showcase the best that Alberta agriculture provides. Our simple, casual menu is heightened by quality ingredients and a global spin on flavours. Our menus were created around many dinner tables (as opposed to a boardroom) so where we've been and where we are from are all deeply reflected in our products. We thank you for taking the time to share a meal with our goods and for supporting local Alberta business.

EAT TOGETHER- MEAT TOGETHER

Empire Provisions specializes in hand-made charcuterie & sausages made from locally sourced Alberta product. All of our goods are made in house, from healthy animals that have been naturally raised and are free from additional hormones or antibiotics.

EMPIRE CHARCUTERIE & CHEESE BOARDS

Choose your board:

Cheesed to Meat You the best of both worlds, featuring our house-made charcuterie and artisan cheese

Just Meat It an assortment of house-made salamis, patés & cured meat

Cheese Please a selection of fine cheeses

Available in 3 sizes

Small serves 6-10 ppl \$60

Medium serves 8-14 ppl \$85

Large serves 14-20 ppl \$120

*For larger groups custom boards are available at \$6 per person

All boards include traditional condiments, dried fruit & pickles.

Add ons

Traditional Baguettes \$3.95/each

Crostinis \$3/bag

Gluten Free Crackers \$ 8/box

House Smoked Almonds \$5/ 130 g

Marinated or House Smoked Olives \$5 small | \$10 large

Vegetables & Roasted Red Pepper Hummus \$5 per person

Roasted Red Pepper Hummus \$6/ each

DELI SALAD SELECTIONS

\$5 per person (min order 6 people)

Kale Caesar Salad

tomato, red onion, parmigiano reggiano, crouton, roast garlic & anchovy dressing

Ginger Quinoa & Red Cabbage Slaw

carrot, green onion, honey-sesame vinaigrette

Classic Potato Salad

dijon mustard vinaigrette & dill pickle

Mediterranean Pasta Salad

red pepper, cucumber, olive, red onion, sheep's feta, shallot vinaigrette



SANDWICHES

minimum order of 6 per selection

Empire Deli Classic

trio of house-cured italian meats, calabrian peppers, provolone, aioli, rosemary focaccia

Ham & Cheddar Croissant Sandwiches

slow roasted tuscan ham, aged cheddar, butter croissant

Smoked Turkey Club

house-smoked bacon, lemon aioli, tomato, lettuce, ciabatta bun

Sesame Roast Chicken Salad

pickled daikon & carrot slaw, fresh cucumber, lettuce, korean aioli, ciabatta bun

Slow Roasted Beef

horseradish aioli, pickled red onion, lettuce, ciabatta bun

Vegetarians Are People Too

roasted red pepper hummus, avocado, tomato, cucumber, feta, pesto aioli, ciabatta bun

Party Platter Size \$90 per tray (12 sandwiches)

Half tray \$48 (6 sandwiches)

SWEETS

minimum order of 6 per selection

Baked in house daily

Chocolate Chunk Cookies \$2.50 each

Blueberry or Morning Glory Muffins \$3 each

Walnut Brownies \$3.50 each

DRINKS

FANCY SODAS \$2.95

Mexican Coke, Dad's Rootbeer, Pop Shoppe Cherry Soda,
Dad's Orange Pop, Cock & Bull Ginger Beer

Bottled Water \$1.99

San Pellegrino \$2.49

Tropicana Orange Juice \$2.45

Our bread is baked fresh daily so we kindly request 48 hours notice for all catering orders. Delivery available, charges may apply.

Free delivery for orders over \$200.

PRIVATE CATERING & EVENTS

Available as Family Style Dining or Buffet Food Stations

\$45 per person (minimum 12 guests)

Our Signature Charcuterie & Antipasti Board
Two Seasonally Inspired Salads
Two Butcher Board Entrées
One Accompaniment
One Dessert Selection

\$60 per person (minimum 12 guests)

Our Signature Charcuterie & Antipasti Board
Artisan Cheese Board house-made compote
Two Seasonally Inspired Salads
Two Butcher Board Entrées
Two Accompaniments
One Dessert Selection

Customized Menus Available for Special Requests.

Dietary restrictions and allergies will be accommodated with advance notice.

Design Your Menu from the Following Selections

SEASONALLY INSPIRED SALADS

Romaine & Radicchio Caesar Salad, anchovy dressing, parmigiano reggiano, bacon, croutons

Zucchini Salad, lemon, parmigiano reggiano, toasted chili oil

Chopped Salad, romaine, cured beets, sunflower seed dressing

The Greenest Salad, hearty greens, cucumber, toasted pumpkin seeds, green goddess dressing

Kale & Roasted Squash, pumpkin seed dressing, crispy kale, ham

FROM THE BUTCHER BOARD

Slow Roasted Rosemary & Garlic Stuffed Porchetta w. salsa verde

Lemon & Thyme Whole Roasted Chicken

Smoked AAA Alberta Beef Brisket

** upgrade to AAA Prime Rib Roast - add \$15/person

Roasted Leg of Alberta Lamb, roasted garlic, anchovy & rosemary

House-made Schnitzel & Sauerkraut choice of pork or chicken, traditional mustard & sauerkraut

Empire Provisions Sausage Platter- choose up to 2 selections

*ESPOSITO spicy calabrian fennel sausage

*KOREAN gochujang, sesame, soy

*TOULOUSE white wine, parsley, garlic

*SPANISH CHORIZO paprika, cumin, annatto seed, chili

*FINOCCHIONA pork, fennel, garlic, red wine

*BURMESE lemongrass, cilantro, ginger, turmeric, chili, garlic, fish sauce



ACCOMPANIMENTS

Poplar Bluff Roasted Potatoes
Herb Crusted Roasted Squash
Scalloped Potatoes
Traditional Mashed Potatoes
Charred Carrots, mint & pistachio
Roasted Brussel Sprouts, guanciale & lemon
Seasonal Roasted Vegetables

Grazing Options for an additional \$8 per person

Beef Tenderloin Carpaccio, crispy capers, arugula, parmigiano reggiano, olive oil
Crudit  Platter, assorted raw vegetables, roasted red pepper hummus, tzatziki

DESSERTS

Cr me Brul e, seasonally inspired
Cheesecake, choice of berry or salted caramel
House-made Pie, seasonally inspired
Assorted Petit Fours, miniature bite sized desserts

All private caterings will be subject to an automatic gratuity of 18%.

CONTACT US

For private booking inquiries and catering requests please contact
karen@empireprovisions.com or call 403.244.0570

We are located at 8409 Elbow Drive SW, Calgary AB.

[f](#) [@EMPIREPROVISIONS](#) [@EMPIREYYC](#)